

OYSTERS

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

Balcon Pickles 8
Balcon Spanish Olives10

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

TAPAS

Jamón Frito, Shaved Manchego, Tostas Doradas.....7
Stuffed Piquillo Pepper, Ricotta, Spinach, Galmesan8
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, Sourdough26
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
Cured Salmon, Leche de Tigre.....34
Calamari Cooked Over Coals, Pico de Gallo Salsa..... 34
Octopus 'Galician Style', Kipfler Potatoes, Ajada Oil 36
Skewer - Chicken (180gr), Cooked over Coals, Brava de Santerra.....30

MAINS

Bomba Rice, Zucchini, Peas, Snow Peas (v) 32
Market Fish (200gr), 'A la Plancha', Vizcaina, 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 (500grm m/r), Salsa de Jerez.....98

SIDES

Baby Cos Lettuce, Green Olive, Spanish Onion.....15
Grilled Zucchini, Yellow Capsicum, Romesco.....15
Fried Potatoes, Rosemary.....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

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)

Cured Salmon, 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

Cured Salmon, 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

Cured Salmon, Leche de Tigre

Grilled Calamari, Pico de Gallo Salsa

Shaved Cabbage Ensalada, Almond, Crumb

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

Dessert of the Day served with Pedro Ximenez

PARTY 2HR DRINKS 125PP (6PP+)

Balcon Frito, Shaved Manchego

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

Fried 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