

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, mint 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
Wood-fired pork belly bites, pineapple, bbq glaze ^(gf, df)	21

MAIN COURSE

Balsa bowl, quinoa, bean, corn, avocado, salad leaves, tomato salsa, lime: Salmon ^(gf, df)	29
Roasted chicken ^(gf, df)	27
Halloumi ^(gf, v)	25
Charred asparagus, broccolini, ancho spiced lentils, almond hummus, macadamia granola ^(ve, gf, n)	28
Wood-fired 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, jalapeño ^(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 course chef's selection of dishes designed to share - 65pp

Cured salmon, ponzu, wasabi Kewpie mayo, Avruga caviar ^(gf, df)
Buffalo mozzarella, nectarine, mint, pickled eschallot, sherry vinegar ^(v, gf)
Wood-fired pork belly bites, pineapple, bbq glaze ^(gf, df)
Charred asparagus, broccolini, ancho spiced lentils, almond hummus, macadamia granola ^(ve, gf, n)
Wood-fired barramundi, truss cherry 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)
Summer berries, vanilla cream, raspberry compote, rosewater syrup ^(gf, v)

WOOD-FIRED FLATBREADS

Blistered cherry tomato, zucchini, ricotta, salsa verde ^(v, dfo)	25
Spicy prawn, chorizo, roasted capsicum, feta ^(dfo)	27
Prosciutto, feta, roasted peaches, rocket ^(dfo)	27
Slow cooked lamb, fig relish, goat's cheese, salsa verde ^(dfo, n)	28

FEASTS

Whole lemon peppered chicken, summer pea salad, fregola, ranch buttermilk ^(gfo, dfo)	54
Wood-fired whole snapper, fennel confit, truss cherry tomatoes ^(gf, df)	55
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

DESSERTS

Summer berries, vanilla cream, raspberry compote, rosewater syrup ^(gf, v)	14
Wood-fired pineapple, vanilla bean gelato, lemon balm, crushed meringue ^(gf, v)	14
Chocolate banoffee tart, dulce de leche, biscoff crumbs ^(v)	16