

Head Chef Lachlan Horstman showcases sustainably sourced seafood, ethically farmed meats and hero vegetables with beautifully balanced Asian aromats 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

**WELCOME**

Aromatic turmeric broth, cherry tomato, heirloom carrot, purslane, taro stem

**TO START**

Spanner crab, green papaya, cos, bean sprouts, ginger, mint, coriander, crab oil vinaigrette

Cobia ceviche, galangal glaze, kaffir lime crème, pickled chilli, macadamia, cucumber and shiso granita

**TO FOLLOW**

Sauteed sweet corn, hot and sweet sauce, silken tofu

Charred sticky chicken, betel leaf, lemongrass vierge, crispy garlic, pea blossoms

**TO CRESCENDO**

Hot, sticky and sweet beef, shaved cabbage, sugar snaps, sprouts, herbs

Five taste barramundi, pineapple salsa, Jerusalem artichoke crisps

Sauteed bok choy, lemongrass dressing, fried garlic

Steamed jasmine rice

**TO FINISH**

White chocolate and pandan mousse, strawberries, ginger crumb, lemon balm

Single origin chocolate truffles, cacao nibs

**A LA CARTE DINNER MENU**

**BAO**

- 8 each

Salt and pepper Barramundi, fermented chilli aioli, gremolata (df, pesc)

Sticky beef, hot and sweet sauce, roast tomato, sriracha mayo, spring onion (df)

Crispy chicken breast, big Balfour sauce, pickled cucumber (df)

Zucchini flower, ube tofu, tomato chutney (vegan)

**ENTREE**

Spanner crab, green papaya, cos, bean sprouts, ginger, mint, coriander, crab oil vinaigrette (gf, df) - 24

Prawn popcorn, fermented chilli, ponzu caramel (gf, df) - 19

Charred sticky chicken, betel leaf, lemongrass vierge, crispy garlic, pea blossoms (gf, df) - 19

Sauteed sweet corn, hot and sweet sauce, silken tofu (vegan) - 17

Cobia ceviche, galangal glaze, kaffir lime crème, pickled chilli, macadamia, cucumber and shiso granita (gf, df) - 24

Crispy oyster mushrooms, sesame dressing, spring onions (vegan, gf, df) - 18

Aromatic turmeric broth, cherry tomato, heirloom carrot, purslane, taro stem (vegan, gf) - 18

**MAIN**

Coconut braised pork belly, chilli and apple sauce, cucumber, radish (gf, df) - 40

Duck breast, sesame custard, raspberry vinaigrette, mustard greens (gf, df) - 45

Five taste barramundi, pineapple salsa, Jerusalem artichoke crisps (gf, df) - 40

Hot, sticky and sweet beef, shaved cabbage, sugar snaps, sprouts, herbs (gf, df) - 45

Bang-bang eggplant, asparagus, vermicelli squares, lotus chips, herbs, chilli, dipping sauce (vegan, gf) - 34

All served with steamed rice

**SIDES**

Truffle chats, sriracha mayo (gf, df) - 12

Sauteed bok choy, lemongrass dressing, fried garlic (vegan, gf) - 12

Fried pickled cauliflower, satay sauce (vegan, gf) - 15

Charred cos hearts, black vinegar dressing, nectarine, macadamia (vegan, gf) - 15

**DESSERT**

White chocolate and pandan mousse, strawberries, ginger crumb, lemon balm - 18

Black sesame and coconut panna cotta, mango gelee, grapefruit pearls, brown sugar tuile (vegan, gf) - 20

Vietnamese coffee tiramisu, lemongrass crème, chilli and orange caramel, chocolate shavings - 20

Single origin chocolate truffles, cacao nibs (gf) - 4 each



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THE BALFOUR KITCHEN & BAR

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