

# balsa

## STARTERS

Wood-fired damper, black garlic butter, olive oil (v)	10
Sydney Rock Oysters, champagne vinegar mignonette, lemon (gf,df)	ea. 6 half doz. 30
Raw tuna tostada, pickled melon, avocado, chilli (gf,df)	19
Cured salmon, ponzu, wasabi kewpie mayo, Avruga caviar (gf, df)	24
Buffalo mozzarella, nectarine, tomatoes, pickled eschallot, sherry vinegar (v, gf)	23
Smoked swordfish lettuce cups, coriander, charred corn, salsa roja (gf, df)	20
Balsa lobster roll, salt 'n' vinegar crisps (gfo, dfo)	24
Woodfired pork belly bites, pineapple, bbq glaze (gf, df)	21

## MAIN COURSE

Balsa bowl, quinoa, bean, corn, avocado, salad leaves, tomato salsa, lime:	
Charred corn ribs (gf df ve)	26
Salmon (gf, df)	29
Roasted chicken (gf df)	27
Charred Asparagus, leeks, ancho spiced lentils, almond hummus, macadamia granola (ve, gf, n)	28
Woodfired barramundi, truss cherry tomato, guindillas, sea herbs, chilli olive oil (df, gf)	39
Casarecce, chilli prawns, bullhorn peppers, spinach, lemon butter	34
Battered New Zealand Pink Ling fillet, lemon, tartare, fries (gf, df)	29
Half lemon peppered chicken, summer pea salad, fregola, ranch buttermilk (gfo, dfo)	32
Rotisserie Porchetta, Cimi De Rapa, pickled heirloom carrots, pork jus (gf, df)	38
Crumbed chicken schnitzel, cos lettuce, stracciatella, pecorino, oregano (gfo, dfo)	30
Cheeseburger beef patty, cheddar cheese, pickles, onion jam, chipotle ketchup, fries (gfo, dfo)	26
Riverina rump, 250g grain fed, fried egg, gravy, fries (gf, df)	38
Angus scotch fillet, 300g grain fed, café de Paris butter, king prawn, fries (gf, dfo)	59

## SIDES

Watermelon, feta, mint, cucumber, jalapeno (v, dfo, gf)	12
Iceberg, verde, buttermilk, tomato salsa (v, dfo, gf)	12
Smoky creamed corn, parmesan (gf, v)	10
Fries, chipotle ketchup (gf, df, ve)	11
Sweet potato fries, aioli (gf, df, veo)	13
Potato scallops, wakame-vinegar salt, aioli (gf, v, veo)	16

## TASTE OF BALSAM

3 courses chef's selection of dishes designed to share - 65pp	
Salmon, ponzu, wasabi kewpie mayo, Avruga caviar (gf, df)	
Buffalo mozzarella, nectarine, pickled eschallot, mint, sherry vinegar (v, gf)	
Woodfired pork belly bites, pineapple, bbq glaze (gf, df)	
Charred Asparagus, leeks, ancho spiced lentils, almond hummus, macadamia granola (ve, gf, n)	
Woodfired barramundi, heirloom tomato, guindillas, sea herbs, chilli olive oil (df, gf)	
Lemon peppered chicken, summer pea salad, fregola, ranch buttermilk (gfo, dfo)	
Iceberg, verde, buttermilk, tomato salsa (v, dfo, gf)	
Fries, chipotle ketchup (gf, df, ve)	
Berries and cream, rosewater syrup, berry dust (gf, v)	

## WOODFIRED FLATBREADS

Blistered cherry tomato, baby zucchini, mint, ricotta, lemon (v, dfo)	25
Spicy prawn, chorizo, roasted capsicum, fetta (dfo)	27
Prosciutto, stracciatella, roasted peach, rocket, parmesan (dfo)	27
Slow cooked lamb, verde, goat's cheese, pistachio (dfo, n)	28
Whole lemon peppered chicken, summer pea salad, fregola, ranch buttermilk (gfo, dfo)	54
Wood fired whole rainbow trout, padron peppers, garlic butter, grilled lemon (gf, df)	48
14hrs slow cooked half lamb shoulder, bullhorn peppers, charred asparagus, thyme (gf, df)	55
Rotisserie Porchetta, Cimi De Rapa, pickled heirloom carrots, pork jus (gf, df)	59

## FEASTS

## DESSERTS

Berries and cream, rosewater syrup, berry dust (gf, v)	14
Lemon curd gelato, caramelised pineapple, lemon balm, crushed meringue (gf, v)	14
Chocolate banoffee tart, dulce de leche, biscoff crumbs (v)	16