

# LUNCH & DINNER MENU



THE  
BOARDWALK

## TO SHARE WITH FRIENDS

Cheesy garlic bread	6
Oysters- sourced by 'Richmond Oysters' natural with lemon <b>GF,DF</b> ½ doz 22 doz 34 kilpatrick <b>DF, GF</b> ½ doz 23 doz 36	
Bruschetta <b>GF &amp; V on request</b>	14
grilled sourdough, prosciutto, tomato, marinated feta, basil, aged balsamic and parmesan	
Dumpling plate	17
prawn, chicken, pork & vegetarian dumplings and a BBQ pork bun with ginger soy sesame dipping sauce	
Cauliflower 'wings' <b>V, GF</b>	12
crispy florets in spiced chickpea flour, house made hot sauce and minted yoghurt	
Potato wedges <b>V</b>	12
crispy potato wedges with smoked paprika and oregano salt, sour cream & house made hot sauce	

## CLASSICS

Chicken schnitzel <b>DF</b>	22
with chips, salad and your choice of sauce with mash and vegetables	25
Sauces peppercorn, mushroom, house made bbq sauce, gravy	
Chicken parmigiana	25
with tomato Napoli, mozzarella, chips & salad with mash and vegetables	28
Seafood plate <b>DF</b>	25
tempura prawns, panko crumbed calamari, beer battered fish, chips, tartare and salad	
Fish and chips	21
beer battered or grilled fish with chips, tartare and salad with mash and vegetables	24
Roast of the day <b>GF &amp; DF</b> on request	19
served with seasonal roast vegetables & gravy	

## LEAF

The Ballina prawn poke bowl <b>DF, GF on request</b>	23
local king prawns, 'Nimbin Valley' brown rice, avocado, tomato, seaweed salad, with pickled ginger mayo, wasabi peas and sesame	
Thai chicken larb <b>DF, GF</b>	19
stir-fried ground chicken with ginger, lime & chilli, served with baby cos, Asian herbs, pickled carrot, cucumber and roasted rice	
Blake's soul bowl <b>V, N, GF &amp; DF on request</b>	20
crispy sesame tofu, roasted farmers market vegetables, quinoa, bubba ghanoush, raw vegetables, egg, avocado, and spicy turmeric tahini dressing	
Salt and pepper squid	20
with fattoush salad of cos, tomato, cucumber, radish, mint, hummus, feta, quinoa, and sumac	

## PASTURE RAISED

Slow roasted Cuban style pork belly	25
sweet potato mash, grilled greens, mojo dressing and charred corn, tomato, coriander & lime salsa	
Chicken noodle bowl <b>DF</b>	20
aromatic ginger and soy chicken bone broth, ramen noodles, poached chicken, greens, sesame, nori and a soft boiled egg	
Lamb shank pie	24
braised in 'Stone and Wood' beer with crispy puff pastry, mash potato and minted peas	
Char-grilled rump steak 300g <b>GF</b> on request, <b>DF</b>	26
Black Angus, with fries, salad and choice of sauce with mash and vegetables	29
Sauces peppercorn, mushroom, house made bbq sauce, chimmi churri,	
Char grilled rib fillet 300g <b>GF, DF</b> on request	34
Black Angus, with spiced potato wedges, charred greens, blistered tomatoes and chimmi churri Add on grilled butterfly Ballina prawns <b>GF, DF</b> (3)	15

\* Present your member's card to receive your discount

Please discuss with our till operators any special dietary requirements you have when placing your order.  
vegetarian (**V**), gluten free (**GF**), dairy free (**DF**), contains nuts (**N**), can be vegan (**VE**).

'Your experience matters.' Blake Seymour, Executive chef.

## BURGERS, BAO AND TACOS

All burgers can be GF on request by using iceberg lettuce cups

Caramelised pork belly bao (2) 14  
oyster sesame sauce, pickled carrots, green shallots, cucumber and coriander  
Make it three bao 20

Locally caught grilled fish tacos (2) 15  
'Avo Toms' guacamole, baby cos, tomato salsa, chipotle mayo, coriander, cucumber with tortillas  
Make it three tacos 21

Grilled lemon & smoked paprika chicken burger 17  
with house slaw, lettuce, tomato, cheese, herb mayo, chimmi churri on a milk bun with chips

Pulled minted lamb burger 19  
with smashed avocado, lettuce, tomato, pickled beetroot, minted yoghurt and zucchini pickle on a milk bun with chips

