

# THE BALCONY

RESTAURANT

summer 2019

## THE BAKERY

### freshly baked house bread

with our house butter

7.0

with garlic butter

8.5

with candied balsamic, adelaide hills olive oil and chef's own dukkah

9.5

## SMALL PLATES ideal for sharing

bbq chicken wings (gf) (6)

10.0

beef meatballs in a rich chunky napoli sauce topped with shaved parmesan cheese (12)

10.0

sharing plate for two chicken skewers, mozzarella sticks, tomato, chorizo and olives

21.9

## OYSTERS

### fresh south australian coffin bay oysters

ocean fresh natural with lemon (gf)

half dozen 16.5

full dozen 26.5

traditional kilpatrick (gf)

half dozen 16.5

full dozen 26.5

(v) vegetarian | (gf) gluten free | (v\*) with adjustments

## STONEGRILL DINING

<b>250g stonegrill rump</b>	27.0
<b>400g stonegrill rump</b>	33.0
<b>250g stonegrill sirloin</b>	30.9
<b>stonegrill asian marinated chicken</b> garlic, ginger, lemongrass, coriander marinade with soy and chilli dipping sauce	28.9
<b>stonegrill mixed grill</b> 90g rump, lamb loin chop, bacon, chicken, chorizo and roasted tomato	28.9
<b>stonegrill 300g lamb rump</b> rosemary and garlic lamb rump with mint yoghurt dipping sauce	29.9
<b>stonegrill aussie fare</b> 180g beef rump, kangaroo, crocodile and prawns	36.5
<b>stonegrill reef and beef</b> 180g rump and prawns	32.0
<b>mixed stonegrill vege plate</b> haloumi, zucchini, tomato, carrot, sweet potato, pumpkin, capsicum and onion ring with a honey sesame dipping sauce	25.9

all stonegrill served with potatoes and are gluten free

## STONEGRILL ADDITIONS

<b>roasted tomato</b>	2.0
<b>bacon</b>	3.0
<b>chicken skewer / kangaroo skewer</b>	5.0
<b>beef skewer / prawns (3) / crocodile</b>	6.0
<b>lobster tail</b>	11.0

## SIDES

<b>rocket, pear parmesan and walnut salad</b> in a balsamic and olive oil dressing (gf)(v)	6.0
<b>roasted vegetables</b> (gf)	6.0
<b>steamed greens</b> (gf)	6.0
<b>wedges</b>	8.0
<b>hand beer battered onion rings</b> sea salt and cracked pepper (v)	9.0
<b>steak house chips</b> (v)	7.0

## STONEGRILL SAUCES

**complimentary with all stonegrills, a choice of one of the following sauces**  
mushroom, pepper, dienne, gravy, BBQ relish (gf), garlic aioli, seeded mustard (gf), hot mustard (gf)

creamy garlic, hollandaise (gf)	1.5
---------------------------------	-----

(v) vegetarian | (gf) gluten free | (v\*) with adjustments

## MAINS

<b>beer battered barramundi</b> served with chips, salad and tartare sauce	16.9	21.9
<b>salt and pepper squid</b> with a coriander, carrot, tomato, roasted capsicum and cucumber salad, garlic and lemon aioli   add chips + 2.5	16.9	21.9
<b>oven baked atlantic salmon</b> rocket, capsicum, onion, crumbled feta and sundried tomato with a balsamic glaze		27.5
<b>roast vegetable stack</b> carrot, zucchini, eggplant, capsicum, sweet potato, onion, tomato, mushroom, ricotta and basil pesto with a napoli sauce		19.5
<b>dill marinated chicken breast</b> with chunky cut honey and sesame roasted pumpkin, carrot and spinach, grilled haloumi and citrus hollandaise		26.9
<b>curry of the day</b> served with papadam, rice and yoghurt		19.9
<b>caesar salad</b> bacon, anchovies, poached egg, parmesan cheese, cos, caesar dressing and croutons   add chicken + 5.0		14.9

## SCHNITZELS

<b>250g chicken breast schnitzel</b> served with chips, salad and choice of sauce		19.9
<b>300g beef schnitzel</b> served with chips, salad and choice of sauce		19.9
<b>sauces</b> mushroom, gravy, pepper, dienne, BBQ relish, aioli		
<b>toppings</b> parmigiana, hawaiian, smokey pig		3.0

## SIDES

<b>rocket, pear parmesan and walnut salad</b> in a balsamic and olive oil dressing (gf)(v)		6.0
<b>roasted vegetables</b> (gf)		6.0
<b>steamed greens</b> (gf)		6.0
<b>wedges</b>		8.0
<b>hand beer battered onion rings</b> sea salt and cracked pepper (v)		9.0
<b>steak house chips</b> (v)		7.0

(v) vegetarian | (gf) gluten free | (v\*) with adjustments



## DESSERTS

<b>chocolate mud cake</b> raspberry coulis, chocolate sauce and vanilla ice cream	7.0
<b>sticky date pudding</b> butterscotch sauce and vanilla ice cream	7.0
<b>original ice cream sundae</b> vanilla ice cream topped with your choice of chocolate, strawberry or caramel sauce, crushed nuts a wafer biscuit and whipped cream	7.0
<b>affogato</b> vanilla bean ice cream, single shot of espresso and frangelico	10.0
<b>chefs selection of cheese</b> camembert, brie, water crackers, mixed nuts and strawberries	14.0

## DESSERT COCKTAIL

<b>espresso martini</b> the classic pick me up martini, double shot of coffee shaken straight up with vodka and smoothed out with vanilla galliano	15
<b>teddy bears picnic</b> peanut butter Toblerone for any chocolate peanut lover. kahlua, baileys, frangelico, honey and peanut butter blended with cream	16

## TO FINISH

<b>penfolds club port</b>	6.5
<b>galway pipe port</b>	10.5
<b>penfolds grandfather port</b>	25.0
<b>morris liqueur tokay</b>	8.50
<b>morris liqueur muscat</b>	8.50
<b>el candado pedro ximenez sherry</b>	8.90
<b>remy martin cognac V.S.O.P</b>	15.0
<b>hennessy cognac V.S.O.P</b>	18.0
<b>heggies botrytis riesling</b>	12/38.9
<b>de bortoli 'noble one' botrytis</b>	15/45

(v) vegetarian | (gf) gluten free | (v\*) with adjustments