

# BALCONY BAR & OYSTER CO.



## OUR FOOD PHILOSOPHY

"OUR FOOD IS APPROACHABLE, GROWN UP AND EASY GOING. THE BEST QUALITY DONE SIMPLY. WE ARE ON THE OCEAN SO IT MAKES SENSE TO BE CELEBRATING GREAT SEAFOOD, OUR OYSTER BAR OFFERS OVER 30 AUSTRALIAN VARIETIES, OUR MEATS ARE COOKED ON THE BONE OR IN THE SHELL, WE USE LOCAL SUPPLIERS AND SUPPORT OUR AUSTRALIAN GROWERS. I'M VERY EXCITED ABOUT WHAT WE ARE ACHIEVING AT BALCONY BAR & OYSTER CO"

- EXECUTIVE CHEF SEAN CONNOLLY

SUNDAY SUSTAINABLE BAKERY SOURDOUGH 4.5  
nimbin valley dairy cultured butter

## OYSTERS + CLAMS

	EA	1/2	DOZ
 <b>OYSTERS</b> (min. 3 oysters) natural with lemon (gf, df)	4.5	27	54
<b>TEMPURA OYSTERS</b> (min. 3 oysters) white miso mayo (df)	5.5	33	66
 <b>DIAMOND CLAMS</b> (min. 3 clams) spicy orange & black bean xo (gf, df)	3.5	21	42

**OYSTER SHOOTERS 12**  
all topped with a sydney rock oyster

**MARY THE MOLLUSK**  
an aged bloody mary with vodka, fresh basil, cherry tomatoes, signature spices, lemon

**SLOW DOWN, SHUCK OFF**  
brookies slow gin

**EAT ME RAW**  
jalapeno tequila, fresh cucumber juice, lemon


## FINGER + FORK

 **BYRON BAY OLIVE CO. 9**  
olives & pickled garlic (gf, vgn)

**PICKLED ROAST BULLHORN PEPPERS 19**  
white anchovy, goats curd (gf)  
+ **sourdough 4.5**

 **ORTIZ ANCHOVIES & TOAST 14**  
sunday sustainable bakery, olive oil (gf)

 **BYRON BAY MOZZARELLA STRACCIATELLA 14**  
orange, lemon, salmon caviar (gf)

 **FORAGERS PLATTER 23**  
sundried olives, avocado, house pickles & ferments, mint, herbs & green goddess sauce (v, gf, n)  
+ **grilled local fish 9**

 **SPICED CAULIFLOWER POPCORN 15**  
habanero mayonnaise (v)

 **KING CRAB & LETTUCE TACOS (3) 21**  
chardonnay vinaigrette, chilli, salmon caviar & chives (gf, df)  
**extra 7ea**

 **ANGOURIE KINGFISH CRUDO 25**  
ruby red grapefruit, campari, pomegranate chilli (df, gf)

**QLD GRILLED SPLIT KING PRAWNS (3) 36**  
indigenous sea succulents, lemon, garlic, chilli, olive oil (gf, df)  
**extra 12ea**

 **CRUMBED FISH TACO 9ea**  
slaw, adobo, chilli & lime mayo

## SALADS + VEGETABLES

**CAULIFLOWER 'STEAK' 28**  
curried cauliflower cream, roast almonds, sun dried cranberries, broad leaf rocket (vgn, gf)

**SPICY PUMPKIN CURRY 36**  
roast pumpkin, cauliflower rice, roasted coconut, turmeric flat bread (v, vgp)

**GARLIC SHROOMS 24**  
byron bay king mushrooms, flora creme, volcanic sea salt, roast garlic, parsley (vgn, gf)

**GLASS HOUSE MOUNTAIN CHICKEN SALAD 28**  
half a free range chicken, wedge salad, mung bean sprouts, buttermilk dressing, parmesan (gf)

