

OYSTERS

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

Balcon Pickles8
Balcon Spanish Olives10

Nonna's Sourdough, with Extra Virgin Olive Oil8
Pan Con Tomate (2)10

TAPAS

Jamón, Frito de Pan, Shaved Manchego.....7.5
Stuffed Piquillo Pepper, Ricotta, Spinach, Galmesan ...8.5
Mahon Croqueta, Aioli.....8.5
Grilled 'Gamba' Prawn(i) and Chorizo, Pintxo.....10
Boqueron, Piquillo Pepper, Preserved Lemon, Tostada..13

PRIMERA

Housemade Mató Cheese, Honeycomb, Toast.....20
Fried Shishito 'Padron' Peppers, Salt.....22
Cantabrian Anchovies, Sourdough26
Jamón Serrano, Curd, Seasonal Fruit, Black Olive.....28
Iberico Cebo, Paleta 80g (Shoulder)42

ENTREE

Field Mushroom Carpaccio, Caramelised Onion, Macadamia23
Shaved Cabbage Ensalada, Manchego, Almond, PX Raisins, Pan Rallado..23
Josper Roasted Eggplant, Picada, Labneh, Walnut Romesco24
Scallop Crudo(i), Gazpacho30
Chorizito, Sobrasada, Yoghurt, Honey.....32
Queensland Calamari Cooked Over Coals, Pico de Gallo Salsa.....34
Fremantle Octopus 'Galician Style', Kipfler Potatoes, Ajada Oil.....36

PAELLA DE BALCON

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

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, Gremolata49
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.....17
Fried Potatoes, Rosemary.....15
Salsa Brava.....5

DESSERT

Basque Cheesecake.....20
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

DAILY SPECIALS

(UNTIL SOLD)

TUESDAY

'Albondigas' Spanish Meatballs
Salsa de Tomato, Shaved Manchego

Entree 28 | Main 38

WEDNESDAY

300g Pork Neck 44
Salsa de Piquillo, Charred Witlof

THURSDAY

1.2kg Lamb Shoulder 130
Roasted Pumpkin, Sweet Potato

FRIDAY

250g Rump Cap (m/r) 49
Chimichurri, Agri-Dulce Peppers

CHEESE 2 X 30 / 3 X 45

V de Navarra - Sheep - Esp 16
Manchego - Hard - Sheep - Esp 16
House Mató Cheese, Honeycomb 20

All Served with Crackers,
Sourdough

FLIP OVER FOR SET MENUS



BALCON BY TAPAVINO

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

BANQUET MENUS

ROYAL MENU 98PP (2PP)

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

Scallop Crudo, Gazpacho

Galician 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

Galician 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 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)
Mahon Croqueta (1)
Grilled ‘Gamba’ Prawn, Chorizo, Pintxo (1)

House Mató Cheese, Honeycomb, Toast

Iberico Jamón ‘Cebo’ Paleta

Grilled Calamari, Pico de Gallo Salsa

Galician 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

Mahon Croqueta (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

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), Mahara 16
Aperol Spritz, Negroni 16
Margarita, Espresso Martini 16
Classic ‘Gin’ Martini 16