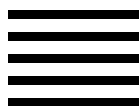


MENU



**THE
BOARDWALK**

Set Menu 3 Courses \$50 per person

Choose one course from each section - Entrée-Salads / Main Fare / Desserts
Order at the counter

ENTREE AND SALADS

Garlic and Parmesan Turkish Bread M 7 G 8

Double Up M 10 G 12

Sweet Potato Fries M 12 G 15

Sour cream and sweet chilli

Compressed Watermelon Salad M 22 G 25 GF

Watermelon / fetta and pistachio dukha / mint verjuice

Goat Cheese and Beetroot Salad M 23 G 26 GF

Heirloom beetroot / Adelaide Hills Woodside goats curd cheese / hemp seed dukkah / balsamic

Middle Eastern Smoked Rainbow Trout Salad M 25 G 28 GF

Zaatar roasted cauliflower / caper / corn velouté / celeriac remoulade / Pomegranate

Salt n Pepper Squid Mango Salad M 23 G 26 GF

Bamboo charcoal salt and pepper squid / mango salsa / quinoa / spiced macadamia
red kosho chilli / kaffir lime

Caesar Salad M 20 G 23

Bacon / egg / caesar dressing / lettuce / croutons / grana padano parmesan / white anchovies

SALAD ADD ON

Sous Vide Chicken 6 / Smoked Rainbow Trout 9 / Panko Flathead Fillets 9 / Byron Haloumi 7
Coconut Prawns 8 / Salt Pepper Squid 8 / Crumbed Whiting Fillets 8

MAIN FARE

Big Schmac Beef Brioche Burger M 22 G 25

Double 100% beef patty / American cheese / pickles / lettuce / tomato / beetroot
aioli / chutney / fries

Fisherman's Basket M 32 G 35

Panko flathead fillets / crumbed whiting fillets / coconut prawns
filo prawn / salt and pepper squid / lemon / tartare / fries

Barramundi and Chips M 24 G 27

Barramundi fillet / fries / tartare / lemon - Beer Batter or Grilled with Café D Paris butter

Chicken Schnitzel M 23 G 26

Panko crumbed breast of chicken / fries / sauce selection

Chicken Parmigiana M 25 G 28

Chicken breast schnitzel / napoli / Smoked Daley's Butchery leg ham
mozzarella / parmesan / fries

Chicken Parmageddon M 28 G 31

A spiced-up version of the Parmy / napoli / Franks hot sauce / salumi chorizo / pepperoni
Smoked Daley's Butchery leg ham / mozzarella / parmesan / sour cream / chilli / fries

Confit Duck Leg M 34 G 37

Juniper berry / rosemary / thyme / Himalayan salt / boulangère potato
Drambuie apricot & almond glaze
(Set menu add \$5)

Ebony Spaghetti Vongole M 30 G 33

Hand made fresh spaghetti / white wine / garlic cream / chives / leek
grana padano parmesan / clams

Add Garlic Bread 4

Cherry Glazed Asian Pork Belly M 27 G 30

Slow roasted Bangalow pork belly / soy / ginger / cherry glaze / celeriac puree

Exclusive to Ballina RSL Jacks Creek Range of Award-Winning Beef

500-day grain fed Purebred Wagyu Rump 300gram (Marble Score 6-9) M 34 G 37

F1-F3 Australian Wagyu from the Tajima Wagyu sire bloodlines

150-day grain fed Black Angus Tenderloin Eye Fillet 200gram (Marble Score 3) M 45 G 48

(Set menu add \$10)

150-day grain fed Black Angus Sirloin 300gram (Marble Score 2-3) M 38 G 41

(Set menu add \$10)

Steaks are char grilled and served with rustic fries and Café D Paris butter

SAUCES

Trio of Peppercorn / Mushroom / Dianne / Gravy / Bone Roasters Red Wine Jus

STEAK ADD ON

King Island Blue Cheese Crust 6 / Panko Flathead Fillets 9 / Coconut Prawns 8
Salt Pepper Squid 8 / Crumbed Whiting Fillets 8 / Byron Haloumi 7

Main courses are served with an Asian slaw garnish

Add Sides of Caesar salad / Green leaf salad with olive oil and lemon / Asian slaw 5

M = Members G = Guests

DIETARY MENU

Please inform our staff if you have specific dietary requirements and our team will do our best to accommodate your needs. Our meals can be adapted to vegan, vegetarian & gluten free.

Caesar Salad M 20 G 23 GF Option

Bacon / egg / caesar dressing / lettuce / croutons / grana padano parmesan / white anchovies

Tofu and Mango Salad M 20 G 22 GF

Grilled tofu / mango salsa / quinoa / spiced macadamia / red kosho chilli / kaffir lime dressing

Mediterranean Vegetable Spaghetti M 25 G 26 GF Option (Penne)

Hand made fresh spaghetti / tomato / basil / olives / parmesan

Haloumi Brioche Burger M 22 G 23 GF Option

Byron Bay haloumi / pickles / lettuce / tomato
beetroot / aioli / tomato chutney

Not Chicken Schnitzel M 23 G 25

Plant based schnitzel / fries

DESSERT MENU - ALL 15

Our desserts are hand crafted on site by our in-house pastry chefs

Lavender Panacotta GF Option

Roasted peach / rose water and strawberry syrup / coral tuille

Bombe Alaska GF

Almond sponge / passionfruit ice cream / raspberry sorbet / berry coulis

Pina Colada Semi Freddo GF Option

Mango / coconut crumb / pineapple

Death by Chocolate

Callebaut milk chocolate tart / morello cherries / chocolate dirt / coconut gelato

Fijian Vanilla Bean Crème Brulee GF Option

Biscotti / berries

