

# LUNCH & DINNER MENU



## THE BOARDWALK

## TO SHARE WITH FRIENDS

Cheesy garlic bread	6.5
Bruschetta <b>V, GF on request</b> grilled sourdough, tomato, marinated feta, basil, aged balsamic and parmesan	14
Locally homemade Ballina yum cha dumpling plate prawn, chicken, pork & vegetarian dumplings and a BBQ pork bun with ginger soy sesame dipping sauce	17
Beer battered onion rings <b>V</b> with sumac and cumin salt, chipotle mayo	10
Sticky pork belly bao buns (3) oyster sesame sauce with shredded carrot, cucumber, shallots, coriander and pickled ginger	20
Fried chicken winglets (9) with tabasco and chipotle mayo	15
Potato wedges <b>V</b> crispy potato wedges with smoked paprika and oregano salt, sour cream & house made hot sauce	12

## CLASSICS

Chicken schnitzel with chips and salad or mash and vegetables and your choice of sauce Sauces peppercorn, mushroom or gravy Why not add on some onion rings (6)	23    5
Chicken parmigiana Shaved leg ham, house made tomato basil sauce, mozzarella, chips & salad or mash and vegetables	26
Seafood plate <b>DF</b> tempura prawns, panko crumbed calamari, beer battered fish, chips and salad	25
Fish and chips Battered or grilled with chips and salad or mash and vegetables	22
Roast of the day <b>GF &amp; DF on request</b> served with roasted vegetables & gravy	19

## FROM THE GARDEN

The Middle Eastern Ballina prawn bowl <b>DF, GF on request</b> hommus, cos, tomato, cucumber, capsicum, labneh, marinated olives, macadamia dukkah, beetroot, pita bread and pomegranate	23
Chicken Caesar salad cos lettuce, crispy bacon, croutons, boiled egg, parmesan and house made Caesar dressing	20
Salt and pepper squid with mango salad <b>N</b> cos, quinoa, tomato, cucumber, grilled haloumi, spiced macadamia's and a chilli & kaffir lime dressing	20
Pumpkin and chickpea 'vegetarian meatballs' <b>V, GF, N, DF on request</b> house made tomato basil sauce, cauliflower cous cous salad, minted yoghurt, pomegranate, macadamia dukkah	22

## BURGERS, NACHOS AND TACOS

Chicken taco plate (3) <b>can be GF and DF</b> guacamole, baby cos, tomato salsa, chipotle mayo, coriander and cucumber with tortillas	19
Crumbed fish burger <b>can be DF</b> house slaw, lettuce, tomato and tartare, on a milk bun with chips	18
Fried chicken burger <b>can be GF and DF</b> house slaw, lettuce, tomato and house made bbq sauce on a milk bun with chips	17
The Angus beef and bacon burger <b>can be DF</b> cheese, lettuce, beetroot, tomato, pickle and burger sauce on a milk bun with chips	18
Steak sandwich <b>can be GF and DF</b> grilled scotch fillet, caramelised onions, lettuce, tomato, beetroot and house made bbq sauce on toasted turkish with chips	19
Pulled chipotle pork and bean nachos <b>GF, can be DF and V</b> Guacamole, sour cream, tomato coriander salsa and chipotle tabasco	19

\* 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.



**THE  
BOARDWALK**

## PASTURE RAISED

Sticky bbq and 'Byron Treehouse cider' pork ribs 32  
(1/2 rack) **DF, can be GF**  
sweet potato fries and apple slaw  
Make it a full rack Add 15

Slow roasted Balinese style pork belly **DF, GF, N** 27  
lime, turmeric & coconut curry, lychees, fried  
eggplant, brown rice, steamed greens, herb  
salad and spiced macadamias

House smoked grilled jerk chicken leg **GF, DF** 24  
chilli mango relish, sweet potato fries,  
and apple slaw

Char-grilled lamb cutlets (3) **GF and DF on request** 35  
With fries and salad or mash and vegetables  
and your choice of sauce  
Sauces - mojo picon, peppercorn, mushroom, gravy

Char-grilled rump steak 300g **GF & DF on request** 27  
Black Angus, with fries and salad or mash  
and vegetables and choice of sauce  
Sauces - mojo picon, peppercorn, mushroom, gravy

Char-grilled rib fillet 300g **GF and DF on request** 35  
Black Angus, with fries and salad or mash and  
vegetables and choice of sauce  
Sauces - mojo picon, peppercorn, mushroom, gravy

### Add-ons

Grilled butterfly Ballina king prawns (2) **GF** 12  
Panko crumbed calamari (4) 6  
Tempura prawns (3) 7  
Battered onion rings (6) **V** 5

## FROM THE SEA

Fish of the day locally caught **can be GF, DF** 30  
see the specials board for Chef's creation

Prawn laksa **DF, N** 25  
rice noodles and greens in a coconut, turmeric  
broth with Asian herbs and bean sprouts

Steamed mussels (400g) **DF, can be GF** 22  
in a white wine, garlic, chili, parsley, tomato sauce  
with grilled sourdough and fries

Seafood linguine **can be DF** 26  
Prawns, fish, mussels and squid in a house made  
tomato basil sauce with gremolata

Char-grilled Ballina king prawns (4) **GF** 35  
mash potato, charred steamed greens  
and mojo picon sauce

## KIDS MEALS

Under 12 years only. Includes colouring in pack  
and a free soft serve yoghurt or fruit cup!

Chicken schnitzel 12  
with chips and gravy

Kids vego nachos **GF, V** 12  
corn chips, tomato salsa, cheese and sour cream

Fish n chips **DF** 12  
with salad

Spaghetti napolitana **V** 12  
with parmesan

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

The healthy snack **V** 12  
Vegemite & cheese sandwich, corn chips  
with hommus and a wedge of watermelon

## 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

## DESSERT

Order at café and see our selection of cakes,  
slices and sweets






Warm flourless chocolate cake **GF, V** 12  
espresso gelato, salted caramel, berries  
and pecan praline

Vanilla soft serve yoghurt cup **GF, V**  
Small 3.5  
With M&M's and sprinkles 5  
Large 5  
With salted caramel and pecan praline 7.5





## SUGGESTED WINES BY THE GLASS

				
			Regular	Large
<b>Sparkling</b>				
Seppelt Sparkling Prosecco	8.5			
Upside Down Premium Cuvée <i>South Eastern Australia</i>	9.0			
				
	Regular	Large		
<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>				
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
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



**THE  
BOARDWALK**

**P. 02 6681 9500**  
**ballinarsl.com.au**



12/19 **ballinarsl**