

KITCHEN OPEN  
MONDAY - FRIDAY 12PM  
ALL DAY DINING  
SATURDAY 5PM

TAPAS

|                                            |                        |
|--------------------------------------------|------------------------|
| Freshly Shucked Sydney Rock Oyster (1)     | 7                      |
| Spanish Olives (v) 8                       | Seasonal Pickles (v) 8 |
| Croqueta del Dia, Aioli (1)                | 7.5                    |
| Pan con Tomate (2) (v)                     | 10                     |
| Croqueta del Dia, Aioli (1)                | 7.5                    |
| Mussel Escabeche Tartlet, Saffron, Fennel  | 8.5                    |
| Balcon Gilda                               | 9.5                    |
| Grilled 'Gamba' Prawn, Chorizo, Pintxo (1) | 10                     |
| House Mató Cheese, Honeycomb, Toast        | 19                     |
| Silvia Anchovies, Sourdough                | 26                     |
| Fried Shishito 'Padron' Peppers, Salt      | 26                     |

CHARCUTERIA

|                                                               |    |
|---------------------------------------------------------------|----|
| Jamón Serrano, Balcon Curd, Seasonal Fruit, Black Olive Crumb | 28 |
| Wagyu Cecina (80g), Mustard Oil                               | 38 |
| Iberico Cebo - Jamón (leg) Vs. Paleta (shoulder)              | 44 |
| Sourdough with Extra Virgin Olive Oil                         | 8  |

CHEESE 2 X 30 / 3 X 45

|                                        |    |
|----------------------------------------|----|
| Manchego - Sheep - Esp                 | 16 |
| V de Navarra - Sheep - Esp             | 16 |
| House Mató Cheese, Wild Honey - Balcon | 19 |

ENTREE

|                                                            |    |
|------------------------------------------------------------|----|
| Field Mushrooms, Eggplant Puree, Apple Almond Crumb        | 22 |
| Savoy Cabbage, Raisin, Almond, Shaved Machego, Pan Rallado | 22 |
| Tomato Ensalada, Balcon Curd, Smoked Olive Oil             | 22 |
| Fried Cauliflower, Blackcurrant, Macadamia Creme           | 22 |
| Tuna Crudo, Green Gazpacho, Grape, Cucumber                | 34 |
| Octopus 'Galician Style', Patatas, Paprika Oil             | 36 |

MAINS

|                                                                                          |    |
|------------------------------------------------------------------------------------------|----|
| Bomba Rice, Peas, Zucchini, Snow Peas (v)                                                | 32 |
| 'Pescado A la Plancha', Market Fish en Viscaian Cavolo Nero, Green Olive                 | 49 |
| 'Pollo al Carbón' Charcoal Chicken 'Josper Oven' Salsa Brava, Chickpeas, Piquillo Pepper | 48 |
| 'Chuletas de Cordero', Lamb Cutlets (4)                                                  | 52 |
| Cooked over Coals, Mojo Rojo. Add Extra Cutlet (1)                                       | 13 |

SIDES

|                                                      |    |
|------------------------------------------------------|----|
| Cos Ensalada, Vinaigrette (v)                        | 15 |
| Green Beans, Ajo Blanco                              | 19 |
| Potatoes, Rosemary, Garlic (v) 14 add on Salsa Brava | 5  |

FLIP OVER FOR DESSERT & SET MENUS

SIGNATURE CUTS  
COOKED OVER COALS

'Basque Style Cut' 55  
250g Sirloin Steak (m/r)  
Green Romesco

'Pork Solomillo' 58  
300g Pork Scotch Fillet  
Basque Tximitxurri

'Chuleton de Pescado' 130  
1kg Swordfish  
Pisto

'Chuleton' 220  
1.2kg Butcher's Cut (m/r)  
Chef's Butter

PAELLA DE BALCON

Prawns, Mussels, Calamari, Chicken 65  
Piquillo Peppers, Bomba Rice.  
(Tues - Sat from 5pm only)

1.5% CARD SURCHARGE - VISA,  
MASTERCARD, AMEX, EFTPOS



10% SERVICE ON TABLES OF 8 & OVER  
15% SURCHARGE PUBLIC HOLIDAY

## DESSERT

Basque Cheesecake 20

'Buñuelos' 20

Spanish Doughnuts (5)

Dulce de Leche, Caramelised Banana  
add Extra Buñuelo (1) 4

'Selva Negra' 22

Chocolate Cake, Dark Chocolate Mousse  
Morello Sour Cherry Sorbet  
Morello Cherries in Brandy

Affogato, served with Pedro Ximenez 18

Seasonal Fruit Sorbets (3) (v) 18

## ROYAL MENU FOR TWO 98PP (2PP)

Jamon Frito (1)

Croqueta del Dia (1)

Prawn & Chorizo Pintxo (1)

Tuna Crudo, Green Gazpacho

'Galician' Octopus

Cabbage Ensalada

'Basque Style' Sirloin m/r

Fried Potatoes

Dessert of the Day

## SET MENU 82PP (3PP+)

Kikones 'Salted Roasted Corn Kernels

Jamón Serrano, Balcon Milk Curd

Tuna Crudo, Green Gazpacho

Fried Cauliflower, Blackcurrant, Macadamia

Savoy Cabbage, Raisin Almond, Manchego,  
Bread Crumbs

'Josper' Roasted Chicken, Salsa Brava

Fried Potatoes

Dessert of the Day

## DELUXE MENU 102PP (3PP+)

(add Croqueta or Grilled Prawn Pintxo)

'Kikones' Toasted Corn Kernels

Jamón Serrano, Balcon Milk Curd

Tuna Crudo, Green Gazpacho

Octopus 'Galician Style'

Shaved Savoy Cabbage, Raisin, Almond & Manchego

Grilled Chicken, 'Josper Oven', Brava

Pork Fillet Solomillo, TximiTxurri

Fried Potatoes

Dessert of the Day

## PREMIUM MENU 150PP (3PP+)

Wagyu Frito, Shaved Manchego (1)

Croqueta del Dia, Aioli (1)

Grilled 'Gamba' Prawn, Chorizo, Pintxo (1)

House Mató Cheese, Honeycomb

Iberico Jamon 'Cebo' 30g pp

Tuna Crudo, Green Gazpacho

Grilled WA Octopus, Kipfler Potatoes, Ajada Oil

Cabbage Ensalada

'Chuleton de Pescado' 1kg Swordfish

Patatas Brava

Dessert of the Day

served with Pedro Ximenez 70ml

## HAPPY HOUR 3.30PM - 5.30PM (M-F)

House Beer, White, Red, Rose, Gl's 8

Sangria (Cava, White, Red), Mahara 13

Aperol Spritz, Negroni, Margarita 13

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Code #Balcon at the checkout

[www.buywines.com.au](http://www.buywines.com.au)

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MASTERCARD, AMEX, EFTPOS



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