## HOUSE MADE PASTA

free range hens eggs, artisan flour

**LINGUINE 36**  
king crab, chilli, lemon butter sauce, salmon caviar

**PENNE 34**  
prawn, garlic, parsley, chilli, mint, olive oil

**PAPPARDELLE 29**  
braised lamb ragu, red wine, parmesan, basil

**CAMPANELLE 24**  
cooper shoot tomato passata, organic local garlic, local scotch bonnet chilli (v)

## SHELLFISH & FISH

**CHARGRILLED OCTOPUS 29**  
potatoes, green olives, charred lemon, smoked paprika (gf, df)

 **FISH & CHIPS 28**  
beer battered hake, green goddess tartare, lemon

**CRISP SKINNED OCEAN TROUT 34**  
braised lettuce, peas, asparagus, miso dressing (gf)

**MOULES MARINIERE 35**  
1kg kinkawooka blue mussels, parsley, garlic, creme fraiche (gf)  
+ **sourdough 4.5**

## MEAT

 **CLASSIC CHEESEBURGER 28**  
angus, dijon, pickles, leicester cheddar, chips

**BANGALOW SLOW ROASTED PORCHETTA 38**  
tuscan cabbage, salsa verde, garlic gravy (gf)

**GRASSLANDS BEEF EYE FILLET 52**  
200g, pasture fed, local greens, horse radish, peppercorn sauce (gf)

**PROVENIR SIRLOIN ON THE BONE 69**  
450g, pasture fed, local greens, red wine split gravy (gf)

## COMMUNAL

**ROAST WHOLE LOCAL FISH MP**  
capers parsley greens, charred lemon (gf)

**WHOLE LAMB SHOULDER 89**  
1.1kg, liquorice gravy, star anise (gf, df)

**T-BONE 125**  
1.2kg, mb2 + angus, hereford, chimichurri, café de paris gravy (gf)

**TROUT WELLINGTON 69**  
dill, basil, lemon butter  
\*subject to availability

## SIDES

 **LOCAL LEAF SALAD 9**  
dijon vinaigrette (gf, vgn)

**CABBAGE & PARMESAN SLAW (v, gf) 11**

 **BRUSSELS SPROUTS 14**  
smoked cashew cheese, vermouth vinegar (vgn)

**ROAST SUGAR LOAF CABBAGE 14**  
fried onion, coriander miso (gf, vgn)

**BROCCOLINI 14**  
lemon, chilli (vgn, gf)

 **DUCK FAT CHIPS 12**  
roast garlic aioli

**CRUSHED NEW POTATOES 12**  
local butter & herbs (v, gf)

## DESSERTS

 **TREACLE TART 16**  
vanilla ice cream, malted corn flake crunch (v)

**APPLE FINE TART 16**  
vanilla bean ice cream (v)

**COCONUT SAGO 14**  
raspberry sorbet, pistachio (vgn, gf)

**CHOCOLATE GANACHE 16**  
raspberry sorbet, almonds, house made shortbread (v)

**AFFOGATO 10**  
+ a shot of liqueur 5

**CHEESE BOARD**  
served with dried fruits & lavosh  
1 CHEESE 14  
2 CHEESES 22  
3 CHEESES 30

(V) VEGETARIAN OPTION 1 (VGN) VEGAN  
(VGP) VEGAN POSSIBLE, PLEASE ASK 1 (N) CONTAINS NUTS  
(GF) GLUTEN FREE DISHES 1 (DF) DAIRY FREE  
PLEASE INFORM YOUR SERVER OF ANY ALLERGIES

 **LIMITED MENU BETWEEN 3-6PM**  
**ONLY THESE DISHES ARE AVAILABLE**

OUR MENUS ARE SANITISED BETWEEN EACH GUEST BUT IF YOU PREFER TO LOOK BUT NOT TOUCH YOU CAN VIEW OUR FULL MENU ON OUR WEBSITE.

WE ARE WORKING HARD TO GIVE YOU A GREAT AND SAFE EXPERIENCE UNDER CURRENT RESTRICTIONS. IF YOU SEE SOMETHING THAT'S NOT RIGHT, PLEASE INFORM ONE OF OUR TEAM

PLEASE NOTE A 1.5% SURCHARGE APPLIES FOR ALL CARD PAYMENTS  
MENU IS SEASONAL & SUBJECT TO CHANGE.

