



SHARES

- GARLIC & HERB FOCACCIA** 10
Garlic Butter, Parsley, Parmesan
- TUNA TOSTADA** 16
Diced Tuna, Avocado, Nanm Jim, Sesame x 3
- MARINATED OLIVES** 10
Mixed Olives, Thyme, Lemon Peel, Garlic, Olive Oil
- POLENTA CHIPS** 12
Parmesan Emulsion, Ancho Rosemary Salt
- CALAMARI** 20
Salt & Pepper Calamari, Siracha Lime Aioli
- BUFFALO WINGS** 16
Blue Cheese Ranch
- BURRATA** 22
Burrata, Heirloom Tomatoes, Zucchini, Pesto, Tendrils
- ANTIPASTO BOARD** 32
Cured Salami, Prosciutto, Bresaola, Brie, Marinated Olives, Charred Peppers, Grilled Sourdough

MAINS

- GNOCCHI** 26
Potato Gnocchi, Roast Musrooms, Zucchini, Peas, Dijon Cream
- CHEESE BURGER** 24
Grilled Beef Pattie, Caramelized Onions, Cheese, Ketchup, Mustard, Aioli, Fries
- 250G SIRLOIN (GF)** 35
Grilled Angus Beef Striploin, Miso Caper Butter, Fries, Cos Salad
- LAMB TAGINE** 28
Slow Cooked Spiced Lamb, Chickpeas, Apricots, Rice, Lime Yogurt
- CHICKEN SCHNITZEL** 26
Crumbed Chicken Schnitzel, Fries, Salad
- CHICKEN PARMIGIANA** 28
Crumbed Chicken Schnitzel, Napolitana Sauce, Pesto, Parmesan, Fries, Salad
- SALMON (GF)** 34
Pan Roasted Salmon Fillet, Peperonata, Baby Potatoes, Green Olives, Basil
- VEGIE BURGER** 20
Spiced Lentil Pattie, Guacamole, Spinach, Tomato Relish, Milky Bun
- BEER BATTERED FISH N CHIPS** 30
Beer Battered Flathead, Fries, Caper Citrus Slaw

POKE BOWLS

- Soba Noodles, Edamame, Avocado, Cherry Tomatoes, Wakame, Cabbage, Ginger Dressing, Crispy Shallots
- CRISPY SWEET SOY MARINATED TOFU** 22
- GRILLED LIME MARINATED CHICKEN** 23
- SEARED MISO CURED SALMON** 23

DESSERTS

- CHOCOLATE COUPES** 12
Dark Chocolate Layered Mousse, Berries, Pistachio Praline.
- FRUIT CRUMBLE** 12
Apple, Rhubarb, Cinnamon Crumble, Vanilla Ice Cream.
- NOUGAT ROYAL** 10
"Bens" Famous White Chocolate, Cranberry, Pistachio Nougat

SALADS

- FATTOUSH 18**
Crisp Lebanese Bread, Tomatoes, Cucumber, Charred Capsicum, Red Onion, Sumac, Mint, Parsley and Olive Oil
- CAESAR SALAD (GF) 22**
Chicken Breast, Avocado, Crisp Pancetta, Cos, Parmesan, Mustard Aioli Dressing.

KIDS

ALL \$15

FISH & CHIPS

CHICKEN NUGGETS & CHIPS

CHEESE PIZZA

SPAGHETTI BOLOGNESE

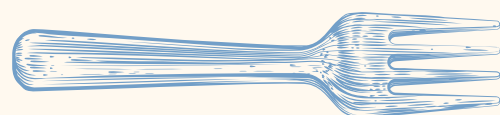
includes 1 drink & ice cream

SIDES

- SHOESTRING FRIES 9**
- STEAMED SEASONAL VEGGIES, OLIVE OIL LEMON 12**
- CHIMI CHURI 4**

V VEGETARIAN | VG VEGAN | GF GLUTEN FREE

The Balmain Hotel endeavours to identify ingredients that may pose a risk to those with food allergies. However, due to the nature of a commercial kitchen, we do not assume any liability for adverse reactions. Patrons are asked to advise staff of any intolerances when ordering, and refunds will not be issued if staff are not made aware of any allergies.



The BALMAIN DRINK

SPARKLING

THE BALMAIN BRUT CUVÉE McLaren Vale	 9.50	 45.00
GUERRIERI 'RIZZARDI' PROSECCO Veneto, Italy	13.00	60.00
ANDRE DELORME BLANC DE BLANC Loire Valley, France	---	60.00
DE SAINT GALL Champagne, France	---	120.00

WHITE

THE BALMAIN SSB McLaren Vale	9.00	43.00
THE BALMAIN PINOT GRIGIO VIC Riverlands	9.00	43.00
BABICH SAUVIGNON BLANC Marlborough, NZ	12.00	56.00
HAHNDORF HILL GRUNER VELTLINER	---	60.00
ROSS HILL 'MAYA' CHARDONNAY Orange, NSW	12.00	56.00
PAUL CONTI CHENIN BLANC Swan District, WA	---	60.00
SEW & SEW CHARDONNAY Adelaide Hills, SA	---	95.00
SINGLEFILE RIESLING Great Southern, WA	13.00	60.00
SEW & SEW 'SASHIKO' FIANO Adelaide Hills, SA	13.00	60.00

ROSE

THE BALMAIN ROSE Victorian Riverlands	9.00	43.00
MIRABEAU ROSE Provence, France	13.00	60.00

RED

THE BALMAIN SHIRAZ McLaren Vale	9.00	43.00
ROSS HILL 'HARRY' PINOT NOIR Orange, NSW	13.00	60.00
ROCCA VENTOSA SANGIOVESE Abruzzo, Italy	12.00	56.00
COTES-DU-RHONE Delas, France	13.00	60.00
SEW & SEW GSM Adelaide Hills, SA	13.00	60.00
FRASER GALLOP CAB SAV Wilyabrup, Margaret River	12.00	56.00
CHÂTEAU L'ÉGLISE BORDEAUX Bordeaux, France	12.00	65.00

CLASSIC *Cocktails*

APEROL SPRITZ \$18
Aperol, sparkling wine, soda, dehydrated orange

ESPRESSO MARTINI \$20
Espresso, Vodka, Coffee liqueur, sugar syrup

WHISKY SOUR \$20
Old Number 15, lemon, egg whites, bitters

YUZU SPRITZ: \$20
Red mill cut cane, yuzu puree, apple juice, lemon juice, elderflower



SIGNATURE

Margaritas



NORMAL: \$20



SPICY: \$22



CLASSIC

Fresh lime juice, Tequila, Agave, Triple sec

WATERMELON COOLER

Watermelon, Fresh lime juice, Tequila, Triple sec

PASSIONITA

Passionfruit, Fresh lime juice, Tequila, Triple sec

MANGO TANGO

Mango, Fresh lime juice, Tequila, Triple sec

COCO LOCO

Coconut, Fresh lime juice, Tequila, Triple sec

RASPBERRY FIESTA

Raspberry, Fresh lime juice, Tequila, Triple sec



HAPPY HOUR

MONDAY-FRIDAY

— 4PM-6PM —

\$6 HOUSE WINES, HOUSE BEERS AND
HOUSE SPIRITS



GET SOCIAL!



@thebalmain

FUNCTIONS

FOR ALL EVENT ENQUIRIES PLEASE VISIT
WWW.THEBALMAIN.COM
OR SCAN THE QR CODE BELOW

