

Head Chef Nick Stapleton showcases local Queensland ingredients with beautifully balanced Asian aromats & the distinctive sweet, hot, sour & salty flavours of Vietnamese cuisine at its best.

While respecting the traditions of French & Asian cuisines he brings a rebellious flair to the fusion, inspired by the image of a Vietnamese chef cooking to comfort a Frenchman far from home.

TASTE IT ALL

Would you like it all? Let us decide for you. We will create a banquet, sampling a number of the delicious dishes, allowing you to find your new favourite.

TASTE 2 COURSES - 65

TASTE 3 COURSES - 75

DINNER & A MOVIE

Dining early? Sit down before 6.30pm & enjoy two courses plus a ticket to New Farm Cinemas, Tuesday to Saturday.

2 COURSES & MOVIE - 49

MOUTHFUL

Two Hervey Bay scallops, lemongrass & chilli butter (*gf*) - 12

Soft shell crab bao, sriracha slaw, tamarind dressing - 7

Salt & pepper tempeh bao, sriracha slaw, tamarind dressing (*vegetarian*) - 6

Two prawn stuffed chicken wings (*df*) - 12

ROAMING

Beef carpaccio, kaffir lime, toasted rice & green papaya (*df/gf*) - 16

Moreton Bay bug, king brown mushroom, bone marrow broth (*df*) - 28

Roast pork belly, raw & pickled salad of snow peas, carrot & fungi with bitter orange dressing (*df/gf*) - 36

Confit duck leg, mandarin salt, citrus salad & sautéed beans (*df/gf*) - 36

Sweet, sour & hot beef short ribs, house pickles, sugar snap peas, radish & cabbage salad (*df*) - 45

'Bouillabaisse' - fried fish in seafood & tomato broth with clams, scallops, spanner crab, mussels, sprouts, herbs, baguette & chilli oil (*df/gf*) - 45

ROOTED

Edamame, pickled cucumber, mozzarella, fried enoki, shiso, citrus soy (*gf/vegetarian/df available*) - 12

Sautéed corn, silken tofu, hot, salty & sweet dressing (*df/vegan*) - 14

Heirloom tomato, smoked eggplant, tamarind dressing (*df/gf/vegan*) - 18

Charred asparagus, tempeh soldiers, soy cured egg yolk, fried salt bush (*df/vegetarian*) - 22

Roast cauliflower, pickled & raw salad of snow peas, carrot & fungi (*df/gf/vegan*) - 26

ON THE SIDE

Bitter sweet salad - shaved endive, cabbage, apple, cashew, tamarind dressing (*vegan/df/gf*) - 12

Steamed rice (*gf/df/vegan*) - 4

Thrice cooked chats, sriracha mayo (*df/gf/vegetarian*) - 10

TO FINISH

Roast stone fruit, rhubarb soup, cinnamon ice cream (*gf/vegan & df possible*) - 14

Strawberries, shiso, compressed watermelon, black pepper mascarpone (*gf/vegetarian*) - 14

Chocolate sundae - dark chocolate mousse, caramelised white chocolate ice cream, crunch, pop & poached cherries - 18

Selection of four local & international cheeses - 35

AFTER DINNER

Koko Coffee - Glossy Black Blend

Espresso, short macchiato - 3.5
Flat white, latte, cappuccino, long black - 4.5

Malts & Blends

Talisker 10 Y0 - 15
Laphroaig 10 Y0 - 16
Johnnie Walker Blue Label - 35
Glenlivet 12 Y0 - 14
Oban 14 Y0 - 20
Ardbeg 10 Y0 - 14

Liqueurs

Frangelico - 11 Cointreau - 11
Tia Maria - 10 Baileys - 11

Brandy

Hennessy XO Cognac - 35
Hennessy VS Cognac - 12



@spicersbalfourhotel
#spicersretreats

B
THE BALFOUR KITCHEN
B