The Angus beef and bacon burger 18  
with cheese, lettuce, beetroot, zucchini pickle, tomato and burger sauce on a milk bun with chips

Steak sandwich 19  
grilled scotch fillet, caramelised onions, lettuce, tomato, smashed avocado, beetroot, house made bbq sauce and herb mayo on toasted turkish with chips

Potato wedges V 12  
crispy potato wedges with smoked paprika and oregano salt, sour cream & house made hot sauce

## FROM THE GARDEN

Pumpkin and chickpea 'vegetarian meatballs' 20  
V, GF, N, DF on request in a spicy tomato sauce, cauliflower cous cous salad, minted yoghurt, pomegranate, macadamia dukkah

Nasi Goreng DF, V, N 20  
fried 'Nimbin' brown rice with seasonal vegetables, lemongrass, coriander and kecap manis, fried egg, crispy sesame tofu, beansprouts and herb salad  
add crispy pork belly 7

## FROM THE SEA

Fish of the day locally caught Market Price  
see the specials board for Chef's creation

Sri-Lankan prawn and mussel coconut curry DF, N 26  
with tomatoes, snow peas, fried eggplant, 'Nimbin Valley' brown rice, bean sprouts, spiced macadamias and coconut lime sambal

'Noosa' spanner crab and squid spaghetti 26  
chilli, garlic, lemon, cherry tomato, sprouting broccoli, parsley, rocket and parmesan

Char-grilled Ballina prawns (4) GF 29  
with garlic parsley butter on mash potato, steamed greens and chimmi churri

## KID'S MEALS

Under 12 years only. Includes colouring in pack and a free ice-cream or fruit cup!

Chicken schnitzel 12  
with mash and gravy

Kid's vego nacho's GF, V 12  
corn chips, tomato salsa, cheese and sour cream

Fish n chips DF 12  
with salad

Spaghetti Bolognese with cheese 12

Kids Cheese Burger 12  
Beef patty, cheese, tomato sauce & chips

The healthy snack V 12  
hummus, veggie sticks, boiled 1/2 egg, vegemite & cheese sandwich and a watermelon wedge

## SIDES

Steamed vegetables GF 6  
House salad GF, DF, V 5  
Mash potato GF, V 6  
Basket of chips can be GF, V, DF 6.5  
House slaw GF, DF, V 4.5  
Gravy 2  
Bread roll and butter 1

## EXTRAS

Fried egg 2.5, cheese 1.5, avocado 3.50, bacon 3.50



## SUGGESTED WINES BY THE GLASS

		Regular	Large
<b>Sparkling</b>			
T'Gallant Sparkling Prosecco <i>Victoria</i>	8.5		
Upside Down Premium Cuvée <i>South Eastern Australia</i>	9.0		
<b>Whites</b>			
821 South Sauvignon Blanc <i>Marlborough, NZ</i>	7.0	10.5	
Upside Down Crisp Pinot Grigio <i>South Eastern Australia</i>	7.5	10.5	
Devil's Lair Honeybomb Chardonnay <i>Margaret River, WA</i>	8.0	13.0	
Juliet Moscato <i>South Eastern Australia</i>	7.0	10.5	
<b>Rose</b>			
821 South Sauvignon Blanc <i>Marlborough, NZ</i>	7.0	10.5	
Dolly Rosé <i>South Eastern Australia</i>	7.5	10.0	
<b>Reds</b>			
Taylor Made Pinot Noir <i>Adelaide Hills, SA</i>	9.0	15.0	
Wolf Blass Private Release Merlot <i>South Australia</i>	7.0	11.0	
Wynns Coonawarra Estate The Gables Cabernet Sauvignon <i>Coonawarra, SA</i>	8.0	14.0	
Little Berry Shiraz <i>McLaren Vale, SA</i>	7.5	12.5	

Ballina RSL Club practices responsible service of alcohol. A regular glass equates to roughly 1.5 standard drinks and a large glass equates roughly to 2.5 standard drinks.

### The Boardwalk Café (All day dining)

The café is open 7 days  
Breakfast from 8am  
Sunday – Thursday 8:00am to 8:30pm  
Friday/Saturday 8:00am to 9pm  
Barista coffee, artisan sweets

### The Boardwalk Dining

The boardwalk is open 7 days  
Lunch from 12pm to 2pm  
Dinner Sunday – Thursday 6pm to 8pm  
Dinner Friday – Saturday 6pm to 8.30pm  
Chef's daily specials