

BALCON BY TAPAVINO

SUMMER MENU

75PP

add glass of Cava on arrival (\$15pp)
(add Croqueta del Dia \$7pp)

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"Kikones' Toasted Corn KernalS

Jamón Serrano, Balcon Milk Curd

Eggplant, Saffron Honey Glaze, Spanish Onion

Kingfish Crudo, Potato & Anchovy Creme, Ajada

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Savoy Cabbage, Raisin Almond, Manchego, Pan Rallado

Charcoal Oven Roasted Chicken, Salsa Brava, Olives

Patatas Brava

Dessert of the Day
(add Pedro Ximénez 70ml \$12)

Each dish in each of the function menus
is shared between 3-4 pp.

TABLES OF 8+ 10% SERVICE

BALCON BY TAPAVINO

DELUXE MENU

95PP

add glass of Cava on arrival \$15pp)

(add Croqueta del Dia \$7pp)

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'Kikones' Toasted Corn Kernals

Jamón Serrano, Seasonal Melon, Balcon Curd, Black Olive

Kingfish Crudo, Potato & Anchovy Creme

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Grilled WA Octopus, Kipfler Potatoes, Ajada Oil

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Cabbage Ensalada, Shaved Manchego, Pan Rallado

Grilled Chicken, 'Josper Oven', ' Salsa Brava, Olives

Basque Style Jack's Creek Angus Flank Steak (m/r), Salsa Amarilla

Patatas Brava

Dessert Del Dia

(each dish in the function menu is shared between 3-4 pp)

Tables of 8 + add over 10% service

**BALCON BY TAPAVINO**  
**FESTIVE MENU & Drinks**

80PP (Monday - Wednesday)

Croqueta del Dia, Aioli (1)

House Made Mato Cheese, Wild Honey, Honey Comb

Jamón Serrano, Balcon Curd, Seasonal Melon,  
Black Olive Crumb

Savoy Cabbage, Raisin, Almond, Shaved Manchego, Pan Rallado

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'Pollo al Carbón' Charcoal Chicken 'Jospier Oven'

Salsa de Costa Brava,
Tomato, Olives, Snap Peas

Patatas Brava

INCLUDES 1.5 HOUR HOUSE PACK

Tables of 8 + 10% service

BALCON BY TAPAVINO

PARTY MENU & Drinks

100PP (Monday - Saturday)

Waygu Cecina Fritto (1)

Jamón Serrano, Balcon Curd, Seasonal Melon,
Black Olive Crumb

Chorizo 'Coca' Flatbread

Mushroom Carpaccio

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Savoy Cabbage, Raisin, Almond, Shaved Manchego, Pan Rallado

'Chuletas de Codero' - Lamb Cutlets Cooked over Coals, Mojo Rojo

Patatas Brava

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INCLUDES 2 HOUR HOUSE PACK

Tables of 8 + 10% service

Inside Seating

BALCON BY TAPAVINO

PREMIUM MENU

155PP

Balcon Gazpacho (1)

Sydney Rock Oysters (2)

Bunuello, Ortiz Anchovy, Mushroom Truffle Cream, Anchovy (1)

Balcon ROYAL 'Glida' (1)

Iberico Cebo 30g pp, Pan con Tomate (1)

Kingfish Crudo, Potato & Anchovy Creme, Ajada

Grilled WA Octopus, Kipfler Potatoes, Ajada Oil

Riverine Ribeye 1.2kg, 6-Weeks Dry Aged, (m/r)

Anchovy Butter (3-5pp)

Cos Ensalada & Patatas Brava

DESSERT

Chocolate Cake & Pedro Ximenez 70ml

(add 3 Cheeses, Sourdough, Crackers \$36)

(Each dish in the function menu is shared between 3-5 pp from the Crudo onwards)

DRINK PACKAGES

3 DRINKS PACKAGES AVAILABLE.

HOUSE PACKAGE

INCLUDES house beer, house white, red, rose, & soft drinks

1.5 hours \$45pp

2 Hours \$55pp

3 Hours \$80pp

PREMIUM PACKAGE

INCLUDES beer, white, red, rose, cava & soft drinks

1.5 hours \$55pp

2 Hours \$75pp

3 Hours \$99pp

ROYAL PACKAGE

INCLUDES beer, white, red, rose, cava & soft drinks
(All Wines over \$100)

1.5 hours \$70pp

2 Hours \$95pp

3 Hours \$120pp