

B A L L I N A gallery café

TO SHARE

- GARLIC LOAF. - Oven roasted garlic and herb sourdough baguette. \$8.50
- GRILLED LEMON & THYME HALOUMI - Marinated lemon & thyme haloumi wrapped with prosciutto, grilled till crispy & served with mini sourdough loaf. \$13.90
- MEDITERRANEAN PLATE - Warm mixed olives, grilled eggplant, Marinated fetta cheese served with mini sourdough loaf. \$15.90
- SOURDOUGH BRUSCHETTA. - Fresh tomato, spanish onion, basil & balsamic salsa with crumbled fetta. \$13.90
- FRIES - Served with homemade aioli. \$7.50

LIGHT MEALS

- GALLERY SHORTCRUST TART - Spinach, fetta cheese & ricotta tart served with a garden salad. \$14.90
- HOUSEMADE FRITTATA - Baked potato, caramelised onion, goats cheese, baby spinach served with a garden salad. \$14.90
- CRISPY TEMPURA PRAWNS - Local green prawns in a tempura batter served with aioli, sweet soy, fresh lemon & salad greens. \$22.90

SALADS

- ROAST PUMPKIN & QUINOA SALAD - Roast pumpkin wedges, warm quinoa, pepitas, sauteed kale, spanish onion & crumbled fetta. \$17.90
Add Chicken \$19.90
- GALLERY CAESAR SALAD - Baby cos lettuce, garlic croutons, crispy prosciutto, shaved parmesan, egg & a creamy caesar dressing \$16.90
Add chicken \$18.90
- SALT & PEPPER CALAMARI THAI SALAD - Wombok, coriander, mint, spowpeas, bean sprouts, cucumber salad with a green chilli, nahm jim dressing \$19.90

P.T.O.

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MAINS

<u>PIRI PIRI CHICKEN BURGER</u> - Grilled chicken breast marinated in piri piri sauce with a lime, coriander & avocado salsa, salad greens, swiss cheese, aioli and fries.	\$18.90
<u>STICKY PULLED PORK BURGER</u> - Slow roasted marinated pork shoulder served with an asian slaw, creamy mustard aioli and fries.	\$19.90
<u>FILLET STEAK BURGER</u> - Grilled eye fillet steak, roasted beetroot, fresh tomato, caramelised onion, baby spinach, garlic cream sauce and fries.	\$19.90
<u>BEER BATTERED BARRAMUNDI</u> - Australian ocean caught barramundi in a beer batter served with a garden salad, aioli and fries.	\$23.90
<u>ROASTED PUMPKIN FETTUCINE</u> - Roasted pumpkin, kale, pinenuts and pesto tossed with fettucine & served with parmesan cheese.	\$21.90
<u>SPANNER CRAB FETTUCINE</u> - Spanner crab, chilli, garlic, lemon zest & baby spinach tossed with fettucine & served with parmesan cheese.	\$25.90
<u>SEARED SEA SCALLOPS</u> - Pan fried sea scallops with cauliflower puree, shaved green veges, chat potatoes, roasted beetroot and soft micro herbs.	\$24.90
<u>TWICE COOKED ASIAN DUCK</u> - Half a duck slow roasted with asian spices, shittake mushrooms, Crispy skinned with a hoisin glaze and served on bok choy & jus.	\$29.90
<u>SEARED GINGER & CHILLI OCEAN TROUT</u> - Pan seared ocean trout marinated in soy sauce, ginger and chilli, served medium on a bed of sesame green vegetables.	\$26.90

TEA

English Breakfast	
Earl Grey	
Sencha Green Tea	
Peppermint	
Chamomile Flowers	
Lemongrass & Ginger	
Chai	
	\$4.00
Iced lemon Tea	\$3.90

THE MILK BAR

<u>Smoothies</u>	\$6.50
Banana & Honey	
Berrylicious	
<u>Green Smoothie</u>	\$8.00
With Kale, spinach, cucumber, apple, chia seeds & coconut water.	
<u>Milkshakes</u>	\$5.50
Chocolate, Strawberry, Vanilla, Caramel.	
Iced Coffee	\$5.50
Iced Chocolate	\$5.50

JUICE

Apple, Pineapple, Tomato or Orange	\$3.90
Fresh Orange Juice	\$6.80
<u>Painters Punch</u> - With Cranberry, Lime, Pineapple and Watermelon	\$6.80
<u>Spicy Tomato Juice</u> With Worcestershire, Tobasco, lemon & Black pepper.	\$6.80