



## STARTERS

### GARLIC BREAD 6 V

Garlic thyme butter. Add cheese **+3**

### ARANCINI 14 V

Mushroom, mozzarella & saffron, pea, tomato sugo, parmesan (3)

### DUMPLINGS 14

Nepalese dipping sauce, green onion (5)

### PORK BELLY BITES 16 GF

Chili mango salad

### PAN FRIED HALOUMI 16 GF

Figs in pomegranate honey

### PICKLED SEAFOOD 16 GFA

Mustard dill vinaigrette, crostini parmesan crisp

### PLOUGHMANS BOARD 30

Cured meats, house made dips, garlic bread, Jarlsberg cheese, charred marinated vegetables

## PUB FAVOURITES

### 300g CHICKEN SCHNITZEL 24

Chips, salad

Sauce **+3**, parmigiana **+4**, kilpatrick **+6**, Balhannah leg ham parmi **+6**

### 300g BEEF SCHNITZEL 26

Chips, salad

Sauce **+3**, parmigiana **+4**, kilpatrick **+6**, Balhannah leg ham parmi **+6**

### BEEF BURGER 26 GFA

Beef pattie, beetroot relish, tomato, bacon, cheese, lettuce, mayo, chips. Add egg **+2**, GF bun **+3**

### CHICKEN BURGER 26 GFA

Buttermilk chicken, bacon, lettuce, tomato, cheese, siracha mayo, chips. GF bun **+3**

### VEGGIE BURGER 24 GFA

Haloumi, grilled capsicum, eggplant & zucchini, lettuce, chimichurri, chips. GF bun **+3**

### FISH & CHIPS 18 e / 26 m GFA

Battered / Crumbed / Grilled

Lemon, tartare sauce, salad, chips

### SALT & PEPPER SQUID 28 GFA

Lemon, tartare sauce, salad, chips

## MAINS

### BUTCHER'S CUT POA

#### 300g PORTERHOUSE 38 GF

Scalloped potatoes, broccolini, red currant jus. Add your choice of sauce **+3**

#### CHARGRILLED KANGAROO 34 GF

Lemon myrtle dry rub, sweet potato mash, macadamia, maple syrup, broccolini, plum & mountain pepper glaze

#### LAMB CUTLETS 40 GF

Sweet potato mash, peas, chimichurri, mustard jus

#### PORK BELLY 32

Honey soy glaze, scalloped potatoes, bok choy

#### CHICKEN CEASAR SALAD 30 GFA

Dressed lettuce, bacon, boiled egg, parmesan, anchovy aioli, croutons

#### FISH OF THE DAY POA

#### BURRITO BOWL 22 V VG GF

Rice, corn, beans, pipirrana, shredded cheddar cheese, corn tortilla, chipotle mayo  
Add chicken **+6**, squid **+6**

#### PASTA OF THE DAY POA

#### GNOCCHI 24 V VGA

Mushroom ragu, rosé sauce, parmesan  
Add chicken or bacon **+6**

## SIDES

#### CHIPS 10 V GF

House BBQ sauce

#### WEDGES 12 V

Sweet chili, sour cream

#### SWEET POTATO MASH 8

#### SCALLOPED POTATOES 10

#### STEAMED VEGETABLES 10

#### HOUSE SALAD 10

## SAUCES

#### YOUR CHOICE OF SAUCE 3

All sauces gluten free

Gravy, Mushroom, Pepper, Creamy Garlic, Diane, Plum and Mountain Pepper Glaze

20% Seniors Discount\* - Lunch Monday - Friday (excludes Public Holidays)

15% SURCHARGE ON PUBLIC HOLIDAYS\*

V = Vegetarian | VG = Vegan | VGA = Vegan Option Available | GF = Gluten Free | GFA = Gluten Free Option Available

Management cannot guarantee meals are without traces of allergy items

\*Terms & Conditions apply



## PIZZAS

[Gluten free base available +5]

### MARGHERITA 20 V

Tomato, basil, mozzarella, topped with bocconcini

### HAM & PINEAPPLE 20

Leg ham, pineapple, mozzarella

### BALHANNAH SUPREME 24

Leg ham, mushroom, capsicum, onion, pepperoni, anchovies, mozzarella, olives

### MEAT LOVERS 24

House BBQ sauce, leg ham, pepperoni, salami, prosciutto, mozzarella

### SWEET BEET 22 V

Beetroot, sweet potato, caramelised onion, spinach, mozzarella, feta, dressed rocket

### SEAFOOD 24

Tomato base, prawns, squid, mussels, anchovies, chili, mozzarella

## KIDS

### BATTERED FISH 12

Chips, salad

### CHICKEN SCHNITZEL 12

Chips, salad

### CHEESEBURGER 12

Beef pattie, cheese, sauce, chips

### PASTA 12 V

Napolitana sauce

### KIDS ICE CREAM 6

Vanilla ice cream, choice of chocolate, caramel or strawberry topping, nuts or sprinkles

*Kids meals only available to children 12 and under*

## DESSERTS

### CREME CARAMEL 14 GF

Praline, poached seasonal fruit

### BAKED AMARETTO CHEESECAKE 14 GF

Chocolate ganache, raspberry couli

### LEMON TART 14 GF

Citrus curd, creme anglaise

### AFFOGATO 7.5

Vanilla ice cream, espresso shot  
Add liqueur **+6.5** Frangelico, Kahlua, Baileys

## TEA & COFFEE

### CUP 4.5 MUG 5.5

Flat White, Latte, Cappuccino, Short Black, Long Black, Chai Latte, Hot Chocolate

### TEA POT FOR ONE 4 POT FOR TWO 8

Madame's English breakfast, Lemongrass lime & ginger, Green jasmine & pear, Organic mints

## OPEN 7 DAYS A WEEK

### LUNCH

MONDAY - THURSDAY : 12 - 2PM

FRIDAY - SUNDAY : 12 - 2.30PM

### DINNER

SUNDAY - THURSDAY : 5.30 - 8PM

FRIDAY & SATURDAY : 5.30 - 8.30PM



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