

OUR **LUNCH MENU**  
IS ONLY AVAILABLE  
FROM 11am - 5pm

**Lamb Cutlet Salad** **\$14.9**

Char grilled lamb cutlets with a mint glaze, resting on a salad of bocconcini, wild mushrooms, roast zucchini & mixed leaves, dressed with a pepper aioli.

**Gourmet Steak Sandwich** (LF) **\$17.9**

Sirloin steak, bacon, caramelised onion, mushrooms, lettuce, beetroot, fresh tomato & garlic aioli in a Turkish bun served with tomato relish & chips.

**B.L.T** (LF) **\$14.9**

Crispy bacon, sliced tomato, mixed leaves & aioli served in a Turkish bun with a side of chips.

ADD **\$3** WITH **CHICKEN**

**Open Chicken & Avocado Sandwich** **\$14.9**

Roast chicken, avocado, mixed leaves, Swiss cheese & mayonnaise served on Turkish flat bread with a side of chips.

**Lamb Wrap** **\$16.9**

Seared lamb wrapped with lettuce, fresh tomato, cucumber, Spanish onion, marinated fetta & tzatziki.

**Chicken Caesar Wrap** **\$16.9**

Roast chicken wrapped with baby cos, shaved Parmesan, candied bacon, hardboiled egg & house made Caesar dressing.

**Balsamic Big Breakfast** (LF) **\$17.9**

Bacon, roast tomatoes, mushrooms, hash browns, baked beans & sausages with your choice of eggs served on toasted bread.

**Vegetarian Omelette** (GF) (V) **\$14.9**

Asparagus, mushrooms, spinach & marinated fetta served with a crisp salad.

ADD **\$4** WITH **SMOKED SALMON**

**Prawn Fettuccine** **\$14.9**

Tiger prawns, cherry tomatoes, capsicum & spinach, tossed in a creamy tomato & pesto sauce.

**Hokkien Noodles** (LF) (V) **\$12.9**

A stir-fry of capsicum, Spanish onion, carrot, bean shoots, bok choy, mushrooms & broccoli tossed with hokkien noodles & a sticky soy glaze.

ADD **\$3** WITH **CHICKEN** OR **PRAWNS**

**Black Angus Burger** (LF) **\$15.9**

Black angus beef, sliced tomato, caramelised onion, cos lettuce & tomato relish served with chips.

**250g Gourmet Lunch Steak** (GF) **\$15.0**

Grilled to your liking, served with a crisp salad, with your choice of garlic butter, pepper cream sauce, wild mushroom or red wine jus.

**Pâté****\$11.9**

Traditional house made duck pâté served with a Cumberland sauce & toast.

**Steamed Mussels** (LF)**\$11.9**

Local mussels steamed in a tomato broth served with crusty bread.

**Satay Prawns****\$12.9**

Marinated satay prawns resting on sticky coconut rice, topped with satay sauce & Asian garnish.

**Oysters Kilpatrick** (LF)½ Dozen **\$14.0**

Topped with crispy bacon & Worcestershire sauce.

Dozen **\$26.0****Oysters Natural** (GF) (LF)½ Dozen **\$14.0**

With a side of citrus vodka.

Dozen **\$26.0****Bacon Fritters****\$9.0**

Bacon, spring onion & Parmesan cheese fritters served with a black pepper aioli.

**Pumpkin Fritters** (V)**\$9.0**

Roast pumpkin & curry spice fritters served with garlic aioli.

**Grilled Saganaki** (GF) (V)**\$9.0**

Served with a lemon wedge, roquette & balsamic reduction.

**Garlic OR Herb Pizza** (V)**\$9.9**

Served with a balsamic reduction.

**Traditional Bruschetta** (V)**\$9.9**

Lightly toasted house made bread topped with a traditional pine nut pesto, diced tomatoes, Spanish onion, fresh basil & balsamic reduction.

**Dip Trio** (V)**\$14.9**

A selection of three house made dips served with wood fired Turkish bread.

**Duck Spring Rolls** (LF)**\$12.9**

Roast duck wrapped in spring roll pastry with spring onions & hoisin glaze served with an Asian garnish.

## WOOD FIRED PIZZA

on HAND ROLLED SEMOLINA & HONEY DOUGH  
with a TOMATO & BASIL BASE (unless specified)

### **Prawn & Mango** **\$16.0**

Tiger prawns, spinach, sweet chilli, coriander & fresh mango salsa.

### **Roasted Lamb** **\$16.0**

Slow roasted garlic & rosemary lamb with spinach, Spanish onion, cherry tomatoes & marinated fetta, finished with tzatziki.

### **Prosciutto & Blue Cheese** **\$16.0**

Prosciutto, blue cheese, caramelised onion, roquette, mozzarella & spinach, garnished with slivers of fig & drizzled with balsamic reduction.

