

DINNER

Head Chef Lachlan Horstman showcases sustainably sourced seafood, ethically farmed meats and hero vegetables with beautifully balanced Asian aromats and the distinctive sweet, hot, sour, salty flavour of Vietnamese cuisine at its finest. While respecting the traditions of French and Asian cuisines, he brings an edgy and stylish flair to the fusion.

TASTE IT ALL MENU

For the table to share - \$80pp

To Tease

Turmeric broth, heirloom carrots and tomato, purslane, taro

To Start

Baked scallops, roast chicken butter
Sautéed sweet corn, hot and sweet dressing
Braised octopus, finger lime, cassia and anise coconut cream
Drunk chicken, green papaya, chilli, mint, nuoc cham

To Follow

Pho spiced beef brisket, shao hsing jus, bone marrow butter, jackfruit, bean sprouts, cabbage, herbs
Vietnamese coffee glazed pork ribs, snow peas, orange, radish, chilli roasted peanuts
Barramundi, caramelized bamboo, shiitake, charred shallots, macadamia milk
Steamed rice

To Finish

Roast white chocolate and miso mousse, ginger crumble, strawberries, mint
'Banana split' whipped marshmallow, coconut custard, coco caramel, cacao nibs

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A LA CARTE DINNER MENU

Entree

Slow braised octopus, finger lime, lonza, cassia and anise coconut cream (pesc, df, gf) - 24
Drunk chicken, green papaya, chilli, mint, coriander, nuoc cham (df, gf) - 18
Sautéed sweet corn, silken tofu, hot and sweet dressing (vegan, df, gf) \$17

Turmeric broth, heirloom carrots and tomato, purslane, taro stem (vegan, df, gf) - 18

Sweet and sour pork, carambola, cucumber, spring onions, cherry tomato (df, gf) - 22

Main

Pho spiced brisket, shao hsing jus, bone marrow butter, jackfruit, bean sprouts, cabbage, (df, gf) - 45

Soy glazed eggplant, chilli and lemongrass fried tofu, coconut caramel (vegan, df, gf) - 34

Barramundi, caramelised bamboo, shiitake, charred shallots, macadamia milk (pesc, df, gf) - 44

Twice cooked duck, red curry sauce, sesame vermicelli, pineapple, longan, lemon balm (df, gf) - 46

Vietnamese coffee glazed pork ribs, snow peas, orange, radish, chilli roasted peanuts (df, gf) - 45

All served with steamed rice

Sides

Roast Dutch carrots, tamarind whipped tofu, black garlic dressing (vegan, df, gf) - 15

Thrice cooked chat potatoes (vegan, df, gf) - 12

Sautéed gai lan, lemongrass, fried shallots (vegan, df, gf) - 10

Dessert

Roast white chocolate and miso mousse, ginger crumble, strawberries, mint (v, gf) - 18

Whipped banana marshmallow, coconut custard, coco caramel, cacao (vegan, gf) - 20

THE BALFOUR KITCHEN & BAR

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