

OYSTERS

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

Balcon Pickles 8
Balcon Spanish Olives 10

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

TAPAS

Stuffed Piquillo Pepper, Ricotta, Spinach, Galmesan 8
Mahon Croqueta, Aioli 8
Grilled 'Gamba' Prawn and Chorizo, Pintxo..... 10
Boqueron, Piquillo Pepper, Preserved Lemon, Tostada. 13

PRIMERA

Housemade Mató Cheese, Honeycomb, Toast..... 19
Fried Shishito 'Padron' Peppers, Salt..... 22
Cantabrian Anchovies, Sourdough 26
Jamón Serrano, Curd, Seasonal Fruit, Black Olive..... 28
Iberico Cebo, Paleta 80g (Shoulder) 42

ENTREE

Field Mushroom, Eggplant Puree, Apple, Almond Crumble 22
Shaved Cabbage Ensalada, Manchego, Almond, PX Raisins, Pan Rallado.. 22
Fried Cauliflower, Manchego Fondue, Almond 24
Swordfish Crudo, Leche de Tigre..... 34
Calamari Cooked Over Coals, Pico de Gallo Salsa..... 34
Octopus 'Galician Style', Kipfler Potatoes, Ajada Oil 36
Grilled King Prawns (3), Salsa Verde, Mojo Rojo. Add Extra 11 33
Skewer - Pork (180gr), Cooked over Coals, Basque Tximitxurri..... 38
Skewer - Chicken (180gr), Cooked over Coals, Brava de Santerra..... 38

MAINS

Bomba Rice, Zucchini, Peas, Snow Peas (v) 32
Market Fish (200gr), 'A la Plancha', Vizeaina, Cavolo Nero, Green Olive . 49
Charcoal 'Josper Oven' Chicken, Basquaise Sauce, Fried Oregano 48
Marinated Lamb Rump (300gr), Sofrito Salsa 52
Sirloin Steak 'Basque Style' (250gr m/r), Yogurt & Rocket Sauce..... 58

'Solomillo' Striploin (500gr m/r), Salsa de Jerez..... 98
'Chuleton' Butcher's Cut (1.2kg m/r), Chef's Butter..... 220

SIDES

Fried Potatoes, Rosemary..... 15
Confit Radicchio, Endive Salad, Smoked Oil..... 15
Grilled Zucchini, Yellow Capsicum, Romesco..... 15
Salsa Brava..... 5

DESSERT

Basque Cheesecake..... 20
Buñuelos 'Spanish Doughnuts' (5) Dulce de Leche, Caramelised Banana... 20
Add Extra Buñuelo (1)..... 4
'Selva Negra' Chocolate, Morello Sour Cherry Sorbet, Soaked Cherries..... 22
Affogato, Espresso, Ice Cream, Pedro Ximénez..... 18
Seasonal Fruit Sorbets (3)..... 18

PRIX-FIXE 55PP

LUNCH 12-2PM (1-4PP)

Tapas | Mains < 58

House Wine 100ml or Beer

PAELLA DE BALCON 65

From 5pm only

Bomba Rice, Prawns
Chicken, Mussels, Calamari

CHORIZO 'COCA' 35

Stuffed Chorizo 'Coca' Flatbread

Thursday & Friday Only

CHEESE 2 X 30 / 3 X 45

V de Navarra - Sheep - Esp 16
Manchego - Hard - Sheep - Esp 16
House Mató Cheese, Honey 19

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

PUBLIC HOLIDAY
SURCHARGE 15%

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, Shaved Manchego (1)
Mahon Croqueta (1)
Grilled Prawn & Chorizo Pintxo (1)

Swordfish Crudo, Leche De Tigre
Galician Octopus, Kipfler Potatoes, Paprika

Shaved Cabbage Ensalada, Almond, Crumb

Marinated Lamb Rump 300gr, Sofrito Salsa
Fried Potatoes, Rosemary

Dessert of the Day

DELUXE MENU 102PP (3PP+)

‘Kikones’, Salted Roasted Corn Kernels

Jamón Serrano, Balcon Milk Curd, Seasonal Fruit

Swordfish Crudo, Leche de Tigre

Galician Octopus, Kipfler Potatoes, Paprika

Shaved Cabbage Ensalada, Almond, Crumb

‘Josper Charcoal’ Chicken, Basquaise Sauce

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

Dessert of the Day

SET MENU 82PP (3PP+)

‘Kikones’, Salted Roasted Corn Kernels

Jamón Serrano, Balcon Milk Curd, Seasonal Fruit
Swordfish Crudo, Leche De Tigre

Fried Cauliflower, Manchego Fondue, Almond

Shaved Cabbage Ensalada, Almond, Crumb

‘Josper Charcoal’ Chicken, Basquaise Sauce
Fried Potatoes, Rosemary

Dessert of the Day

PREMIUM MENU 150PP (3PP+)

Wagyu Frito. Shaved Manchego (1)

Mahon Croqueta (1)

Grilled ‘Gamba’ Prawn, Chorizo, Pintxo (1)

House Mató Cheese, Wild Honey, Honey Comb, Toast
Iberico Jamón ‘Cebo’ Paleta

Swordfish Crudo, Leche de Tigre

Grilled King Prawns, Salsa Verde, Mojo Rojo

Shaved Cabbage Ensalada, Almond, Crumb

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

Dessert of the Day served with Pedro Ximenez

FESTIVE 1.5HR DRINKS 105PP (6PP+)

Mahon Croqueta

House Mató Cheese, Wild Honey, Honey Comb
Jamón Serrano, Balcon Milk Curd, Seasonal Fruit

Shaved Cabbage Ensalada, Almond, Crumb

‘Josper Charcoal’ Chicken, Basquaise Sauce
Fried Potatoes, Rosemary

Drinks - Beer, House White, Red, Rose

PARTY 2HR DRINKS 125PP (6PP+)

Balcon Frito, Shaved Manchego

House Mató Cheese, Wild Honey, Honey Comb
Jamón Serrano, Balcon Milk Curd, Seasonal Fruit

Roasted Cauliflower, Manchego Fondue

Sirloin Steak ‘Basque Style’, Yogurt & Rocket Sauce
Fried Potatoes, Rosemary

Drinks - Beer, House White, Red, Rose

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