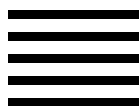


# MENU



**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

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**Garlic and Parmesan Turkish Bread 8 Double Up 12**

**Sweet Potato Fries 15**  
Sour cream and sweet chilli

**Compressed Watermelon Salad 22 GF**  
Watermelon / Persian fetta / pistachio dukha / mint verjuice

**Middle Eastern Smoked Rainbow Trout Salad 25 GF**  
Zaatar roasted cauliflower / caper / corn velouté / celeriac remoulade / pomegranate

**Salt n Pepper Squid Mango Salad 26 GF**  
Bamboo charcoal salt and pepper squid / mango salsa / quinoa  
spiced macadamia red kosho chilli / kaffir lime

**Ballina Retro Prawn Cocktail 29**  
Peeled Ballina trawler prawns / baby gem lettuce / sauce Marie Rose  
(Set menu add 5)

**Caesar Salad 23**  
Bacon / egg / Caesar dressing / baby gem 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 / Grilled Moreton Bay Bug 10

## MAIN FARE

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**Big Schmac Beef Brioche Burger 25**  
Double 100% beef patty / American cheese / pickles / lettuce  
tomato / beetroot / aioli / chutney / fries

**Grilled Barramundi Burger 28**  
Lettuce / tomato / tartare / pickles / chutney / fries

**Fisherman's Basket 35**  
Panko flathead fillets / crumbed whiting fillets / coconut prawns / filo prawn  
salt and pepper squid / lemon / tartare / fries

**Barramundi and Chips 27**  
Barramundi fillet / fries / tartare / lemon  
Beer Batter or Grilled with Café D Paris butter

**Tasmanian Petuna Salmon Fillet 33**  
Asian pistou marinade / wasabi mash / mango / macadamia salsa

**Chicken Schnitzel 24**

Panko crumbed breast of chicken / fries / sauce selection

**Chicken Parmigiana 25**

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

**Chicken Parmageddon 29**

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 37**

Juniper berry / rosemary / thyme / Himalayan salt / boulangère potato  
Drambuie apricot / toasted almond glaze

**Seafood Marinara Ebony Fettuccini Vongole 33**

Hand made fresh fettucine / sauvignon blanc/ velouté cream / chives  
Grana Padano parmesan / medley of fresh seafood  
Add Garlic Bread 4

**Cherry Glazed Asian Pork Belly 30**

Slow roasted Bangalow pork belly / puffed crackle / soy / ginger  
cherry glaze / Shaoxing white bean puree

**Miso Ramen Noodles 29**

Char sui pork belly / tofu / mushrooms

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

**500-day grain fed Purebred Wagyu Rump 300gram (Marble Score 6-9) 40**

F1-F3 Australian Wagyu from the Tajima Wagyu sire bloodlines

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

(Set menu add 10)

**150-day grain fed Black Angus Scotch Fillet 300gram (Marble Score 2-3) 47**

(Set menu add 10)

**Bindaree Grass Fed 1.5kg Beef Tomahawk Steak (For two people \$100)**

Chimmichurri / vegetables

**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 / Grilled Moreton Bay Bug 10

**Main courses are served with an Asian slaw garnish**

Add Sides of Caesar salad / Green leaf with olive oil and lemon / Asian slaw 5  
Boulangerie potato and butter pan tossed market vegetables 8

# DIETARY MENU

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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 23 GF Option**

Bacon / egg / Caesar dressing / lettuce / croutons / Grana Padano parmesan / white anchovies

## **Tofu and Mango Salad 23 GF**

Grilled marinated tofu / mango salsa / quinoa / spiced macadamia  
red kosho chili / kaffir lime

## **Mediterranean Vegetable Spaghetti 27 GF Option (Penne)**

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

## **Haloumi Brioche Burger 25 GF Option**

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

## **Not Chicken Schnitzel 25**

Plant based schnitzel / fries

# DESSERT MENU - ALL 15

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

## **Chocolate Mousse and Meringue Concorde**

### **Lavender Panacotta GF Option**

Roasted peach / rose water and strawberry syrup / Byron red dragon fruit sorbet / coral tuille

### **Bombe Alaska GF**

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

### **Warm Callebaut Milk Chocolate Brownie**

Salted caramel fudge / Baileys liqueur ice cream / peanut brittle

### **Raspberry Pavlova**

Lemon curd / blueberry sorbet / vanilla cream / mango / passionfruit

### **Death by Chocolate**

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

### **Fijian Vanilla Bean Crème Brulee GF Option**

Biscotti / berries