

# THE BALFOUR KITCHEN & BAR

## Lunch & All-Day Dining

### Small

Ginger Lime Prawn Crackers	(df)	11
Shark Bay Scallop, Tom Yum	(gf   df)	14ea
Viet Fish Cakes (3) Herbs, XO Sweet Chilli	(gf   df)	24
Pho Spiced Lamb Ribs (3) Herb Coconut Yogurt	(gf   df)	26
Beef Tartare, Cured Egg Yolk, Shallots	(gf   df)	28
Chicken and Duck Terrine, Pickled Carrot Emulsion, Croute		28

### Substantial

Braised Red Chilli Bamboo Shoots, Hibachi Leek	(gf   pb)	38
Lemongrass Chicken, Cucumber Herb Salad, Thai Basil Gazpacho	(gf   df)	28
Shaking Beef Stir Fry Salad, House Pickles, Tomato	(gf   df)	38

### Sides

Steamed Jasmine Rice	(gf   pb)	4
Thrice Cooked Chats, Truffle Mayo	(gf   pb)	14
Fries	(gf   pb)	9

(gf) Gluten Free (df) Dairy Free (pb) Plant Based

Credit Card payment will incur a surcharge: Visa, MasterCard - 1% American Express - 3.3%.

Public Holiday surcharge - 15%. Sunday surcharge - 10%

TUỔI VÀ ƯỚP LẠNH  
FRESH AND CHILLED

Ginger Lime Prawn Crackers (df) 11  
Kingfish, Leek Nuoc Cham, Rice Cracker (gf,df) 35  
Soy Marinated Egg, Fried Nori Chip, Wakame (gf,v) 15  
Beef Tartare, Cured Egg Yolk, Shallots (gf,df) 28  
Chicken and Duck Terrine, Pickled Carrot Emulsion, Croute 28

THU HOẠCH VƯỜN  
GARDEN HARVEST

Turmeric Broth, Heirloom Carrot, Spring Onion (gf,pb) 11  
Charred Broccolini, Mala Dressing, Sesame (gf,pb) 16  
Heirloom Carrots, Eggplant Puree, Goji (gf,pb) 18  
Crispy Cauliflower, Chilli Emulsion (gf,pb) 14  
Thrice Cooked Chats, Truffle Mayo (gf,pb) 14  
Spiced Grilled Zucchini, Artichoke, Yogurt (gf,pb) 24  
Braised Red Chilli Bamboo Shoots, Hibachi Leek (gf,pb) 38  
Steamed Jasmine Rice 4

HƯƠNG VỊ TỪ BIỂN  
FLAVOURS FROM THE SEA

Shark Bay Scallop, Tom Yum (gf,df) 14ea  
Viet Fish Cakes, Herbs, XO Sweet Chilli (gf,df) 24  
Goldband Snapper, Nuoc Cham Green Papaya, Dashi Beurre Blanc (gf) 32  
Annatto King Prawns, Coconut Canh (gf,df) 38  
Hot and Sour Seafood Bisque, Tomato 46

HƯƠNG VỊ TỪ ĐẤT  
FLAVOURS FROM THE LAND

Pho Spiced Lamb Ribs, Herb Coconut Yogurt (gf,df) 26  
Lemongrass Chicken, Cucumber Herb Salad, Thai Basil Gazpacho (gf,df) 28  
Hot and Sweet Beef Cheek, Sour Curry, Coriander (gf,df) 48  
Pork Belly, Diakon, Apple, Chilli Plum (gf,df) 47  
Wagyu Rump Cap MB6-7, Herb Sauce, Alliums (gf,df) 65

