



STARTERS

GARLIC BREAD 6 V

Garlic thyme butter. Add cheese **+3**

ARANCINI 14 V

Mushroom, spinach, pine nut, aioli (3)

CRISP FRIED CALAMARI 14 GFA

Sweet ginger, lime, chilli

PRAWN CUTLETS 16

Panko crumb, aioli (4)

PAN FRIED HALOUMI 16 GF

Figs, cinnamon, lemon, honey

DUCK SPRING ROLLS 16

Cucumber, green onion, hoisin (4)

PLOUGHMANS BOARD 24

Platter for 2

Aged cheddar, pork pie, mustard, tomato chutney, pickled onions, leg ham, crusty bread

PUB FAVOURITES

300g CHICKEN SCHNITZEL 24 GFA

Chips, salad. Gluten free **+3**

Sauce **+3**, parmigiana **+4**, kilpatrick **+6**, Balhannah leg ham parmi **+6**, surf 'n' turf **+8**

300g BEEF SCHNITZEL 26

Chips, salad

Sauce **+3**, parmigiana **+4**, kilpatrick **+6**, Balhannah leg ham parmi **+6**, surf 'n' turf **+8**

BEEF BURGER 26 GFA

Beetroot relish, tomato, bacon, cheese, lettuce, tomato sauce, chips. Add egg **+2**, GF bun **+3**

CHICKEN BURGER 26 GFA

Buttermilk chicken, tomato, bacon, cheese, lettuce, chipotle mayo, chips. GF bun **+3**

VEGGIE BURGER 24 GFA

Haloumi, grilled capsicum, eggplant, zucchini, lettuce, hommus, chips. GF bun **+3**

FISH & CHIPS 18 e / 26 m GFA

Battered / Crumbed / Grilled
Lemon, tartare sauce, salad, chips

SALT & PEPPER SQUID 28 GFA

Lemon, tartare sauce, salad, chips

MAINS

300g PORTERHOUSE 38 GF

Crushed rustic potatoes with green onion, broccoli, red currant jus. Add surf 'n' turf **+8**

CHARGRILLED KANGAROO 36 GF

Lemon myrtle dry rub, potato mash, macadamia, broccoli, plum & mountain pepper glaze

PORK BELLY 32

Slow cooked, honey soy glaze, garlic sage infused mash, Asian greens

BALHANNAH PORK SAUSAGES 26 GF

Garlic sage infused mash, onion, vegetables, gravy

CHICKEN CAESAR SALAD 30 GFA

Dressed lettuce, bacon, boiled egg, parmesan, anchovies, croutons

FISH OF THE DAY POA

BURRITO BOWL 26 V VG GFA

Spice rice, corn, beans, fire roasted capsicum, salsa, shredded cheddar cheese, pickled red onion, flour tortillas, guacomole, sour cream

Add chicken **+6**, pork **+6**

PASTA OF THE DAY POA

CURRY OF THE DAY POA

SIDES

CHIPS 10 V GF

Tomato sauce

WEDGES 12 V

Sweet chili, sour cream

MASH POTATO 10

CRUSHED RUSTIC POTATOES 10

SEASONAL VEGETABLES 10

HOUSE SALAD 10

SAUCES

YOUR CHOICE OF SAUCE 3

All sauces gluten free

Gravy, Mushroom, Pepper, Creamy Garlic, Diane, Plum & Mountain Pepper Glaze

20% Seniors Discount* on presentation of seniors card - Lunch Monday - Friday (*excludes Public Holidays*)

15% SURCHARGE ON PUBLIC HOLIDAYS*

1% SURCHARGE ON ALL CARD TRANSACTIONS*

V = Vegetarian | VG = Vegan | GF = Gluten Free | GFA = Gluten Free Option Available

Management cannot guarantee meals are without traces of allergy items

**Terms & Conditions apply*



PIZZAS

[Gluten free base available +5]

MARGHERITA 20 V

Tomato, basil, mozzarella

MUSHROOM 20 V

Swiss brown, thyme, mozzarella

HAM & PINEAPPLE 20

Leg ham, pineapple, mozzarella

BALHANNAH SUPREME 24

Leg ham, mushroom, capsicum, onion, pepperoni, anchovies, mozzarella, olives

MEAT LOVERS 24

Leg ham, pepperoni, salami, prosciutto, mozzarella

LAMB YIROS 24

Tzatziki, parsley, mozzarella

KIDS

BATTERED FISH 12

Chips, salad

CHICKEN SCHNITZEL 12

Chips, salad

CHEESEBURGER 12

Beef pattie, cheese, sauce, chips

PASTA 12 V

Napolitana sauce

KIDS ICE CREAM 6

Vanilla ice cream, choice of chocolate, caramel or strawberry topping, nuts or sprinkles

Kids meals only available to children 12 and under

DESSERTS

STICKY DATE PUDDING 14

Butterscotch sauce, vanilla ice cream

WARM CHOCOLATE BROWNIE 14 GF

Chocolate ganache, vanilla ice cream

GELATI 1 scoop 8 | 2 scoops 12 GF

Choose from Chocolate, Lemon (DF), Macadamia & Kangaroo Island honey

CHEESE PLATE 20 GF

Surprise Bay cheddar, Barossa triple cream brie, Roaring 40's blue, crackers, quince paste, smoked almonds

AFFOGATO 7.5

Vanilla ice cream, espresso shot
Add liqueur +6.5 Frangelico, Kahlua, Baileys

TEA & COFFEE

CUP 5 MUG 6

Flat White, Latte, Cappuccino, Short Black, Long Black, Chai Latte, Hot Chocolate

TEA POT FOR ONE 4.5 POT FOR TWO 9

Madame's English breakfast, Lemongrass lime & ginger, Green jasmine & pear, Organic mints

OPEN 7 DAYS A WEEK

LUNCH

MONDAY - THURSDAY : 12 - 2PM

FRIDAY - SUNDAY : 12 - 2.30PM

DINNER

SUNDAY - THURSDAY : 5.30 - 8PM

FRIDAY & SATURDAY : 5.30 - 8.30PM



BALHANNAH HOTEL

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