

Head Chef Nick Stapleton showcases sustainably sourced seafood, ethically farmed meats & hero vegetables with beautifully balanced Asian aromats & the distinctive sweet, hot, sour, salty flavour of Vietnamese cuisine at its finest.

While respecting the traditions of French & Asian cuisines, he brings a rebellious flair to the fusion.

Choose something specific from our course menu, or sit back, relax and let Nick take you through a journey of our menu in the tasting option.

2 or 3 Course Dinner Menu

Single choice from each course

2 course - \$65pp or 3 Course - \$75pp

To Start

Spanner crab, heirloom tomato, pickled kohlrabi, shiso
(pesc, df, gf)

Drunk chicken, seared scallop, sesame dressing, shaved
cabbage, pickled cucumber *(df, gf)*

Pork belly, nuoc cham, orange, radish, snow peas *(df, gf)*

Turmeric broth, heirloom carrots & tomato, purslane,
taro stem *(vegan, df, gf)*

To Follow

Twice cooked duck, larp chong, greens, black funghi *(df, gf)*

Sauteed Parisian gnocchi, oyster mushrooms, master
stock shiitake, sea grapes *(v)*

Barramundi, pumpkin, macadamia, dill *(pesc, df, gf)*

Hot, sweet, sticky beef cheek, snaps, edamame, shaved
cabbage *(df, gf)*

All served with steamed rice

To Finish

Rooftop honey pannacotta, stone fruit, black pepper syrup
(v, gf)

Pineapple, young coconut jelly, pandan cake *(v, gf)*

TASTE IT ALL MENU

For the table to share - \$80pp

Welcome

Turmeric broth, heirloom carrots & tomato, purslane,
taro stem

To Start

Baked scallops, roast chicken butter

Fried, pickled cauliflower

Spanner crab, heirloom tomato, pickled kohlrabi

Drunk chicken, pickled cucumber, ginger dressing

To Follow

Hot, sweet, sticky beef cheeks, snaps, edamame, cabbage

Twice cooked duck, larp chong, greens, black funghi

Barramundi, pumpkin, macadamia, dill

Steamed rice

To Finish

Pineapple, young coconut jelly, pandan cake

Vietnamese coffee truffles

B THE BALFOUR KITCHEN & BAR

@thebalfourkitchen #thebalfourkitchenandbar

Please scan to check in and out.

