

the
balcony
restaurant

premium spirits

prices vary please ask staff

whisky

glenfiddich 21 yrs | tullamore dew | chivas regal 15yrs | dimple 12 or 15yrs | jameson | johnnie walker black

bourbon

jack daniel's | jack daniel's single barrel | gentleman's jack | woodford reserve | woodford reserve double barrel | wild turkey | longbranch | southern comfort | canadian club

gin & vodka

gin : antipodes | pink antipodes | tanqueray | ink dry | bombay sapphire | hendrick's | whitley neil raspberry or blackberry | blood orange | four pillars bloody shiraz
vodka : grey goose

rum

kraken black spiced | sailor jerry | captain morgan | diplomatico | matasalem ron zacapa

liqueurs

baileys | drambuie | frangelico | tia maria | cointreau | opal nero black | sambucca | galliano black | midori | malibu

the
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restaurant

breakfast | brunch | lunch



breakfast all day

poached pear \$24.5

cinnamon poached pear w granola, & berries (v,*df)

waffles \$27.5

grilled banana, caramel, chocolate honeycomb & ice-cream

avocado on sourdough \$25.5

avocado w sea salted sesame seeds, semi dried tomatoes, poached egg, coriander, olive oil & lime (*gf, *df, v)

eggs benedict \$30

choose : bacon or ham or mushroom or salmon gravlax

w creamed spinach on an artisan muffin with poached eggs & house made hollandaise (*gf, *v)

bean benedict w chorizo \$30

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

bacon chop \$32

locally smoked bacon chop w house made tomato relish, sourdough & 2 poached eggs (*gf, *df)

*can be swapped for rasher bacon

asparagus gruyere \$31

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

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

bacon | sausage | chorizo | ham | chicken \$10

bacon chop | salmon gravlax \$12

mushroom | tomato | avocado \$6

feta | haloumi | parmesan \$5

extra toast | egg | hash brown \$4

tomato or bbq sauce | worcestershire \$1

aioli | relish | hollandaise | onion jam \$5

basket chips w aioli \$8.50

breakfast cocktails from 10am

bloody mary

virgin mary

watermelon mojito

apple martini

drunken iced latte

mimosa

strawberry daiquiri

mango daiquiri

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 750ml

red wine

wirra wirra churchblock

bleasdale shiraz

gls 125ml

btl 375ml \$

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

other cocktails from 10am

old fashioned

espresso martini

original mojito

mai tai

tom collins

cider

the hills pear cider

the hills apple cider

alcoholic ginger beer

brookvale union ginger beer

bubbles

dunes & greene piccolo btl 200ml

redbank prosecco piccolo btl 200ml

dunes & greene pinot noir btl 750ml

jansz sparkling rose btl 750ml

rose

not your grandmas rose

gls 125ml

btl 750ml

moscato

west cape howe moscato

gls 125ml

btl 750ml

sparkling shiraz

bleasdale sparkling shiraz

btl 375ml



fresh juice

watermelon, ginger and mint \$10
apple, carrot & celery \$10
orange \$10
pineapple \$10

fruit smoothies

made w real fruit, ice-cream & milk
mixed berry or mango or banana \$11

iced drinks

iced coffee w ice-cream & whipped cream
\$12

iced choc w ice-cream & whipped cream \$10

iced latte w espresso & milk over ice \$9

iced chai w milk over ice \$9

iced mocha w espresso, choc &
milk over ice \$9

iced long black w espresso over ice \$7

hot drinks

hot chocolate \$8
milo \$8

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 \$6 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 \$10
malt add \$1
make it thick add \$1

coffee

cup \$6 mug \$7 tall \$7

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

hazelnut | vanilla | caramel

extra shot add \$1

decaf add \$1

iced tea

white tea, matcha & hibiscus \$10

fairytale \$10

golden wattle \$10

peppermint green \$10

more

bundaberg creaming soda \$8

bundaberg sarsaparilla \$8

bundaberg ginger beer \$8

coke or coke no sugar \$7

lemon squash or lemonade

or ginger ale \$7

lemon, lime and bitters \$8.5

brunch all day

salmon bagel \$27.5

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

chicken & pear salad \$29.5

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

seafood chowder \$28.5

barramundi, scallops & prawn in a creamy potato chowder with
buttered sourdough

boqueronis en vinagre \$25.5

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

salt & pepper calamari salad \$29.5

shoe string squid w garden salad, cured lemon & spanish onion
mignonette (*gf)

duck omelette \$28.5

duck breast w wombok cabbage salad & chilli sambal (gf, *df)

battered coral trout \$30.5

beer battered trout w crunchy chips, lemon & tartare sauce

dietary key & allergies

gf : gluten free

*gf : can be made gluten free please advise

df : dairy free

*df : can be made dairy free please advise

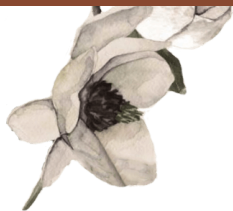
v : vegetarian

*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 nuts, wheat, and other allergens.



lunch from 11am

risotto \$30

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

chicken risotto \$32

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

steak sandwich \$32.5

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

chicken panini \$30

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

crispy skin salmon \$38.5

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

rib fillet 300g \$44

w truffle oil, mash potato, wild mushroom demi-glace & crispy sweet potato (gf)

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

bacon | sausage | chorizo | ham | chicken \$10
bacon chop | salmon gravlax \$12
mushroom | tomato | pumpkin | avocado \$6
feta | haloumi | parmesan \$5
extra toast | extra egg | hash brown \$4
basket of chips w aioli \$8
tomato sauce | BBQ sauce | worcestershire \$1
aioli | tartare | relish | hollandaise | onion jam \$5



plant based all day

mushroom panini \$30

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

vegan big breakfast \$33.5

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

pumpkin, asparagus & macadamia salad \$29.5

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

beans on toast \$19

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

vegan avocado on sourdough \$22.5

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

dietary key & allergies

gf : gluten free

df : dairy free

v : vegetarian

*gf : can be made gluten free please advise

*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.

dessert

chocolate brownie w ice cream (*gf) \$13.5

sticky date pudding w butterscotch sauce & ice cream \$13.5

apple pie w ice cream \$13.5

scone w house made berry jam & fresh cream \$12

banana bread w maple butter \$11