

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

TAPAS

Freshly Shucked Sydney Rock Oyster (l)	7
Spanish Olives (v) 7 Seasonal Pickles (v)	7
Croqueta del Dia, Aioli (l)	7
Jamón Frito, Shaved Manchego (l)	8
Pan con Tomate (2) (v)	8
Grilled 'Gamba' Prawn, Chorizo, Pintxo (l)	10
Anchovy 'Boqueron', Anchovy Spread, Lemon, Lodosa Piquillo Peppers, Tostada (l)	13
House Mató Cheese, Honeycomb, Toast	17
Silvia Anchovies, Sourdough	25

CHARCUTERIA

Jamón Serrano, Balcon Curd, Seasonal Melon, Black Olive Crumb	28
Iberico Cebo - Jamón (leg) Vs. Paleta (shoulder)	44
Sourdough with Extra Virgin Olive Oil	7

CHEESE 2 X 28 / 3 X 40

Manchego - Sheep - Esp	15
Mahon - Cow - Esp	15
House Mató Cheese, Wild Honey - Balcon	17

FLIP OVER FOR DESSERT & SET MENUS

SIGNATURE BEEF

100g Wagyu Rump Cap 32
(mbs 4/5 rare) Chimichurri, Tomato Jam

'Basque Style Cut' 52
300g Angus Flank Steak (m/r)
Romesco, Pickled Cucumber

'Solomillo' 98
500g Striploin (m/r), Sofrito, Yoghurt

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

THURSDAY & FRIDAY

'Coca de Balcon' 28
Warm Stuffed Chorizo Flatbread

PAELLA DE BALCON EVERYDAY FROM 5PM

Prawns, Mussels, Calamari 62
Chicken, Piquillo Pepper, Bomba Rice.
(Tues - Sat from 5pm only)

ENTREE

Roasted Pumpkin, Ajo Blanco 22
Fresh Goat's Cheese, Pepitas

Savoy Cabbage, Raisin, Almond 22
Shaved Manchego, Pan Rallado

Field Mushrooms, Eggplant Puree, Apple 22
Almond Crumb

Tuna Loin Crudo, Guindilla Pepper, Citrus 30

Octopus 'Galician Style', Patatas, Paprika Oil 35

MAINS

Bomba Rice, Zucchini, Squash, Capsicum 30
Sofrito Broth (v)

'Pescado A la Plancha', Market Fish 49
Mojo Verde, Pisto

'Pollo al Carbón' Charcoal Chicken 'Josper Oven' 46
Salsa de Costa Brava, Tomato, Olives, Artichokes

'Chuletas de Cordero', Lamb Cutlets (4) 48
Cooked over Coals, Mojo Rojo. Add Extra Cutlet (l) 12

SIDES

Broccolini & Fioretto Cauliflower 19
Almond, Manchego

Iceberg Ensalada, Vinaigrette (v) 14

Potatoes, Rosemary, Garlic (v) 14
add on Salsa Brava 5



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

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

DESSERT

Basque Cheesecake 19

'Buñuelos' Spanish Doughnuts (5) 20

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

Chocolate Santiago Cake, Olive Oil Ice cream, 18
Passionfruit Gel, Chocolate Creme

Affogato, served with Pedro Ximenez 18

Seasonal Fruit Sorbets (3) (v) 15

ROYAL MENU FOR TWO 98PP (2PP)

Jamon Frito (1)

Croqueta del Dia (1)

Prawn & Chorizo Pintxo (1)

Tuna Loin Crudo, Citrus

'Galician' Octopus

Cabbage Ensalada

Basque Style Flank Steak (m\r)

Fried Potatoes

Dessert of the Day

SET MENU 78PP (3PP+)

Kikones 'Salted Roasted Corn Kernels

Jamón Serrano, Balcon Milk Curd

Tuna Loin Crudo, Guindilla, Citrus

Roasted Pumpkin, Fresh Goat's Curd

Savoy Cabbage, Raisin Almond, Manchego,
Bread Crumbs

'Josper' Roasted Chicken, Salsa Brava

Fried Potatoes

Dessert of the Day

DELUXE MENU 98PP (3PP+)

(add Croqueta or Grilled Prawn Pintxo)

'Kikones' Toasted Corn Kernals

Jamón Serrano, Balcon Milk Curd

Tuna Loin Crudo, Citrus

Octopus 'Galician Style'

Shaved Savoy Cabbage, Raisin, Almond & Manchego

Grilled Chicken, 'Josper Oven', Salsa Brava

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

Fried Potatoes

Dessert of the Day

SET MENU 135PP (3PP+)

Wagyu Frito, Shaved Manchego (1)

Croqueta del Dia, Aioli (1)

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

Pan con Tomate, Ortiz Anchovy (1)

Iberico Jamon 'Cebo' 30g pp

Tuna Loin Crudo

Grilled WA Octopus, Kipfler Potatoes, Ajada Oil

Cabbage Ensalada

'Solomillo' 500g Striploin (m/r), Sofrito, Yoghurt

Patatas Brava

Dessert of the Day

served with Pedro Ximenez 70ml

HAPPY HOUR 3.30PM - 5.30PM*

House Beer, White, Red, Rose, GlS 8

Sangria (Cava, White, Red), Mahara 13

Aperol Spritz, Negroni, Margarita 13

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