

# BALCONY

## Ocean Shelf

**OYSTERS**  
16.5 (3) · 33(½ DOZ) · 66 (DOZ)

*Natural*  
signature dressings gf

*Baked*  
fermented chilli,  
macadamia & lime butter gf,n

**PRAWNS**

*Flash Fried*  
· Clarence River ·  
school prawns 18

*Split & Grilled*  
· Ballina ·  
wild garlic butter gf 28

**ILUKA SQUID**

**JIG CAUGHT**

*Grilled*  
harissa & chickpeas gf,n 34

*Flash Fried*  
aioli 26

### TO START

<b>SOURDOUGH BAGUETTE</b> Nimbin Valley Dairy cultured butter <u>v</u>	8
<b>BYRON BAY OLIVE CO.</b> mixed organic <u>gf,vgn</u>	9
<b>PEA &amp; AVOCADO DIP</b> plantain chips, gem hearts <u>gf,vgn</u>	19
<b>LOCAL NUT PÂTÉ</b> smoked paprika dressing, grilled sourdough <u>n,vgn</u>	18
<b>SPICED CAULIFLOWER</b> flash fried, mint, chilli, coconut yoghurt <u>vgn</u>	17
<b>JACKFRUIT FRITTERS (4)</b> goddess dressing <u>v</u>	16
<b>KINGFISH CRUDO</b> citrus oil, shallot & capers <u>gf</u>	24
<b>FISH TACO (1)</b> tomato salsa, coriander, lime mayo & cabbage	9

### MAINS

<b>ROAST BEETROOT</b> chardonnay reduction, dukkha, goat's cheese <u>v,gf,n</u>	24
<b>MORETON BUG LINGUINE</b> chilli, garlic & pangrattato	42
<b>BEST FISH &amp; CHIPS</b> beer battered, house tartare	28
<b>GRILLED LOCAL WHITE FISH</b> greens, avruga & chive butter sauce <u>gf</u>	42
<b>WHOLE BAKED FISH</b> verde, burnt lemon <u>gf</u>	MP
<b>BANGALOW PORK CUTLET</b> romesco, grilled green onion <u>gf,n</u>	38
<b>SPICED CHICKEN</b> Glass House Mountain half chicken, zucchini, farro, hung yoghurt	32
<b>BALCONY BURGER</b> Angus Beef, pickles, cheese, onion, ketchup, mustard, fries	26
<b>280G SIRLOIN</b> local greens, potato puree, red wine jus <u>gf</u>	52
<b>600G ANGUS RIB ON THE BONE</b> wild garlic & parsley butter, fries <u>gf</u>	85

### SIDES

<b>LOCAL LEAF SALAD</b> dijon vinaigrette <u>gf,vgn</u>	10
<b>SEASONAL GREENS</b> <u>gf,vgn</u>	12
<b>GLAZED CARROTS</b> honey, fried shallots <u>gf</u>	14
<b>FRIES</b> aioli <u>gf</u>	10.5
<b>CRUSHED NEW POTATOES</b> local butter, chives <u>v,gf</u>	12

Drawing on inspiration from both Byron's iconic beaches and the rolling hills of the lush hinterland, Balcony Bar & Oyster Co's menu is focused on celebrating fresh, local and seasonal produce.

### DESSERT

<b>LOCAL MACADAMIA BLONDIE</b> fudge sauce <u>v,gf,n</u>	16
<b>CHOCOLATE MOUSSE</b> frangelico cream, caramel hazelnuts <u>gf,n,vgn</u>	15
<b>AFFOGATO</b> <u>gf</u> + a shot of liqueur \$5	10
<b>CHEESE BOARD</b> lavosh, pickled figs	1/14   2/22   3/30

V VEGETARIAN GF GLUTEN FREE N CONTAINS NUTS VGN VEGAN  
PLEASE INFORM YOUR SERVER OF ANY ALLERGIES.

PLEASE NOTE, ALL CARD PAYMENTS INCUR A 1.5% SURCHARGE.  
10% SURCHARGE WILL APPLY ON PUBLIC HOLIDAYS.