



au balcon
@ the SUMMERHOUSE

de bons plats entre amis



Bonsoir

au balcon is reminiscent of a summer retreat in the French countryside, where convivial conversations and charming evening soirees take place.

Our communal-style menu is centered around the practice of coming together to take part in the sharing of great food and meaningful conversations with your loved ones.

Overlooking beautifully renovated garden grounds and inspired by the bounty of nature, **au balcon** embodies a renewed focus on comforting, classic French flavours with contemporary twists, showcasing a dedication to quality produce and an offer of warm personable service.

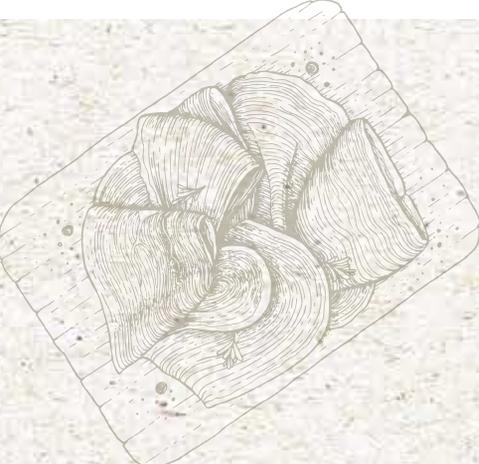
Connecting with a farming collective of growers, producers and kelongs, to allow value-added and sustainable practices to be selected over others, this back-to-basic approach sees garnishes and herbs used in the restaurant being harvested from the in-house edible garden, providing unrivalled freshness and provenance to the table.

We now invite you to join us on the balcony to an endless summer of farm-fresh delights and gastronomical discovery.

Bon appétit.

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AUTUMN COMMUNAL MENU

| 78 PER PAX |

APPETISER

TO SHARE

Bread & Amuse Bouche

Pork Rillettes Mille-Feuille

Endive | Pearl Onion | Onion and Orange Confit | Quince Paste

Home-Cured Gravadlax

Beetroot Honey Aioli | Puffed Rice | Home-Cured Egg Yolk Shaving

SOUP

Roasted Butternut Squash Soup

Butternut Squash | Candied Walnut | Buttermilk Herb Emulsion

MAIN

SELECT ONE PER PAX

Oven Roasted Duck Magret

Purple Sweet Potato | Wild Berry Compote | Capsicum Spinach Relish
Orange Sherry Reduction

Pan-Seared Wild Halibut

Cauliflower & Leek Velouté | Baby Radish & Celery Salad | Fermented Honey Sauce

Grilled Sweet Potato (V)

Smoked Eggplant Puree | Pomegranate | Almond | Feta

Inka-Grilled Angus Rump

Corn Parsley Salsa | Sustainable Kale | Juniper Soy Reduction | Parsnip Puree

Supplement +\$15

DESSERT

SELECT ONE PER PAX

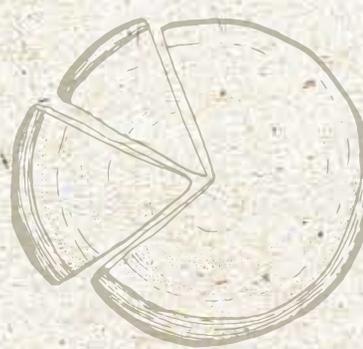
Paris Brest

Choux Pastry | Praline Diplomat | Hazelnut Ice Cream

Mandarin Crème Brulee

Vanilla Bean Ice Cream | Seasonal Fruits

All prices are subject to 10% service charge & prevailing government taxes.
Please let us know if you have any allergies and/or dietary restrictions.



CHARCUTERIE

Artisanal Cold Cuts	35
◦ Saucisson	12
◦ Duck & Pork Terrine	12
◦ Parma Ham	12
◦ Pork Rilette	12

Served with Bread and Homemade Pickle

ENTRÉE

Home Smoked Salmon	22
Avocado Pea Tendril Egg Yolk Purée Quinoa & Chia Seed Cracker	

Seared Atlantic Scallop	24
Capers Raisin Romesco Puffed Grains Coriander Cress	

Pan Seared Foie Gras	32
Arugula Poached Pear Purée Caramelised Onion Crispy Toast	

Florentine 65°C Organic Egg	18
Cauliflower Purée Baby Spinach Truffle Vinaigrette Shaved Pecorino	

Octopus & Prawn Niçoise Salad	28
Octopus Leg Kelong Tiger Prawn Butterhead Lettuce Olives Quail Egg Fingerling Potato Cherry Tomato Haricot Vert	

Assorted Heirloom Tomato	22
Heirloom Tomato Ash Goat Cheese Shallot Rings Aged Balsamic Drizzle	

Escargot de Bourgogne	28
Escargot Parsley Butter	

Grilled Prawns	22
Kelong Tiger Prawn Hazelnut Beurre Noisette	

GARNITURE

Garden Salad	16
Truffle Fries	18
Brussels Sprout with Lardon	18
Cauliflower Gratin	16
Potato Purée	16
Smoked Potato Purée Abalone Mushroom Watercress Crisps	

 VEGETARIAN  SIGNATURE

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PLATS PRINCIPAUX

L'Entrecôte Steak Frites	52
Angus Sirloin Steak Hand-Cut Fries Bearnaise Sauce	

Wagyu Striploin	98
Charcoal-Grilled Wagyu Striploin Broccolini Smoked Potato Purée	

Confit de Canard	36
Duck Leg Confit Roasted Duck Fat Marble Potato Red Onion Jam	

Yellow Chicken Breast	34
Pan Seared Chicken Breast Creamed Spinach Green Asparagus Abalone Mushroom Chicken Jus	

Pluma Iberico	48
Inka-Grilled Iberico Pork Garlic Brussels Sprout Toasted Almond Apple Celeriac Purée	

Kuhlbarra Barramundi	36
Pan Seared Barramundi Creamy Polenta Heirloom Carrot Crustacean Reduction	

Grilled Baby Lamb Rack	65
Nutty Capsicum Mash Garlic Confit Persillade Zucchini Flower Fritters Port Wine Sauce	

Cauliflower 'Steak'	26
Char-Grilled Cauliflower Baby Vegetables Spicy Persillade	

Squash Risotto	28
Roasted Squash Baby Carrot Asparagus Confit Lemon Parmigiano	

SOUPE

Vichyssoise	16
Holland Leek Russet Potato Shaved Chestnut	

Signature French Onion Soup	16
Gruyere Pecorino Artisanal Toast	

FROMAGES ET DESSERT

Paris Brest	16
Choux Pastry Praline Diplomat Hazelnut	

Yoghurt Sorbet	16
Elderflower Yoghurt Sorbet Mint Jelly Honeycomb Crispy Yoghurt Fresh Berries	

Citrus Crème Brûlée	16
Homemade Ice Cream Fresh Berries Orange Zest	

Artisanal Cheese Platter	22 28
Selection of 3 or 4 Regional Cheese Crackers Sourdough	