WWW.BALCONY.COM.AU /  @BALCONYBYRONBAY

# COCKTAILS

## QUICK PICKS

**FROZEN PIÑA COLADA 18**  
pampero blanco, malibu,  
deseccated coconut, mango

**FROZEN STRAWBERRY DAIQUIRI 18**  
pampero blanco, strawberry liqueur,  
lime juice, strawberry's

**HEY HONEY 18**  
canadian club, triple sec, ginger, honey, lemon,  
orange sugar & bitters

**MOSCOW MULE 16**  
vodka, fresh lime, Bundaberg ginger beer

## BARTENDERS PICK

**SHE'S A PEARLER 19.5**  
husk botanic white rum, brookie's shirl  
the pearl cumquat gin, grapefruit &  
thyme shrub, lemon juice, aquafaba

**GINNY HENDRICK'S 19.5**  
hendrick's gin, st germain liqueur, lemon,  
cucumber & juniper berries

**COCO BLANCO 19.5**  
coconut infused don julio blanco, lime juice

**ELDERFLOWER MARTINI 19.5**  
brookies dry gin, lillet blanc, st germain,  
grapefruit bitters & a grapefruit twist

**CARIBBEAN GARDEN 19.5**  
pampero blanco, Licor 43, basil,  
lemon juice, aquafaba

**LYCHEE MARTINI 19.5**  
smirnoff vodka, passionfruit liquer, lime juice,  
& lychee juice

**TIKI TIPS 19.5**  
kaffir lime leaf infused husk cane rum,  
passionfruit, lemongrass, lime, sugar

**SEASIDE SPRITZ 19.5**  
balcony "moku" gin, lord byron lemoncello,  
lemon juice, soda

\*something you fancy not on the list?  
we do most classics just ask our staff.

## TO SHARE

**BLOODY MARY 32**  
smirnoff vodka, tomatoes,  
signature spices & lemon

**APEROL SPRITZ 32**  
aperol, sparkling wine & soda

**CHECK YOUR JUGS 32**  
vodka, elderflower liqueur, lemonade,  
ruby red grapefruit juice, lime

## MOCKTAILS 12

**NOTAGRONI**  
dry london spirit, aperitif rosso, italian orange

**AMARETTI SOUR**  
amaretti, lemon juice, sugar syrup, aquafaba,  
agostura bitters

**BIANCO SPRITZ**  
orange sec, dry aperitif, tonic, cucumber

**ALMAFI SPRITZ**  
italian spritz, soda, orange

**ESPRESSO MARTINIS 12**  
9.30PM - CLOSE



**COCKTAIL OF THE MONTH**  
**SHANTAY YOU STAY 19.5**



ink gin, husk botanic, lemon, creme cassis

\$1 from each cocktail sold will go toward  
supporting ACON NSW  
@aconnsw #mardigras

# WINE



## BUBBLES

		
<b>NV TYRRELL'S 'MOORE'S CREEK' BRUT</b> Hunter Valley, NSW	9	40
<b>NV MILLESIMATO 'EXTRA DRY' PROSECCO</b> Veneto, ITALY	10	49
<b>NV DISTANT SOUTH BRUT</b> TAS	65	
<b>NV DOMINIQUE PORTET BRUT ROSÉ</b> Yarra Valley, VIC	75	

## CHAMPAGNE

<b>MOET &amp; CHANDON IMPERIAL BRUT NV</b> Reims, FRANCE	18	125
<b>NV VEUVE CLIQUOT YELLOW LABEL</b> Reims, FRANCE		150
<b>NV CHARLES HEIDSIECK BRUT RESERVE</b> Reims, FRANCE		180

## WHITE

<b>MINERAL CRUNCH</b>		
<b>2018 COLLETTIVO VERMENTINO</b> Heathcote, VIC	11	55
<b>2019 RIESLINGFREAK NO.3</b> Clare Valley, SA	14	66
<b>2018 HESKETH FIANO</b> McLaren Vale, SA		60
<b>2019 MARGAN ALBARINO</b> Hunter Valley, NSW		65
<b>2018 LE BATTISTELLE 'MONTESEI' SOAVE CLASSICO</b> Veneto, ITALY		78
<b>PINOT GRIS &amp; GRIGIO</b>		
<b>2018 PALAZZO GRIMANI PINOT GRIGIO</b> Venice, Italy	10	44
<b>2017 RA NUI PINOT GRIS</b> Marlborough, NZ	14	65

<b>SAUVIGNON BLANC &amp; SEMILLON</b>		
<b>2018 GILBERT 'G&amp;CO' SAUVIGNON BLANC</b> Orange, NSW	10	46
<b>2020 ISABEL SAUVIGNON BLANC</b> Marlborough NZ	11	52
<b>2019 TYRRELL'S SEMILLON</b> Hunter Valley, NSW	12	56
<b>2017 DOMAINE LA GEMIERE SANCERRE</b> Loire Valley, FRANCE		85
<b>CHARDONNAY</b>		
<b>2019 TYRRELL'S 'MOORE'S CREEK'</b> Hunter Valley, NSW	9	40
<b>2017 ONCE AND WELL</b> Margaret River WA	14	68
<b>2016 PETALUMA PROJECT CO</b> Adelaide Hills SA		75
<b>2019 SIMMONETT FEBVRE PETIT CHABLIS</b> FRANCE		85
<b>2009 HOWARD PARK MUSEUM RELEASE</b> Margaret River, WA		140

