

B

THE BALFOUR KITCHEN & BAR

Balfour's marinated olives (df, pb, gf)	7
Honey spiced nuts (df, v, gf)	6
Focaccia, whipped savoury butter (dfo)	9
Shaved prosciutto, chive, pumpkin jam (gf)	16
Whipped roe, chives, fermented potato chips (gf)	13
Fried scamorza, fennel jam, white anchovy (3) (gf)	14
Charred carrot skewers, tarragon, toasted sesame (gf, v, pbo)	12
WA scallop, bottarga, lemon, paprika, chives (gf)	14
Butternut squash, honey, aleppo pepper (df, v, gf)	13
Braised leeks, stracciatella, roasted pistachio, fermented chilli oil (gf, v)	17
Lamb ribs, whipped ricotta, orange, harissa caramel (gf)	31
Caramelized blue cheese, pickled raisins, sourdough (v, gfo)	16
Ricotta gnocchi, toasted sesame, black pepper, pecorino, yeast (v)	27
NT baby barramundi, sauce vierge, herb salad (gf, df)	68
Steak frites, 300G Wagyu tender, entrecôte, pomme frites, mustard (gf)	60
Spiced rubbed lamb rump, pickled onion, carrot (gf)	57
Chickpea porridge, mushroom ragout, sage, fried chickpeas (df,pb,gf)	30
Pomme frites, pickle dust, mustard aioli & chive (gf, pb)	10
Winter leaves, pickled onion, seeded mustard vinaigrette (gf, df, pb)	12
Coconut & vanilla panna cotta, honeydew, chamomile granita (pb, gf)	15
Milk Chocolate cream, spiced crumble, salted chocolate ice-cream (v, gf)	16
Orange & almond cake, burnt orange vanilla mascarpone, pistachio	16
Cheese For Two - chefs selection of cheese, crisp bread & morish additions	27

Card payments will incur a fee
10% Sunday & 15% public holiday surcharge

(GF) Gluten Free (DF) Dairy Free (V) Vegetarian (PB) Plant Based