



{ STARTERS }

Grilled Mylor sour dough - garlic thyme butter **6.9**

Grilled Mylor sour dough - grain mustard - cheddar cheese **7.9**

Grilled Mylor sour dough bruschetta - fresh tomato, Spanish onion, oregano, extra virgin olive oil **9.9**

Warmed marinated mixed olives - grilled Mylor sour dough **8.9**

Duo of house made dips - grilled pita **16**

{ ENTRÉE }

Vodka & beetroot cured ocean trout - capers - Spanish onion - pickled daikon - fine herbs **18.9** GF

Potato skins served with Balhannah bacon - spring onion, melted cheese, sour cream **14.9** GF

Chinese style - sweet & sour red vinegar pork riblets - salad garnish **14.9** GF

Karaage chicken with toasted sesame seeds & kewpie mayonnaise **14.9** GF

{ VEGETABLES }

CALIFORNIAN SUPER FOOD BOWL

Quinoa, kale, brown rice, coriander, corn, activated almonds, goji berries, tomato, green goddess dressing **18.9** GF VG

Add chicken or tuna **6** GF

Add poached egg **4** GF

CAFE BURGER

Chickpea, quinoa and chai seed falafel with sweet potato, pickled red cabbage, hommus, pepita crunch & fine greens **20.0** VG GF

PUB FAVOURITES

SCHNITZEL

Choice of chicken breast or beef schnitzel
includes a choice of gravy: pepper - mushroom - creamy garlic - gravy - diane - jus - plum and mountain pepper glaze **21.9**

TOPPED SCHNITZELS

Parmigiana - Napolitana sauce, melted cheese
Kilpatrick - Bacon, BBQ blend sauce, melted cheese
Balhannah's own Mexicana topping - spicy jalapeno salsa - melted cheese
All schnitzels include salad & chips **25.9**

BEEF BURGER

250g ground beef brisket - bacon - salad leaf - roasted beetroot - cheese - sliced tomato - egg - caramelised onion - house made BBQ sauce - soft toasted milk bun - chips **24.0**

CHICKEN BURGER

Crisp coated butter milk chicken leg fillet - bacon - cheese - sliced tomato - salad leaf - roast chipotle mayo - soft toasted milk bun - chips **22.0**

CHEESEBURGER

250gm ground beef brisket - double cheese - bread & butter pickles - Balhannah special sauce - soft milk bun - chips **22.0**

Main Courses

BEER BATTERED FLATHEAD

Lemon - caper dill aioli - salad - chips **16.9 e / 24.9 m** GF Available

SALT & PEPPER SQUID

Lemon - caper dill aioli - salad - chips **16.9 e / 24.9 m** GF Available

FISH OF THE DAY P.O.A

CHICKEN BALLANTYNE

Mushroom, provolone cheese bacon farce, with garlic cream sauce, smashed potato & steamed greens **26.9** GF

PASTA

Fettucine - slow braised beef ragu topped with grilled parmesan **17.9 e / 24.9 m**

Fettuccine - swiss brown mushrooms in a creamy three cheese sauce (provolone, cheddar and parmesan) **17.9 e / 24.9 m**

LET THERE BE MEAT

PRIME BEEF STEAK

Butchers Cut Prime Beef Steak **POA**

PORTERHOUSE

300g Macclesfield grass fed yearling - rustic potatoes - greens **28.9** GF Available

Cooked to your liking and accompanied with a choice of either pepper - mushroom - creamy garlic - gravy - diane - jus - plum and mountain pepper glaze

BALHANNAH BUTCHER PORK SAUSAGES

Pork sausage - potato mash - greens - fried onion - thyme jus **24.9** GF

CHARGRILLED KANGAROO

Lemon myrtle dry rub, plum and mountain pepper glaze, with garlic & sage infused mashed potatoes and greens **29.9** GF

MIXED GRILL

Lamb loin - pork sausage - bacon - beef steak - roast tomato - mushroom - fried egg - chips - salad **29.9** GF Available

BRAISED BEEF CHEEKS

Stout braised beef cheeks served with garlic & sage infused mashed potato finished with roast bone marrow butter **29.9**

{ SIDES }

Potato chips - house made BBQ sauce - aioli **8.9**

Seasoned potato wedges - sweet chili - sour cream **14.9**

Hand cut sweet potato wedges - served with house made hummus **14.9** GF V

Seasonal steamed vegetables **6.9**

Extra salad **6.9**