

balsa

Chef's Selection Menu

2 course 65pp || 3 course 72pp

Menu is designed to share

This is a sample menu only

Varies daily due to seasonality

We accommodate to all dietaries

S T A R T E R S

Raw tuna, avocado, pickled melon, chilli,
corn tortilla *gf,df*

Heirloom tomato flatbread, pickled red onion,
basil *ve,df*

Chargrilled calamari, herb salad, aioli *gf,df*

M A I N S

Broccolini, avocado, kale, quinoa, green goddess dressing *gf,ve*

Wood-roasted market fish fillet, tarragon verde, charred baby gem *gf,df*

Rib eye on the bone, 300g grain fed, pebre sauce, chips *gf,dfo*

S I D E S

Wood-roasted zucchini, oregano, lemon *gf,ve*

Smoky creamed corn *gf,v*

D E S S E R T S

Mango tiramisu, mascarpone, coconut dacquoise,
white rum, macadamia *gf,n*