

## *Every Sunday in Balcony Bar*

### **GILDA (1) \$5**

Green olive, guindilla pepper, white anchovy, cucumber, caviar and olive oil (lg, ld)

### **GRANITA OYSTER (1) \$6.50**

Lemon-mint granita (lg, ld)

### **GREEN OLIVES \$11**

Pons Janiroc EVOO marinated green olives (lg, ld, vg)

### **ZUCCHINI FLOWER (1) \$8**

Whipped ricotta and hot honey (lg, v)

### **ZA'ATAR NUTS \$9**

Pomegranate molasses (lg, ld, vg)

### **WAGYU BEEF SKEWER (1) \$14**

Prosciutto di Parma, jus and tarragon mayo

### **ABROLHOS OCTOPUS SKEWER (1) \$14**

Spring onion and romesco 'nduja sauce

(v) Vegetarian (vo) Vegetarian Option (vg) Vegan (vgo) Vegan Option  
(lg) Low Gluten (lgo) Low Gluten Option (ld) Low Dairy (ldo) Low Dairy Option

Please inform a team member if you have allergies or intolerances. We'll do our very best to accommodate them, but as our menu is prepared freshly in kitchen, there may be trace allergens.

**WINE \$8**

DOTTIE LANE SAUVIGNON BLANC  
HEARTS WILL PLAY ROSÉ  
HENRY & HUNTER SHIRAZ CABERNET  
MR MASON SPARKLING CUVÉE BRUT NV

**PINTS \$12.50**

SWAN DRAUGHT  
BALTER XPA  
STONE & WOOD PACIFIC ALE  
SWAN GOLD

**SPRITZES \$15**

**APEROL SPRITZ**

Aperol, Sparkling, Soda, Orange

**HUGO SPRITZ**

St. Germain Elderflower, House Sparkling, Soda, Lemon, Mint

**LIMONCELLO SPRITZ**

Zonzo Estate Limoncello, Prosecco, Soda

**WILD HIBISCUS SPRITZ**

Peach, Wild Berry, Prosecco, Hibiscus