To Start or Share

M/V

Cheesy Garlic Bread vegetarian	\$10/12
Chef Harpreet's Fried Popcorn Cauliflower gf df vegan Sweet soy dressing, stoasted sesame seeds & fresh shallot	
Ballina King Prawns gf df 400g peeled prawns served w/ Marie rose sauce, fresh lemon	\$28/32
Crispy Coated Potato Wedges gf vegetarian Sweet chilli & Sour cream	\$13/16
Pulled Pork Loaded Fries gf df \ Honey & chipotle pulled pork, pineapple salsa, chipotle aioli	\$22/25
Sticky Lemon Pepper Chicken Wings gf df Tossed in a sweet lemon pepper glaze	\$19/22
Vegetable Spring Rolls (6) vegan Thai sweet chilli sauce	\$16/18

Burgers

\$19/21 Honey Pork Burger afo 🐧 Honey & hickory smoked pulled pork, red cabbage slaw, pineapple salsa, chipotle aioli w/ house made

J.K.C Burger gfo

520/22 Chef Jamie's sticky Korean fried chicken, sesame seeds, siracha aioli, cos, fresh chilli, pickled red cabbage & shaved radish

Jackfruit Burger gfo | vegan Pulled BBQ Jackfruit, crunchy red cabbage slaw, pineapple salsa, cos, vegan aioli

Steak Sandwich gfo

\$22/24 150g Scotch Fillet, pepper mayo, cos, tomatoes, beetroot, grilled onions w/ tasty cheese, grilled Turkish bread

\$20/22

\$18/20

M/V

Oklahoma Smash Burger gfo 🍾 150g Smashed brisket patty, double cheese, grilled onions, pickles, cos & Alabama white sauce

Our Burgers are served solo

Add on... Chips \$4 | Onion Rings \$5 | Potato Wedges \$5 Cheese \$2 | Bacon \$3 | Egg \$2 | Extra Beef Patty \$6

House made sauce

Gravy gf | df, Mushroom gf, Peppercorn gf | df Dianne af



Salads

M/V \$21/24

\$18/22

\$22/25

\$25/28

\$25/28

Smoked bacon, cos, parmesan, creamy caesar dressing, croutons, boiled egg

Add Chicken \$3 - Add Ballina King Prawns \$8

Boardwalk Greek Salad gf | dfo | vegetarian Mixed lettuce, sundried tomatoes, olives, crumbled Greek feta, sliced capsicum, cucumber, house made greek dressing Add Chicken \$3 - Add Ballina King Prawns \$8

Poke Bowl gf | df | vegan 🌜

Boardwalk Caesar gfo | dfo

Seasoned sushi rice, edamame beans, pickled carrots, radish, cucumber, herb salad, sliced avocado, chilli, sesame seeds & ponzu dressing Add Chicken \$3 - Add Ballina King Prawns \$8 - Add tofu \$3

Chef Bradley's Japanese Beef Salad gf | df

Thinly sliced rare beef, pickled carrots, red onion, cucumber, chilli, spring onions, radish w/ toasted sesame seeds, herbs & ponzu dressing

Mango Squid Salad gf | df

Freshly picked herbs, lettuce, red onion, sliced red chilli & roasted peanuts tossed in a kaffir lime dressing, topped with Salt and Pepper Squid & mango salsa.

Classics

Fish n' Chips gfo | df Stone & Wood battered or grilled, deep sea sustainable NZ hoki served w/ lemon wedge, chips, salad & tartare sauce

Chicken Schnitzel df

Crumbed chicken breast served w/ chips, salad, choice of house made sauce

Chicken Parmigiana

Crumbed chicken breast, Daley's smoked ham, house made tomato sugo, parmy cheese, fresh herbs, chips, salad

Parmasaurous 🔪

Chicken schnitzel, honey & chipotle smoked pulled pork, green shallots, parmy cheese & bourbon BBQ sauce

Fisherman's basket df

Salt & pepper flathead fillet, crumbed prawns, crumbed whiting fillets, filo wrapped prawns, squid rings, chips, salad & tartare sauce

300g Black Onyx 270 da 200g Black Onyx Flat ir 300g Grain fed Kilcoy s 250g Grass fed Souther All steaks are served with chir made sauce

Swap to Mash & vegetables \$3 Surf & Turf add on \$8

\$25/28

\$24/26

\$29/32

\$31/34

\$32/35

M/V

pappardelle pasta	IN THICK	
Chilli Prawn Linguine dfo Pan fried prawns, rocket, red onions & garlic to through a zesty lemon & chilli dressing w/ ling shaved parmesan		1
Risotto Of The Day - See our specials Fish Of The Day - See our specials		
Fish of The Day - See our specials		J
Chargrille	d M/\	/
300g King Pork Cutlet gf df Brown sugar and warm spiced marinated p cauliflower potato mash, grilled asparagus macadamia crumble	\$34/3 bork chop,	38
Chef Ketan's Coconut Chicken gf df Chargrilled chicken breast, lightly fried Inc coriander salad, rich Indian coconut & herk	lian rice,	32
Crispy Skinned Salmon gf df Roasted garlic hummus & oven roasted ve Moroccan chermoula & macadamia dukkh		42
Database		
Pasture x 270 day grain fed rump steak NSW	M/V \$50/55	
x Flat iron steak NSW	\$37/42	
Kilcoy sirloin steak QLD	\$33/37	
Southern Ranges scotch fillet VIC	\$48/52	
	Ş40/5Z	

Italian herbs, parmesan cheese tossed through thick papparde

soy sauce served over steamed rice, spring onions,

Add Chicken \$3 - Add Prawns \$6 - Add Tofu \$3

12hr Braised lamb pieces, rich tomato sugo, fresh

crispy shallots & toasted sesame seeds

Lamb Ragu dfo

\$30/35

\$22/25 Thinly sliced Asian vegetables, house made ginger &

M/V

From the Pan Boardwalk Stir-Fry gf | df | vegan



THE BOARDWALK

BALLINA RSL

