

OYSTERS

Sydney Rock Oysters, Mignonette (1)..... 7.5

Balcon Pickles	8
Balcon Spanish Olives	10

TAPAS (1)

Jamón, Frito de Pan, Shaved Manchego.....	8
Stuffed Piquillo Pepper, Ricotta, Spinach, Galmesán ...	8.5
Croqueta de Mahon, Aioli.....	8.5
Grilled 'Gamba' Prawn(i) and Chorizo, Pintxo.....	10
Boqueron, Piquillo Pepper, Preserved Lemon, Tostada..	13

Nonna's Sourdough, with Extra Virgin Olive Oil	8
Pan Con Tomate (2)	10

PRIMERA

Housemade Mató Cheese, Honeycomb, Toast.....	22
Fried Shishito 'Padron' Peppers, Salt.....	22
Cantabrian Anchovies, Sourdough	26
Jamón Serrano, Curd, Seasonal Fruit, Black Olive.....	28
Iberico Cebo, Paleta 80g (Shoulder)	44

ENTREE

Field Mushroom Carpaccio, Caramelised Onion, Macadamia.....	23
Shaved Cabbage Ensalada, Manchego, Almond, PX Raisins, Pan Rallado.....	24
Josper Roasted Eggplant, Picada, Labneh, Walnut Romesco.....	24
Port Lincoln Sardines en Escabeche	30
Chorizito, Sobrasada, Yoghurt, Honey.....	34
NZ Calamari Cooked Over Coals, Pico de Gallo Salsa.....	36
Fremantle Octopus 'Galician Style', Kipfler Potatoes, Ajada Oil.....	36

PAELLA DE BALCON

Bomba Rice, Prawns(i), Chicken, Kinkawooka Mussels, Calamari, Saffron (until sold).....	65
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MAINS

Bomba Rice, Zucchini, Peas, Snow Peas (v).....	32
Local Market Fish (200g), 'A la Plancha', Parrasalada, Green Shallot.....	49
Charcoal 'Josper Oven' Chicken, Mojo Rojo, Olive, Chilli.....	49
Slow-cooked Lamb Shank, Carrot, Gremolata.....	52
Sirloin Steak 'Basque Style' (250g m/r), Salsa Roja.....	58
'Solomillo' Striploin (500g m/r), Salsa de Jerez.....	98

SIDES

Baby Cos Lettuce, Green Olive, Spanish Onion.....	15
Brussels Sprouts, Honey Glaze, Guindilla.....	18
Fried Potatoes, Rosemary.....	15
Salsa Brava.....	5

DESSERT

Basque Cheesecake.....	22
Buñuelos 'Spanish Doughnuts' (5) Crema Catalan, Berry Compote.....	20
Add Extra Buñuelo (1).....	4
Dulce de Leche & Hazelnut Tart, Hazelnut Praline, Milk Chocolate.....	22
with Dulce de Leche Ice Cream	
Affogato, Espresso, Ice Cream, Pedro Ximénez.....	18
Seasonal Fruit Sorbets (3).....	18

CHEESE 2 X 30 / 3 X 45

V de Navarra - Sheep - Esp 16
Truffled Manchego - Hard - Esp 16
House Mató Cheese, Honeycomb 22

All Served with Crackers
& Sourdough

FLIP OVER FOR SET MENUS



SEE OVER FOR HAPPY HOURS

CARD SURCHARGE 1.5%
APPLIES CREDIT, EFTPOS
2% AMEX

MONDAY TO FRIDAY 12PM ALL DAY DINING
SATURDAY 5PM

HAPPY HOURS
3.30PM - 6PM

PLEASE INFORM YOUR SERVER IF YOU HAVE ANY FOOD ALLERGIES, OR SPECIAL DIETARY
NEEDS. TABLES OF 8PPL +, SET MENU + 10% SERVICE FEE APPLIES TO TOTAL BILL

(i) IMPORTED

BANQUET MENUS

ROYAL MENU 98PP (2PP)

Jamón, Frito de Pan, Shaved Manchego (1)
Croqueta de Mahon (1)
Grilled Prawn & Chorizo Pintxo (1)

Port Lincoln Sardines en Escabeche

Fremantle Octopus, Kipfler Potatoes, Paprika

Shaved Cabbage Ensalada, Almond, Crumb

Slow Cooked Lamb Shank, Carrot, Gremolata
Fried Potatoes, Rosemary

Dessert of the Day

DELUXE MENU 102PP (3PP+)

‘Kikones’, Salted Roasted Corn Kernels

Jamón Serrano, Balcon Milk Curd, Seasonal Fruit

House Mató Cheese, Honeycomb, Toast

Fremantle Octopus, Kipfler Potatoes, Paprika

Shaved Cabbage Ensalada, Almond, Crumb

‘Josper Charcoal’ Chicken, Mojo Rojo

Sirloin Steak m/r, ‘Basque Style’, Salsa Roja
Fried Potatoes, Rosemary

Dessert of the Day

SET MENU 82PP (3PP+)

‘Kikones’, Salted Roasted Corn Kernels

Jamón Serrano, Balcon Milk Curd, Seasonal Fruit

Josper Roasted Eggplant, Picada, Labneh, Romesco

Grilled NZ Calamari, Pico de Gallo

Shaved Cabbage Ensalada, Almond, Crumb

‘Josper Charcoal’ Chicken, Mojo Rojo
Fried Potatoes, Rosemary

Dessert of the Day

PREMIUM MENU 150PP (3PP+)

Jamón, Frito de Pan, Shaved Manchego (1)
Croqueta de Mahon (1)
Grilled ‘Gamba’ Prawn(i), Chorizo, Pintxo (1)

House Mató Cheese, Honeycomb, Toast

Iberico Jamón ‘Cebo’ Paleta

Grilled NZ Calamari, Pico de Gallo Salsa

Fremantle Octopus, Kipfler Potatoes, Paprika

Shaved Cabbage Ensalada, Almond, Crumb

500g ‘Solomillo’ Striploin Steak, Salsa de Jerez
Fried Potatoes, Rosemary

Dessert of the Day served with Pedro Ximenez

SPANISH PARTY MENU + 2HR DRINKS 125PP

Croqueta de Mahon (1)

House Mató Cheese, Honeycomb, Toast

Jamón Serrano, Balcon Milk Curd, Seasonal Fruit

Chorizito, Sobrasada, Yoghurt, Honey

Charcoal ‘Josper Oven’ Chicken, Mojo Rojo, Olive, Chilli. & Fried Potatoes

Fried Potatoes, Rosemary

Add Sirloin Steak 17pp

Drinks - Beer, House White, Red, Rose, Red Sangria

HAPPY HOURS 3.30PM - 6PM

330ml House Beer 10
150ml Wine (White, Rose, Red) 10
Sangria (White / Rose / Red) 16
Mahara, Aperol Spritz, Negroni 16
Margarita, Espresso Martini, Balcon Gin Martini 16

HAPPY TAPAS (UNTIL 5PM)

Croqueta de Mahon....3
Grilled Gamba & Chorizo Pintxo...5
Jamón Serrano 80g, Sourdough...15
Fried Shishito ‘Padron’ Peppers, Salt...12
Fried Potatoes 9

HAPPY HOUR CAN'T BE USED WITH OTHER DISCOUNT OFFERINGS