

# the balcony restaurant

## breakfast all day

### Poached Pear \$23.50

Cinnamon poached pear w granola, mungali creek yoghurt & fresh berries (v, \*df)

### Avocado on Sourdough \$24.5

Avocado w sea salted sesame seeds, semi dried tomatoes, poached egg, coriander leaf, extra virgin olive oil & lime (\*gf, \*df, v)  
add feta \$5 | chorizo \$8 | bacon \$8

### Eggs Benedict \$29.5

Choose bacon or ham or mushroom or salmon w creamed spinach on an artisan muffin with poached eggs & house made hollandaise (\*gf, \*v)

### Bean Benedict w Chorizo \$29.5

Chorizo & balcony beans on an artisan muffin poached eggs & house made hollandaise (\*gf, \*v)

### Bacon Chop \$30.50

Locally smoked bacon chop w house made tomato relish, sourdough & 2 poached eggs (\*gf, \*df)  
\*can be swapped for rasher bacon

### Asparagus Gruyere \$29.5

Grilled asparagus, prosciutto, poached egg w gruyere bechamel on sourdough toast & rocket (\*v)

## brunch all day

### Salmon Bagel \$26.5

Salmon gravlax, creamed cheese, fried capers, pickled onion & dill atop a bagel (\*gf)

### Chicken & Pear Salad \$28.5

Grilled chicken breast on a pear, prosciutto, spanish onion & rocket salad w blue cheese & macadamia dressing (\*gf)

### Seafood Chowder \$26.5

Coral trout, scallops & prawn in a creamy potato chowder with buttered sourdough (\*gf)

### Boqueronis en Vinagre \$24.5

Whole mediterranean anchovies grilled with tomatoes, lemon and garlic & sherry vinegar on sourdough toasts

### Salt and Pepper Squid \$28.5

Shoe string squid, cured lemon, cucumber & snow pea salad w lemon oil & spanish onion vinegarette (\*gf)

### Duck Omelette \$26.5

Duck breast with wombok cabbage salad & chili sambal (gf, \*df)

### Battered Coral Trout \$28.5

Beer battered trout with hand cut chips & tartare sauce

## dietary key

gf : gluten free  
df : dairy free  
v : vegetarian

\*gf : can be made gluten free please advise  
\*df : can be made dairy free please advise  
\*v : can be made vegetarian please advise.

Note : It is advisable to inform us of any allergies. Our chips are not gluten free.  
Whilst all care is given our kitchen contains nut, wheat, and other allergen products.

## Lunch from Ilam

### Risotto \$29.5

Pumpkin, spinach & mushroom risotto w parmesan (gf, v)

### Chicken Risotto \$30.5

Chicken, pumpkin, spinach & mushroom risotto w parmesan (gf)

### Steak Sandwich \$30.50

Rib fillet steak w lettuce, tomato, gruyere cheese, onion jam, fireman's mustard & a side of crunchy chips (\*gf, \*df)

### Chicken Panini \$29.5

Grilled chicken w avocado, camembert cheese & aioli on a toasted panini & rocket salad (\*gf)

### Crispy Skin Salmon \$37.5

Grilled salmon served on mash potatoes w asparagus, fried capers, hollandaise sauce, dill & lemon wedge (gf)

### Rib Fillet 300g \$42.5

With truffle oil, mash potato, wild mushroom demiglace & crispy sweet potato (gf)

### Add ons - available with meal purchases only, price is for each add on

bacon | sausage | chorizo | ham | chicken \$8  
bacon chop | salmon gravlax \$10  
mushroom | tomato | pumpkin | avocado \$6  
feta | haloumi | parmesan \$5  
extra toast | extra egg | hash brown \$3.5  
basket of chips w aioli \$8

tomato sauce | BBQ sauce | worcestershire \$1  
aioli | tartare | relish | hollandaise | onion jam \$4



## Plant based all day

### Mushroom Panini \$29.5

Grilled mushroom, rocket, semi dried tomato, avocado, onion jam on a panini w side of crunchy chips (df, v, \*gf)

### Vegan Big Breakfast \$32.5

Asparagus, field mushroom, avocado w sea salted, toasted sesame seeds, balcony beans with a pumpkin, macadamia salad & sourdough toast (df, v, \*gf)

### Pumpkin, Asparagus & Macadamia Salad \$28.5

Pumpkin, asparagus, macadamia nuts & spanish onion on a mixed leaf salad w a balsamic dressing & sourdough (df, v, \*gf)

### Beans on Toast \$18.50

House made balcony beans on sourdough (df, v, \*gf)

