

Head Chef Nick Stapleton showcases local Queensland ingredients with beautifully balanced Asian aromats & the distinctive sweet, hot, sour & salty flavours of Vietnamese cuisine at its best.

While respecting the traditions of French & Asian cuisines, he brings a rebellious flair to the fusion, inspired by the image of a Vietnamese chef cooking to comfort a Frenchman far from home.

### TASTE IT ALL

Would you like it all? Let us decide for you. We will create a banquet, sampling a number of the delicious dishes, allowing you to find your new favourite.

**TASTE 2 COURSES - 65**

**TASTE 3 COURSES - 75**

### DINNER & A MOVIE

Dining early? Sit down before 6.30pm & enjoy two courses plus a ticket to New Farm Cinemas. Available Tuesday to Saturday.

**2 COURSES & MOVIE - 49**

### SMALL

Mixed Mt. Zero olives (df/gf/vegan)	- 8
Chilli roasted nuts (df/gf/vegan)	- 7
Two Hervey Bay scallops, roast chicken butter (gf)	- 12
Truffled prawn crackers	- 8
Whipped tofu, grilled padron peppers, mandarin seasoning, pickled green papaya (df/gf/vegan)	- 10
Bao served with sriracha slaw	
- Soft shell crab, tamarind dressing (df)	- 7
- Hot & sticky eggplant, pickled tomato (df/vegetarian)	- 6
- Pork belly bao, pickled chilli (df)	- 7

### MEDIUM

Bone marrow consommé, prawn wontons, sprout, chilli, herb (df)	- 22
Oyster mushrooms, mushroom velouté, sea grapes (vegetarian)	- 18
Sautéed corn, silken tofu, hot, salty & sweet dressing (df/vegetarian)	- 15
Blanc - spanner crab, rice, white pepper fried egg, sprouts, xo (df/gf)	- 28
Cauliflower, pickled carrot, mint, chilli, satay sauce, crispy pastry (gf/vegetarian)	- 18
Hot, sweet & numbing lamb shoulder, pickled cucumber, toasted nori (df)	- 24
Drunk chicken terrine, green shallots, sauces, leaves (df/gf)	- 18

### PALATE CLEANSER

House sorbet with that little something	- 4
---	-----

### LARGE

Red roast pumpkin, spiced coconut cream, herb oil, fried tempeh (gf/df/vegan)	- 30
Roast pork belly, raw & pickled salad of snow peas, carrot & fungi with bitter orange dressing (gf/df)	- 36
Parisian gnocchi, asparagus, fried brussel sprouts, edamame, seaweed butter, sea grapes (vegetarian)	- 32
Brick spatchcock, chilli & lemongrass prawns & green beans (gf/df)	- 38
Sweet, sour & hot beef short ribs, sugar snap peas, radish & cabbage salad (gf/df)	- 50
'Bouillabaisse' - fried fish in seafood & tomato broth with clams, scallops, spanner crab, mussels, sprouts, herbs, baguette & chilli oil (df/pescatarian/gf possible)	- 50

### ON THE SIDE

Steamed rice (gf/df/vegan)	- 3
Thrice cooked chats, sriracha mayo (df/gf/vegetarian)	- 10
Kale, apple, radish, cashew, fried shallots, tamarind dressing (df/gf/vegan)	- 12

### TO FINISH

Pandan panna cotta, blood orange gel, lime, chilli (gf)	- 14
Whiskey roasted pineapples, toasted kaffir lime meringue, finger lime jelly, pineapple sorbet (df/gf/vegetarian)	- 14
Chocolate sundae - dark Vietnamese chocolate mousse, torn milk chocolate brownie, white chocolate parfait, pearls, freeze dried raspberries, condensed milk caramel, red fruit gel (vegetarian)	- 18
Selection of four local & international cheeses with quince, honey, nuts, muscatels (gf possible/vegetarian)	- 35

### AFTER DINNER

<b>Koko Coffee - Glossy Black Blend</b>	
Flat white, latte, cappuccino, long black	- 4.5
Espresso, short macchiato	- 3.5
<b>Malts &amp; Blends</b>	
Talisker 10 YO	- 15
Laphroaig 10 YO	- 16
Johnnie Walker Blue Label	- 35
Glenlivet 12 YO	- 14
Oban 14 YO	- 20
Ardbeg 10 YO	- 14
<b>Liqueurs</b>	
Frangelico	- 11
Cointreau	- 11
Tia Maria	- 10
Baileys	- 11
<b>Brandy</b>	
Hennessy XO Cognac	- 35
Hennessy VS Cognac	- 12



@spicersbalfourhotel  
#spicersretreats

**B**  
THE BALFOUR KITCHEN  
**B**