

THE BALFOUR KITCHEN

LUNCH
11.30AM - 2.30PM

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 - 40

Taste 3 courses - 50

Warm baguettes, cultured butter,
Murray River pink salt - **7**

TO START

House charcuterie with mustard, pickles
& baguette (DF/GF possible) - **15**

Coconut poached chicken salad with
crispy noodles (DF/GF) - **15**

Heirloom tomatoes, silken tofu, sesame
seeds, Thai basil & fish sauce dressing
(DF/GF/Vegetarian available) - **14**

Seafood wontons (4) with chilli &
kaffir salt, rice wine vinegar
dressing (DF) - **16**

TO FOLLOW

Twice cooked 1/2 spatchcock with
hot & sour dressing (DF) - **24**

Grilled pork belly, fish sauce caramel
(DF/GF) - **25**

Salt & pepper fried fish, tamarind
dressing (DF/GF) - **26**

Roast cauliflower, fried eggplant,
house sambal (DF/GF/Vegan) - **18**

*All mains served with rice, shredded
cabbage salad and grilled greens*

SIDE

Thrice cooked chats, sriracha mayo
(DF/GF/Vegetarian) - **8**

TO FINISH

Condensed milk panna cotta with
Vietnamese coffee syrup, Chinese donut
(GF available/Vegetarian) - **13**

Chocolate mousse profiteroles with
salted caramel (Vegetarian) - **14**

Coconut & mango semifreddo with
finger lime and young coconut jelly
(DF/GF/Vegetarian) - **13**

Woombye triple cream brie, quince,
lavosh & muscatels (Vegetarian) - **10**

GLOSSY BLACK COFFEE by Koko Roasters

Black espresso, piccolo,
short macchiato - **3.5**

White flat white, latte, long black,
cappuccino, long macchiato - **4.5**

Other chai latte, hot chocolate - **5**

Iced iced coffee, iced mocha, iced tea,
iced chocolate, cold brew - **6**

Extras decaf, milk (soy, almond, zymil),
flavours (vanilla, caramel) - **0.5**

TEA BY CHAMELLIA - 4.5

Black - English breakfast, rooibos,
earl grey, French earl grey, masala chai

Herbal - chamomile, peppermint,
lemongrass & ginger, licorice peppermint

Green - gunpowder green