

Head Chef Lachlan Horstman showcases sustainably sourced seafood, ethically farmed meats and hero vegetables with beautifully and the distinctive sweet, hot, sour, salty flavour of Vietnamese cuisine at its finest. While respecting the traditions of French and Asian cuisines, he brings an edgy and stylish flair to the fusion.

TASTE IT ALL MENU

For the table to share - \$80pp

TO TEASE

Turmeric broth, heirloom carrots & tomato, purslane, taro

TO START

Baked scallops, umami butter, pickled cucumber

Sautéed sweet corn, hot and sweet dressing

Fried cauliflower, yuzu and pickled chilli, pomegranate

Sticky boneless chicken, green papaya, chilli, coriander, mint, spring onion, nuoc cham

TO FOLLOW

Hot, sticky, sweet beef cheeks, shaved cabbage, sugar snaps, bean sprouts, herbs

10 spice barramundi, slow braised leek, potato scallop espuma, guanciale

Charred cabbage, galangal and lime bechamel, parmesan

Steamed rice

TO FINISH

Roast white chocolate and miso mousse, ginger crumble, strawberries, mint

Masala chai tres leches, caramel, cassia poached apples, orange mascarpone

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A LA CARTE DINNER MENU

BAO

Chicken PB&J bao - Crispy fried chicken, house made satay, raspberry gel \$8 each

Kimchi pork bao - Pork belly, house made Kimchi, hot and sweet sauce, caramelised apple \$8 each

Soy glazed eggplant bao - Tempura battered eggplant, soy bean sauce, roast tomato (v) \$8 each

ENTREE

Slow braised octopus, finger lime, lonza, cassia & anise cream (pesc, df, gf) \$24

Sautéed sweet corn, silken tofu, hot and sweet dressing (vegan, df, gf) \$17

Turmeric broth, roasted tomato, shaved Dutch carrot, oyster mushroom (vegan, df, gf) \$18

Crispy cauliflower, yuzu & pickled chilli dressing, pomegranate (gf) \$19

Sticky boneless chicken, green papaya, chilli, coriander, mint, spring onions, nuoc cham \$20

MAIN

Hot, sticky, sweet beef cheeks, shaved cabbage, sugar snaps, bean sprouts, herbs (df, gf) \$45

Fire roasted pumpkin, pepita crumb, coconut & poblano cream, toasted rice (vegan, df, gf) \$34

10 spice barramundi, slow braised leek, potato and scallop espuma, guanciale (pesc, df, gf) \$44

Twice cooked duck, red curry sauce, sesame squash noodles, pineapple, lychee (df, gf) \$46

Vietnamese coffee glazed pork ribs, roast baby beets, orange, snow peas, (df, gf) \$45

All served with steamed rice

SIDES

Roast Dutch carrots, tamarind whipped tofu, black garlic dressing (vegan, df, gf) \$15

Thrice cooked chat potatoes (v, df, gf) \$12

Sautéed gai lan, lemongrass, fried shallots (v, df, gf) \$10

Charred cabbage, galangal and lime bechamel, parmesan (v, gf) \$15

DESSERT

Roast white chocolate and miso mousse, ginger crumble, strawberries, mint (v, gf) \$18

Macadamia & vanilla noodles, roasted macadamia, berry compote, (vegan, gf) \$20

Masala chai tres leches, caramel, cassia poached apples, orange mascarpone \$20

Lemongrass cheesecake, citron gel, ginger & rosé fizz \$18