## ROSÉ

<b>2018 BERTOULET ROSÉ</b> Provence, FRANCE	9	43
<b>2019 DOMINIQUE PORTET</b> Yarra Valley, VIC	12	56
<b>2019 STUDIO BY MIRAVAL</b> Provence, FRANCE		68

## DESSERT

<b>2013 GILBERT LATE HARVEST RIESLING</b> Orange, NSW	10	50
<b>2015 ROB DOLAN LATE HARVEST SAUVIGNON BLANC</b> Yarra Valley VIC	11	60
<b>NV DOWS RUBY PORT</b> Oporto, PORTUGAL	11	
<b>NV DOWS LBV RUBY PORT</b> Oporto, PORTUGAL	12	90

## SKIN CONTACT

<b>2018 BORN &amp; RAISED SAUVIGNON BLANC</b> Sunbury, VIC	13	56
<b>2020 PROJECT K GTR</b> Adelaide Hills, SA	16	75
<b>2019 YELLAND &amp; PAPPS SECOND TAKE VERMINTINO</b> Barossa, SA		89

## RED

<b>CHILLED RED</b>		
<b>2018 HENRY FESSY</b> Beaujolais, Viellas Vignes	11	55
<b>2019 MAJELLA SPARKLING SHIRAZ</b> Coonawarra, SA		75
<b>PINOT NOIR</b>		
<b>2019 TROUT VALLEY</b> Nelson, NZ	14	63
<b>2019 OAKRIDGE 'LVS' PINOT MEUNIER</b> Yarra Valley, VIC		73
<b>2019 LAKE HEYES BY 'AMISFIELD'</b> Central Otago NZ	16	79
<b>2018 HURLEY 'ESTATE' VINEYARD PINOT NOIR</b> Mornington Peninsular, VIC		108
<b>CABERNET SAUVIGNON &amp; BLENDS</b>		
<b>2018 BESIDE BROKE ROAD</b> Margaret River, WA		55
<b>2018 SKYLAR CABERNET SAUVIGNON</b> Limestone Coast, SA	12	55
<b>2016 PARKER ESTATE INTERLOPER CABERNET MALBEC</b> Coonawarra SA		59
<b>2017 PETALUMA PROJECT CO. MALBEC</b> Adelaide Hills, SA		75
<b>SHIRAZ &amp; BLENDS</b>		
<b>2018 TYRRELL'S 'MOORE'S CREEK' SHIRAZ</b> Hunter Valley, NSW	9	40
<b>2019 HELEN HILL 'HILL TOP' SYRAH</b> Yarra Valley, VIC		59
<b>2018 LUNATIQ</b> Heathcote, VIC	19	92
<b>2014 PETALUMA PROJECT CO. SHIRAZ</b> Adelaide Hills, SA		75
<b>MEDITERRANEAN</b>		
<b>2017 COLLETTIVO NERO D'AVOLA</b> Heathcote, VIC	11	55
<b>2018 MAXWELL 'LITTLE DEMON' GSM</b> McLaren Vale, SA	13	59
<b>2018 ARALDICA PIEMONTE BARBERA</b> Sicily, ITALY		64
<b>2019 BELLWETHER ANT SERIES TEMPRANILLO</b> Wrattonbully, SA		76
<b>2019 CHAPOUTIER COTE DE RHONE</b> FRANCE		95
<b>2014 CAILLARD MATARO</b> Barossa SA		98

## NIGHT CAP

**MAC BOULEVARDIER 19**  
brookie's mac, woodford reserve, campari,  
cold brew coffee cube & an orange flame

**GET BUZZED 19.5**  
Byron Spirit Company honey liqueur,  
baileys chocolate, coffee

**LADY OF THE NIGHT 19**  
cointreau, creme de cacao, raw sugar & orange syrup,  
cream, orange bitters & dark chocolate shavings

**ULTRALADA 19**  
coconut sorbet, bam bam spiced rum, butterscotch  
liqueur, pineapple juice & toasted coconut flakes

\* vintages subject to change