### Vegan Avocado on Sourdough \$21.5

Avocado w sea salted sesame seeds, semi dried tomatoes, coriander leaf, extra virgin olive oil & lime (df, v, \*gf)

### dietary key

gf : gluten free  
df : dairy free  
v : vegetarian

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\*df : can be made dairy free please advise  
vegan : our plant based menu is vegan

Our gluten free bread is not vegan . Our chips are not gluten free .  
We use vegan butter on our vegan meals



## fresh juice

watermelon, ginger and mint \$9.5  
apple, carrot & celery \$9.5  
orange \$9.5  
pineapple \$9.5

## fruit smoothies

made w real fruit, ice-cream & milk  
mixed berry or mango or banana \$10.50

## iced drinks

iced coffee w ice-cream & whipped cream \$10  
iced choc w ice-cream & whipped cream \$10  
iced latte w espresso & milk over ice \$8  
iced chai w milk over ice \$8  
iced mocha w espresso, choc & milk over ice \$8.5  
iced long black w espresso over ice \$7

## hot drinks

hot chocolate \$7  
milo \$7

## blooming tea

1 pot up to 4 people  
green tea, marigold, jasmine,  
globe amaranth \$15  
white tea & camellia mango \$15  
black tea, globe amaranth, jasmine,  
red lily, chocolate \$15

## tea pot for 1

english breakfast | green tea & jasmine |  
fairytale | peppermint green | earl grey |  
green tea | bushells \$5.5 pot

## water

antipodes still or sparkling water ltr \$15  
antipodes still or sparkling water 500ml \$10  
soda water w fresh lime \$6.5  
tonic water w fresh lime \$6.5

## milkshakes

vanilla, chocolate, strawberry, or  
caramel \$9.5  
malt add \$1  
make it thick add \$1

## coffee

cup \$5.5 mug \$6.5 tall \$6.5  
long black cup or mug  
(takeaway w t/a cup add .25c)  
flat white cup or mug  
cappuccino cup or mug  
short black cup  
latte tall  
chai latte tall  
mocha tall  
macchiato short or long  
piccolo latte

## swaps & extras

change milk add \$1  
almond | soy | lactose free | oat  
add syrups add \$1  
hazelenut | vanilla | caramel  
extra shot add \$1  
decaf add \$1

## iced tea

white tea, matcha & hibiscus \$9.5  
fairytale \$9.5  
golden wattle \$9.5  
peppermint green \$9.5

## more

bundaberg creaming soda \$7.5  
bundaberg sarsaparilla \$7.5  
bundaberg ginger beer \$7.5  
coke or coke no sugar \$6.5  
lemon squash or lemonade  
or ginger ale \$6.5  
lemon, lime and bitters \$8.5

## breakfast cocktails from 10am

Bloody Mary  
Virgin Mary  
Watermelon Mojito  
Apple Martini  
Drunken Iced Latte  
Mimosa  
Strawberry Daiquiri  
Mango Daiquiri  
Aperol & Prosecco Spritz

## beer

great northern  
great northern super crisp  
asahi super dry  
stone & wood pacific ale  
pirate life south coast  
pale ale  
corona

## white wine

west cape howe chardonnay  
twin islands sauvignon blanc  
not your grandma's riesling  
heirloom vineyards pinot grigio  
gls 125ml  
btl 750 ml

## red wine

wirra wirra churchblock  
bleasdale shiraz  
gls 125ml  
btl 375 ml  
premium list available on request

## basic spirits

bundaberg rum | bacardi rum | sierra tequila  
whitley neill original gin | smirnoff vodka |  
jim beam bourbon | johnnie walker red

## cider

the hills pear cider  
the hills apple cider

## alcoholic ginger beer

brookvale union ginger beer

## whitley neill

### gin cocktails from 10am

**blood orange gin**  
w soda & dried orange infusion slice  
**blackberry gin**  
w pepper, soda, dried  
lime infusion slice & blueberry  
**raspberry gin**  
w lemonade, fresh lime & raspberry

## bubbles

dunes & greene piccolo btl 200ml  
redbank prosecco piccolo btl 200ml  
dunes & greene pinot noir btl 750ml  
jansz rose sparkling btl 750ml

## Rose

not your grandmas rose  
gls 125ml  
btl 750 ml

## Moscato

west cape howe pink moscato  
gls 125ml  
btl 750 ml

## sparkling shiraz

bleasdale sparkling shiraz  
btl 375 ml



Alcohol prices cannot be advertised online. Contact us for price list