



STARTERS

GARLIC BREAD 6 V

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

ARANCINI 14 V

Swiss brown, porcini mushroom, aioli (3)

DUMPLINGS 14

Broth, Nepalese dipping sauce, green onion (6)

PAN FRIED HALOUMI 16 GF

Figs, cinnamon, lemon, honey

PRAWN & CHORIZO SKEWER 16 GF

Creole rice

LITTLE TIN CO 24

Platter for 2

Choose from smoked Kingfish pate or smoked mussels, Turkish bread, balsamic, dukka

PLOUGHMANS BOARD 24

Platter for 2

Aged cheddar, pork pie, mustard, tomato chutney, pickled onions, leg ham, crusty bread

PUB FAVOURITES

300g CHICKEN SCHNITZEL 24

Chips, salad

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

300g BEEF SCHNITZEL 26

Chips, salad

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

BEEF BURGER 26 GFA

Beetroot relish, tomato, bacon, cheese, lettuce, house BBQ sauce, chips. Add egg **+2**, GF bun **+3**

CHICKEN BURGER 26 GFA

Buttermilk chicken, bacon, lettuce, tomato, cheese, chipotle 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

300g PORTERHOUSE 38 GF

Crushed rustic potatoes, broccoli, red currant jus. Add surf 'n' turf **+8**

CHARGRILLED KANGAROO 36 GF

Lemon myrtle dry rub, potato mash, macadamia, broccoli, plum & mountain pepper glaze

BALHANNAH PORK SAUSAGES 26 GF

Colcannon mash, onion, gravy

PORK BELLY 32

Slow cooked, honey soy glaze, crushed rustic potatoes, Asian greens

CHICKEN BREAST 32 GFA

Moroccan spice, couscous, peaches, labneh

FISH OF THE DAY POA

BEEF RAGU 26

Gnocchi, red wine, tomato, herbs, parmesan

BURRITO BOWL 22 V VG GFA

Spice rice, corn, beans, pipirrana, shredded cheddar cheese, flour tortillas, chipotle mayo
Add chicken **+6**, pork **+6**

PASTA OF THE DAY POA

CURRY OF THE DAY POA

SIDES

CHIPS 10 V GF

House BBQ sauce

WEDGES 12 V

Sweet chili, sour cream

MASH POTATO 10

CRUSHED RUSTIC POTATOES 10

SEASONAL 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*

1% SURCHARGE ON ALL CARD TRANSACTIONS*

V = Vegetarian | VG = Vegan | 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

MUSHROOM 22 V

Swiss brown, porcini, thyme, mozzarella

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

STICKY DATE PUDDING 14

Butterscotch sauce, vanilla ice cream

WARM CHOCOLATE BROWNIE 14 GF

Chocolate ganache, creme fresh

LEMON TART 14 GF

Citrus curd, creme fresh

CHEESE PLATE 20 GF

Surprise Bay cheddar, Barossa triple cream brie, Roaring 40's blue, lavosh crackers, quince paste, smoked almonds

AFFOGATO 7.5

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

TEA & COFFEE

CUP 5 MUG 6

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

TEA POT FOR ONE 4.5 POT FOR TWO 9

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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