### **Smoked Salmon** **\$16.0**

Cream cheese base with smoked salmon, capers, chives, Spanish onion & marinated fetta, garnished with a sprinkle of dill & a lemon wedge.

### **Tandoori Chicken** **\$16.0**

Tandoori roasted chicken, spinach, Spanish onion, cherry tomatoes & mozzarella, drizzled with tzatziki.

### **New York Deli** **\$16.0**

Smoked chicken, salami, bacon, chorizo, Virginian ham & mozzarella, topped with BBQ sauce & Bolognese.

### **BBQ Chicken** **\$15.0**

Smoked chicken, chorizo, caramelised onions, fresh capsicum & mozzarella, drizzled with a smokey BBQ sauce.

### **Pumpkin & Fetta** (V) **\$15.0**

Roasted pumpkin, marinated fetta, semi-dried tomatoes & mozzarella.

### **Traditional Margherita** (V) **\$14.0**

Sliced tomato, mozzarella & bocconcini, topped with chopped herbs.

### **Vegetarian** (V) **\$15.0**

Mushrooms, pineapple, olives, Spanish onion, fresh capsicum & mozzarella, drizzled with roasted garlic oil.

### **Mexicana** **\$15.0**

Hot salami, jalapeños, Spanish onion, fresh capsicum, chilli & mozzarella.

### **Capricciosa** **\$15.0**

Virginian ham, mushrooms, olives, anchovies & mozzarella.

### **Tropicana** **\$15.0**

Virginian ham, pineapple & mozzarella.

**Fettuccine Matriciana** (LF) **\$ 21.9**

Bacon, salami, olives, capsicum & Spanish onion tossed in a Napoli sauce.

**Gnocchi Pesto** **\$ 22.9**

Gnocchi tossed with wood fired chicken breast, pine nuts & spinach, in a cream & pesto reduction.

**Seafood Risotto** (GF) **\$ 27.9**

Tiger prawns, scallops, calamari, Moreton Bay bug & black mussels in a creamy tomato sauce.

**Lamb Risotto** (GF) **\$ 23.9**

Slow roasted lamb, green beans, zucchini, peas, garlic & caramelised onion, topped with marinated fetta.

**Roast Pumpkin Risotto** (GF) (V) **\$ 22.9**

Roast pumpkin, Parmesan cheese, rosemary & garlic, finished with fresh roquette & chive mascarpone.

**Chicken Gnocchi** **\$ 23.9**

Pan fried potato gnocchi tossed with wood fired chicken breast, mushrooms, garlic, bacon & olives in a herb cream reduction.

**Oven Baked Lasagna** **\$ 20.9**

Layers of Bolognese & egg pasta finished with béchamel, coated in Napoli & garnished with roquette & Parmesan.

**Jumbo Pumpkin & Ricotta Agnolotti** (V) **\$ 21.9**

Jumbo pumpkin & ricotta agnolotti with sautéed button mushrooms, garlic, cherry tomatoes & roquette in a burnt butter sauce.

**Hokkien Noodles** (LF) (V) **\$ 19.9**

A stir-fry of capsicum, Spanish onion, carrot, bean shoots, bok choy, mushrooms & broccoli tossed with hokkien noodles & a sticky soy glaze.

ADD **\$4** WITH **CHICKEN** OR **PRAWNS**

**Gnocchi Bolognese** (LF) **\$ 20.9**

Pan fried potato gnocchi tossed through a traditional Italian Bolognese sauce.

**Fettuccine Marinara** **\$ 27.9**

Tiger prawns, scallops, calamari, Moreton Bay bug, black mussels, diced tomato, Spanish onion & basil, tossed with olive oil & garlic.

### **Caesar Salad**

Baby cos, shaved Parmesan, candied bacon & hard boiled egg, topped with a crouton & dressed with house made Caesar dressing.

ADD \$4 WITH CHICKEN

\$17.0

### **Greek Salad** (GF) (V)

Marinated fetta, tomato, Spanish onion, cucumber, mixed leaves & kalamata olives tossed with a lemon & oregano dressing.

ADD \$5 WITH LAMB & TZATZIKI

\$17.0

### **Thai Beef Salad** (LF)

Thai marinated strip loin on a salad of mixed leaves, cherry tomatoes, spring onion, julienne carrot & bean shoots, tossed with a sweet chilli & lime dressing.

\$22.0

### **Salmon & Beetroot Salad**

Smoked Atlantic salmon, roquette, cherry tomatoes, Spanish onion, marinated fetta & roast baby beetroot, dressed with a lemon & oregano vinaigrette, topped with herb crostini.

\$19.9

### **Tandoori Salad** (GF)

Cherry tomatoes, Spanish onion, cucumber, julienne carrot & mixed leaves tossed in a lemon pepper dressing.

