

balsa

Chef's Selection Menu

3 course 59pp

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 tostada, avo, pickled melon, chilli *gf,df*

Wood-fired octopus, smoked olive oil, lemon *gf,df*

Mushroom flatbread, truffle, silverbeet, pickled mushrooms *ve*

M A I N S

Rotisserie chicken, wood-fired baby carrots *gf,df*

Braised lamb shoulder ragu, shaved pecorino *dfo,gfo*

Wood-fired pumpkin, rapini leaves, almond puree, candied grains & pepitas *gf,ve,n*

S I D E S

Wood-roasted Brussels sprouts, cheek bacon *gf,df,veo*

Baby gem leaves, buttermilk dressing *gf,v,veo*

D E S S E R T S

Milk choc & caramel brownie, vanilla bean gelato, salted caramel popcorn *gf*

| *gf* - gluten free | *df* - dairy free | *v* - vegetarian | *ve* - vegan | *n* - nuts | *o* - option |