(GF) Gluten Free

(DF) Dairy Free

(V) Vegetarian

(PB) Plant Based

Card payments will incur a fee  
10% Sunday & 15% Public Holiday surcharge

THE BALFOUR

Turmeric Broth, Heirloom Carrot, Spring Onion (gf,pb)	-
Soy Marinated Egg, Fried Nori Chip, Wakame (gf,v)	-
Chicken and Duck Terrine, Pickled Carrot Emulsion, Croute	-
Shark Bay Scallops, Tom Yum (gf,df) <i>*Upgrade Scallop to Kingfish 5pp (whole table)</i>	
Goldband Snapper, Nuoc Cham Green Pap, Dashi Beurre Blanc (gf)	-
Hot and Sweet Beef Cheek, Sour Curry, Coriander (gf,df) <i>*Upgrade Beef Cheek to Wagyu Rump Cap MB6-7 15pp (whole table)</i>	
Charred Broccolini, Mala Dressing, Sesame (gf,pb) Jasmine Rice	-
Coconut and Guava Sorbet, Mango, Dragonfruit Chip (gf,pb)	

\$115pp

ĐỂ CẢ BÀN CÙNG CHIA SẺ  
FOR THE WHOLE TABLE TO SHARE

Dietary requirements can be  
accommodated with advance notice.

Add Ons

- Pho Lamb Rib, Yogurt Herb Sauce 8pp
- Beef Tartare, Cured Egg Yolk, Shallots 28
- Annatto King Prawn, Coconut Canh 38

Beverage Pairing 65pp

# THE BALFOUR KITCHEN & BAR

## THE CLASSICS

THE BALFOUR BIG BREAKY (df, gfo) eggs to your liking, bacon, pork and apple sausage, tamari mushrooms, roast cherry tomatoes, sourdough	28
BALFOUR BENNY (gfo) sourdough, spinach, poached eggs, hollandaise with your choice of salmon, bacon or tamari mushrooms	25
FREE RANGE EGGS ON TOAST (gfo, df)	16

## ON THE LIGHTER SIDE

BOWL OF SEASONAL FRUIT (pb, df, gf)	14
COCONUT YOGURT (pb, df, gf) granola, fresh fruit	18
HEIRLOOM TOMATOES (gfo) herb chickpea puree, poached eggs, halloumi, rocket, sourdough	24
AVO TOAST (pb, df, gfo) edamame, gremolata, cherry tomatoes, pickled red onion	21
TOASTED SOURDOUGH (df, gfo) with butter, jam or marmalade	7

## UNIQUELY BALFOUR

CHILLI SCRAMBLE (gfo) sourdough, nuoc cham sauce	26
URBAN VALLEY MUSHROOMS (gfo) toasted sourdough, poached egg, miso cream, grana padano	24
PANDAN CREPE pandan white chocolate, fresh banana, coconut chips	22
SAVOURY CHILLI MINCE (dfo,gfo) sourdough, pork mince, Thai basil, whipped feta, fried egg, crispy shallot	26
PORK FRIED RICE (gf, df) pork belly fried rice, cherry tomatos, fermented daikon, fried egg	28

## ADD ONS

Avocado	4	Cherry tomatoes	4
Bacon	8	Chat potatoes	6
Additional egg	3	Pork sausage	9
Side toast	3	Tamari mushrooms	4
Halloumi	5	Spinach	4

## AVAILABLE AFTER 10AM

Breaky Mimosa	14
Almalfi Bloom Spritz	22
Gls Matho Prosecco	16
Gls Veuve Ambal	18

## COFFEE

House Blend: Glossy Black by Koko Coffee	Cup / Mug 5.5 / 6.5
Flat white	
Cappuccino	
Latte	
Mocha	
Long black	
Espresso	4
Piccolo	4.5
Macchiato	4.5
Hot chocolate	5
House made chai latte	5.5
Vietnamese iced coffee	6
Matcha	6
Iced matcha	6
Iced latte	6
Lactose Free	0.5
Almond/Soy/Oat	1

## CHAMELLIA TEA

English breakfast, earl grey, peppermint, gunpowder green, chamomile, liquorice, masala chai, rooibos, lemongrass, and ginger	5
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## JUICES

Orange	6
Apple	6
Pineapple	6
Allie's Valencia Orange Juice 300ml	
Allie's Daily Greens Juice 300ml - Celery, Green Apple, Spinach, Lemon and Ginger	10

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(pb) Plant Based

(o)Option

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