

### **SPEED MENU 65PP (2PP+)**

#### **Entree**

Jamon Serrano, Seasonal Melon, Balcon Curd

OR...

Kingfish Crudo Potato & Anchovy Creme, Ajada

#### **Main**

'Fish of the Day' Cooked over Coals

OR...

'Chuletas de Cordero', Lamb Cutlets (3)

Cooked over Coals, Mojo Rojo

Patatas Brava

### **ROYAL MENU FOR TWO 95PP (2PP)**

Balcon Gazpacho (1)

Croqueta del Dia (1)

Jamón Serrano, Balcon Curd, Seasonal Fruit

Kingfish Crudo

'Pollo al Carbón' Charcoal Chicken, Salsa Brava

Cabbage Ensalada & Patatas Brava

**Dessert** of the Day

### **HAPPY HOUR 3.30PM - 6PM\***

House Beer, White, Red, Rose, Gls 7

Sangria (White, Red, Rose), Mahara 13

Aperol Spritz, Negroni, Margarita 13

50% off Selected Bottles of Wine - 4pm - 5.30pm

### **PREMIUM MENU 135PP (3PP+)**

Wagyu Frito, Shaved Manchego (1)

Croqueta del Dia, Aioli (1)

Grilled 'Gamba' Prawn, Chorizo, Pintxo (1)

Pan con Tomate, Ortiz Anchovy (1)

Iberico Jamon 'Cebo' 30g pp

Kingfish Crudo, Potato & Anchovy Creme, Ajada

Grilled WA Octopus, Kipfler Potatoes, Ajada Oil

Cabbage Ensalada

'Solomillo' 500g Striploin (m/r), Sofrito, Yoghurt

Patatas Brava

#### **Dessert**

Dessert of the Day

served with Pedro Ximenez 70ml

#### **BUY OUR WINE**

40% off takeaway

Up to 50% Off - Online

Code #Balcon at the checkout

[www.buywines.com.au](http://www.buywines.com.au)

15% CARD SURCHARGE - VISA,  
MASTERCARD, AMEX, EFTPOS



10% SERVICE ON TABLES OF 8 & OVER  
15% SURCHARGE PUBLIC HOLIDAY

## DESSERTS

'Buñuelos' 20

Spanish Doughnuts (5)

Crema Catalan & Blueberry Compote

add extra Bunuelo 4 | add Dulce de Leche Sauce 4

'Príncipe Alberto' 17

Flourless Chocolate Cake Soaked in Martin Codax Coffee

Liquor, Hazelnut & Chocolate Ice Cream,

Caramelised White Chocolate Crema, Hazelnuts

'Balcon Mess' 17

Santiago Cake Soaked in Licor 43,

Vanilla Custard, Passionfruit Sauce, Mango,

Whipped Cream, Meringue

'Helados' 15

Selection of Fruit Sorbets (3)

Affogato, Vanilla Helado, Pedro Ximénez, Pastelito 18

### CHEESE 2 X 28 / 5 X 65

Truffle Manchego - Sheep - Esp | Fig Jam 15

Idiazábal - Sheep - Semi - Esp | Pickled Kiss Pepper 15

Los Hermanos Espelette - Cow - Aust | Quince Paste 15

Penacorada Blue - Cow - Esp | Pear and Honeycomb 15

Galmesan - Cow - Hard - Esp | Pimiento & Walnut Crema 15

House Mató Cheese, Wild Honey, Honeycomb 16

### SPANISH BRANDY

Ask for Full Brandy List

### SET MENU 75PP (3PP+)

*add Croqueta del Dia (1) 7*

'Kikones' Toasted Corn Kernels

Jamón Serrano, Balcon Milk Curd

Crispy Eggplant, Saffron Honey Glaze, Spanish Onion

Trevalla Crudo, Potato & Anchovy Crema, Ajada

Savoy Cabbage, Raisin Almond, Manchego

'Josper' Roasted Chicken

Patatas Brava

Dessert of the Day

### 95PP DELUXE MENU (3PP+)

*add Prawn, Chorizo Pintxo (1) 10*

'Kikones' Tosted Corn Kernels

Jamón Serrano, Balcon Milk Curd, Seasonal Fruit

Trevalla Crudo, Potato & Anchovy Crema, Ajada

Octopus 'Gallician Style'

Shaved Savoy Cabbage, Raisin, Almond & Manchego

Grilled Chicken, 'Josper Oven', Salsa Brava

Basque Style Jack's Creek Angus Flank Steak (m/r)

Patatas Brava

Dessert of the Day



## FOOD MENU

### PARA PICAR

Freshly Shucked Pambula Oyster (l)	7
Marinated Spanish Olives 7 Seasonal Pickles	7
Croqueta del Día, Aloli (l)	7
Jamón Frito, Shaved Manchego	8
Pan con Tomate (2) (v)	8
Balcon 'Gilda' Boqueron, Anchovy, Stuffed Gordal Olive Balcon Curd, Guindilla, Carrot	10
Grilled 'Gamba' Prawn, Chorizo, Pintxo (l)	10
Gazpacho 'Balcon Classico' 120ml (v)	10
Ortiz Anchovy, Anchovy Spread, Lemon, Lodosa Piquillo Peppers, Tostada (l)	13

### CHARCUTERIA

House Mató Cheese, Wild Honey, Honeycomb, Toast	16
Jamón Serrano, Balcon Curd, Seasonal Melon, Black Olive Crumb	28
Wagyu Beef Cecina, Pickled Tomato, Mustard Oil	35
Charcuteria - Pamplona 45, Plano con Tomato y Olive, Lomo, Mallorquina, Queso Espelette, Toast	38
Iberico Cebo - Jamón (leg) Vs. Paleta	42
Grain's Sourdough with Extra Virgin Olive Oil	6

### FROM THE SEA

Angelachu Anchovies, Sourdough	22
Trevalla Crudo, Potato & Anchovy Creme, Ajada	30
Octopus 'Galician Style', Patatas, Paprika Oil	34
'Swordfish' Cooked Over Coals (m/r) Lemon Salsa, Roasted Vine Tomatoes	48

### ENSALADAS / VERDURAS

Savoy Cabbage, Raisin, Almond, Shaved Manchego, Pan Rallado	19
Field Mushroom Carpaccio, Pine Nuts, Basil, Wild Mushroom Dressing (v)	19
Eggplant, Saffron Honey Glaze, Spanish Onion	19
Roasted Cauliflower, Cashew, Cranberry, Capers (v)	19
Cos Salad, Red Peppercorn Vinaigrette, Guindilla (v)	14
Patatas Brava	14

### FROM THE LAND

'Pollo al Carbón' Charcoal Chicken 'Jospier Oven' Salsa de Costa Brava, Tomato, Olives, Snap Peas	44
'Chuletas de Cordero', Lamb Cutlets (5) Cooked over Coals, Mojo Rojo. Add Extra Cutlet (l) 10	49
'Ternera Escalope' Crumbed Veal, Creme de Mahon	49
'Basque' Style Jack's Creek Angus Flank Steak (m/r) Salsa Amarilla (extra carved sliced 13)	52
'Solomillo' 500g Striploin (m/r), Sofrito, Yoghurt	98
'Chuletón' Riverine Ribeye 1.1kg (m/r), Anchovy Butter (40 min - until sold out)	195