WITH TANDOORI CHICKEN OR TANDOORI PRAWNS

\$21.9

### **Fat Chips** (LF) (V)

Served with garlic aioli.

\$9.9

### **Seasoned Wedges** (V)

Served with sweet chili & sour cream.

\$9.9

### **Crispy Garlic Potatoes** (GF) (V)

Smothered in garlic butter.

\$8.0

### **Croquette Potatoes** (V)

Filled with sweet corn & spring onion.

\$8.0

### **Garlic Mushrooms** (GF) (V)

Field mushrooms stuffed with garlic butter.

\$8.0

### **Potato & Bacon Salad** (GF) (LF)

Kipfler potatoes, candied bacon & spring onion mixed with garlic aioli.

\$8.0

### **Stir-fry Vegetables** (LF) (V)

Seasonal vegetables tossed in toasted sesame oil.

\$8.0

### **Garden Salad** (GF) (LF) (V)

Tomato, Spanish onion, cucumber, mixed leaves tossed with a lemon & oregano dressing.

\$8.0

**300g M.S.A Black Angus Porterhouse** (GF) **\$ 29.9**

Grilled to your liking served with crispy garlic potatoes, roasted tomato & grilled asparagus, with your choice of garlic butter, pepper cream sauce, wild mushroom or red wine jus.

**300g Scotch Fillet** **\$ 29.9**

Grilled to your liking served with potato croquettes, baked field mushroom, grilled asparagus with your choice of garlic butter, pepper cream sauce, wild mushroom or red wine jus.

**Duck Breast** (LF) **\$ 28.9**

Roast crispy skin duck breast resting on Asian noodles with sticky coconut rice & finished with a sweet soy glaze.

**Dukkah Spiced Lamb Cutlets** (LF) **\$ 28.9**

Dukkah marinated lamb cutlets resting on a salad of cous cous, sultanas, crispy prosciutto & mixed leaves.

**Mixed Grill** (LF) **\$ 29.9**

Pork ribs, lamb chop, minute steak, sausages, bacon & chicken wings, served with chips, salad & tomato relish.

**Rack of Ribs** (LF) **\$ 28.9**

Rack of pork ribs glazed in a honey BBQ sauce, served with wedges & salad.

**Veal Scallopini** (GF) **\$ 28.9**

Tenderised escallops of veal topped with crispy prosciutto & bocconcini resting on sweet potato purée, finished with a mushroom cream sauce.

**Chicken Parmigiana** **\$ 27.9**

Freshly crumbed chicken breast topped with sliced Virginian ham, grilled mozzarella & Napoli, served with chips & salad.

**Tandoori Chicken** **\$ 27.9**

Marinated tandoori chicken breast served on saffron rice with toasted roti, tzatziki & coriander, drizzled with tomato oil.

**Pan Fried Chicken Breast** **\$ 27.9**

Chicken breast in a creamy garlic & white wine sauce, finished with seeded mustard, served with chips & salad.

**Thai Chicken Curry** (LF) **\$ 26.9**

Wood fired chicken breast in a mild red curry sauce with Asian vegetables & sticky coconut rice.

**Atlantic Salmon** (GF) **\$ 27.9**

Grilled fillet of Atlantic salmon resting on a risotto of mushroom & asparagus, baked cherry tomatoes, finished with a chive cream sauce.

**Salt & Pepper Calamari** (LF) **\$ 25.9**

Lightly dusted scored calamari served with a side salad & house made tartare sauce.

**Garlic Tiger Prawns** (GF) **\$ 25.9**

Pan fried tiger prawns in a creamy garlic & white wine sauce, served on saffron rice.

**Flathead Tails** (LF) **\$ 26.9**

Beer battered flathead tails, served with a crisp salad, chips & house made tartare sauce.

- Mini Doughnuts** \$11.0  
Shallow fried mini doughnuts served with a warm chocolate ganache & raspberry jam.
- Rich Belgian Chocolate Mousse** \$11.0  
Topped with fresh cream, mint chocolates & wafers.
- Mixed Berry Pudding** \$11.0  
Steamed pudding served with stewed berries, finished with Chantilly cream & fresh mint.
- Chocolate Pudding** \$11.0  
Steamed pudding with self serving chocolate sauce, Chantilly cream & fresh mint.
- Traditional Crème Brûlée** (GF) \$11.0  
Rich vanilla anglaise finished with a caramelised crunch served with raspberry coulis, Chantilly cream & fresh mint.
- Tiramisu** \$11.0  
Layers of espresso infused sponge & fresh cream topped with chocolate flakes.
- Strawberry Panacotta** (GF) \$11.0  
Traditional strawberry & cream set custard, served with strawberries & fresh mint.
- Cakes** \$9.9  
Selection of cakes available from a local boutique bakery exclusive to balsamic. Cakes change daily, please check our display.