



— THE —
BALCONY
— RESTAURANT —

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FLINDERS STREET • TOWNSVILLE

All Day Breakfast

Eggs benedict (*GF, *V)

Florentine \$30.00

Bacon, ham or mushroom \$32.00

Salmon gravlax (A) \$33.50

Choice of protein served on an artisan muffin with creamed spinach, poached eggs & hollandaise

Bean benedict with chorizo (*GF, *V) \$32.00

Balcony beans & chorizo served on an artisan muffin with poached eggs & hollandaise

Big breakfast (*GF, *DF) \$42.00

Poached, scrambled or fired eggs on 2 pieces of sourdough toast served with bacon chop, sausage, grilled tomato, mushrooms & beans

Vegan big breakfast (V, DF, *GF) \$34.00

Mushroom, grilled asparagus, sea salted sesame seed coated avocado, balcony beans with a pumpkin & macadamia salad & sourdough toast

Bacon & eggs (*GF, *DF) \$27.00

Rasher bacon with poached, scrambled or fired eggs, sourdough toast & tomato relish

Bacon chop (*GF, *DF) \$34.00

Smoked bacon chop with poached, scrambled or fired eggs, sourdough toast & tomato relish

Eggs your way on sourdough toast (V, *GF, *DF) \$16.00

Poached, scrambled or fired eggs on 2 pieces of sourdough toast

Beans on toast (V, *GF, *DF) \$20.00

Balcony beans on sourdough toast

Avocado on sourdough (V, *GF, *DF) \$28.00

Sea salted sesame seed coated avocado served with sourdough toast, semi-dried tomato, a poached egg, coriander, olive oil & lime

Vegan avocado on sourdough (V, DF, *GF) \$24.00

Sea salted sesame seed coated avocado served with sourdough toast, semi-dried tomato, coriander, olive oil & lime

Chilli baked eggs or mushrooms (V, DF, *GF) \$26.00

2 eggs/mushrooms baked in a spicy chilli, garlic, tomato, roasted capsicum sauce served with sourdough toast

Poached pear (V, *DF) \$27.00

Cinnamon poached pear with granola, mascarpone & berries

Waffles (V) \$28.50

Served with grilled banana, caramel sauce, chocolate honeycomb & ice cream

Salmon bagal (*GF) \$30.00

Salmon gravlax (A), cream cheese, fried capers, pickled onion & dill served on a bagel

Add ons to meals

Bacon, sausage, chorizo, ham, chicken \$10.50

Bacon chop, salmon gravlax (A) \$13.00

Mushroom, tomato, avocado, balcony beans, asparagus, mashed potato, pumpkin \$7.00

Feta, halloumi, parmesan \$6.00

Extra toast, extra egg, hashbrown \$4.00

Tomato sauce, BBQ sauce, worcestershire sauce, vinegar, tabasco \$1.50

Aioli, tartare, tomato relish, hollandaise, onion jam \$5.00

Gluten free bread (not vegan) \$1.50

Vegan butter available

Please advise staff of any allergies. Whilst all care is given our kitchen contains nuts, wheat and other allergen

Australian (A) or Imported (I)

Gluten Free (GF) or can be made gluten free (*GF)

Dairy Free (DF) or can be made dairy free (*DF)

Vegetarian (V) or can be made vegetarian (*V)

Toasted Focaccia (*GF, *DF, *V) **\$18.00**

Bacon & egg with tomato relish

Ham, cheese & tomato with onion jam

Three cheese with semi-dried tomato & basil

Corned beef with red onion, cheese & pickle

Add Chips \$8.00 or Hashbrown \$4.00

Salads

Halloumi (V, GF) **\$33.50**

Grilled halloumi on a rocket, parmesan, red onion & macadamia salad with a poached egg & onion jam

Asparagus, pumpkin & macadamia salad (DF, GF, V) **\$30.00**

Grilled asparagus, roast pumpkin, macadamia nuts, red onion & mesclun with red onion & balsamic dressing

Chicken & pear salad (GF) **\$32.00**

Grilled chicken breast with a pear, prosciutto, red onion & rocket salad with blue cheese & macadamia dressing

Salt and pepper calamari salad (DF, *GF) **\$32.00**

Garden salad with shoe string calamari (A) & chilli lime dressing

Lunch

Risotto (GF, *V, *DF) **\$32.00**

Pumpkin, spinach & mushroom risotto with parmesan

Add Chicken **\$3.00**

Steak sandwich (*GF, *DF) **\$33.00**

Rib fillet with lettuce, tomato, cheese & onion jam served with a side of chips

Chicken panini (*GF) **\$30.00**

Grilled chicken, avocado, camembert cheese & aioli on a toasted panini served with rocket

Mushroom panini (V, DF, *GF) **\$30.00**

Grilled mushroom, rocket, semi dried tomato, avocado & onion jam on a toasted panini with a side of chips

Salmon (GF) **\$35.00**

Grilled salmon (A) served on mashed potato with asparagus, fried capers, hollandaise sauce, dill & lemon

Rib fillet (GF) **\$50.00**

300g rib fillet with mash potato, broccolini, wild mushroom demi-glace & crispy sweet potato

Seafood chowder **\$32.50**

Barramundi (A), scallops (A) & prawn (A) in a creamy potato chowder with buttered sourdough

Duck omelette (GF, *DF) **\$30.00**

Duck breast with wombok cabbage salad & chilli sambal

Marinated anchovies (*GF, *DF) **\$27.50**

Whole mediterranean anchovies (I) grilled with tomatoes, lemon, garlic & sherry vinegar on sourdough toast (Bones are present)

Battered coral trout **\$32.00**

Beer battered coral trout (I) served with chips, lemon & tartare sauce

Hot chips with aioli (V, DF) **\$8.00**

Add ons to meals

Bacon, sausage, chorizo, ham, chicken **\$10.50**

Bacon chop, salmon gravlax (A) **\$13.00**

Mushroom, tomato, avocado, balcony beans, asparagus, mashed potato, pumpkin **\$7.00**

Feta, halloumi, parmesan **\$6.00**

Extra toast, extra egg, hashbrown **\$4.00**

Tomato sauce, BBQ sauce, worcestershire sauce, vinegar, tabasco **\$1.50**

Aioli, tartare, tomato relish, hollandaise, onion jam **\$5.00**

Gluten free bread (not vegan) **\$1.50**

Vegan butter available

Dessert

Chocolate brownie with ice cream (V, GF)	\$14.00
Sticky date pudding with butterscotch sauce & ice cream (V)	\$14.00
Apple pie with ice cream (V)	\$14.00
Scone with jam & fresh cream (V)	\$12.00

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