

Head Chef Lachlan Horstman showcases sustainably sourced seafood, ethically farmed meats and hero vegetables with beautifully balanced Asian aromatics 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, purslane, heirloom carrot, cherry tomato

**TO START**

Fried pork neck, calamansi and garlic sauce, cured egg yolk

Crispy bao, pickled prawn salsa, taramasalata

**TO FOLLOW**

Grilled eggplant skewers, satay sauce, pickled cucumber

Sauteed sweet corn, hot and sweet sauce, silken tofu

**TO CRESCENDO**

Turmeric barramundi, chilli and coconut broth, pickled carrot, cucumber, lychee

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

Steamed rice

Sesame dressed mizuna

**TO FINISH**

Roast white chocolate and pandan mousse, golden threads, macerated strawberries

Single origin chocolate truffles, cacao nibs

**A LA CARTE DINNER MENU**

**SNACKS**

Aromatic turmeric broth, purslane, heirloom carrot, cherry tomato (vegan/gf) \$9ea

Crispy bao, pickled prawn salsa, taramasalata (df) \$10ea

Grilled eggplant skewers, satay sauce, pickled cucumber (gf/vegan) \$8ea

**ENTRÉE**

10 spice quail, roast capsicum dressing, charred onion puree (gf/df) \$24

Chargrilled stuffed squid, sesame, pine nut, Thai basil, fermented tomato curry (gf/df) \$24

Fried pork neck, calamansi and garlic sauce, cured egg yolk (gf/df) \$18

Roasted bone marrow, Caramelised onion, Vietnamese chimichurri, toasted bread (df/gf avail) \$19

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

Crispy oyster mushrooms, yuzu kosho oat crème, spring onions (vegan/gf) \$18

**MAINS**

Turmeric barramundi, chilli and coconut broth, pickled carrot, cucumber, lychee (gf/df) \$42

Chargrilled pork loin, roast celeriac puree, simmered kombu, gremolata sauce (gf/df) \$42

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

Black bean veef, shiitake, chilli, okra, roast broccoli, charred shallots (gf/vegan) \$40

Pan fried gnocchi, fioretto, fennel, miso, herb sauce (gf/vegan) \$35

**SIDES**

Thrice cooked chats, sriracha mayo (gf/df) \$12

Mizuna, sesame dressing, fried garlic (gf/vegan) \$10

Crispy Brussel sprouts, poblano butter, hazelnuts (gf) \$15

**DESSERT**

Roast white chocolate and pandan mousse, golden threads, macerated strawberries (gf) \$18

Coconut creamed rice, rhubarb and berry compote, toasted coconut ice-cream (gf/vegan) \$18

Vanilla and brown sugar honeycomb cake, chai apple, ginger mascarpone (gf) \$18

Single origin chocolate truffles, cacao nibs (gf) \$4ea



Please scan to check in

THE BALFOUR KITCHEN & BAR

A large, white, serif letter 'B' is positioned behind the text 'THE BALFOUR KITCHEN & BAR', serving as the primary logo for the establishment.

@thebalfourkitchen  
#thebalfourkitchenandbar

