

Cocktails

Barrel Aged Negroni	12
The Italian Classic: Campari, Cinzano red vermouth 1757, Beefeater gin	
Sweet & Sour Plum	14
Davidson plum organic syrup, Ink Gin, Chambord & fresh lemon juice.	
Lychee & Elderflower Martini	13
Elderflower liqueur, Hendricks gin, lychee liqueur and fresh lime	
Balboa Espresso Martini	12
Vodka, Kahlua, Frangelico and Toby's Estate espresso.	
Finger Lime Margarita	13
Finger lime organic syrup, finger-lime infused Sierra gold tequila, Cointreau & fresh finger limes	

Beers

Italian Bottled		
Peroni Red, Peroni Gluten Free		4.5
Peroni Leggera (Mid Strength)		4
Italian Craft Beer		
Baladin "La Nazionale" Ale	6.5%	7
Baladin "Super Bitter" Amber Ale	8%	7
Local Beers		
Balter XPA		5.5
Black Hops Lay Day Lager		5.5
Black Hops Pale Ale		5.5

Soft Drinks

San Pellegrino 1L Bottle/Acqua Panna 1L Bottle	5.5
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Wines (Glass Sizes Are 250ml)

Bianco		GLS	BTL
2019	Haha Sauvignon Blanc	Marlborough, NZ	7 21
2018	Tiefenbrunner DOC Pinot Grigio	Alto Adige, Italy	9 27
2018	Cantine Di Dolianova Vermentino	Sardegna, Italy	11 33
2016	Tarrawarra 'Estate' Chardonnay	Yarra Valley, VIC	9 27
Rosso			
2016	Chianti Cantina Viticoltori 'Riserva' DOCG	Toscana, Italy	9 27
2016	Palazzo Della Torre IGT	Veneto, Italy	16 48
2017	Witches Falls 'Wild Ferment' Garnacha	Granite Belt, QLD	10 30
2017	Dandelion 'Lioness' Shiraz	McLaren Vale, SA	8 24

BOTTLE Only Reds

2017	Tarrawarra Barbera	Yarra Valley, VIC	27
NV	Jansz Premium NV Cuvée	Pipers Brook, Tas	27
2018	Izway 'Mates' Aglianico	Barossa, SA	28
2012	Tomich Zinfandel	California, US	32
2016	Le Volte Dell'ornellaia DOC	Toscana, Italy	44

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Antipasti (Entrees)

Crispy Sage Focaccia (GF on request)	8.1
Garlic confit, sage, olive oil, sea salt	
House Smoked Olives - (GF)	7.2
Garlic, toasted almonds, parsley	
Fiori Di Zucca Ripieni (3)	18.9
Zucchini flowers stuffed with truffle ricotta & vegetable caponata	
Steamed Mussels	16.2
White wine, garlic, tomato, spicy pork nduja, toasted almonds, focaccia	
Garlic Pizza - (GF on request)	16.2
Mozzarella, garlic, oregano	
Brushchetta Belucci	16.2
Chargrilled eggplant, Byron bay mozzarella, smoked paprika aioli, parsley	
Tomato Bruschetta	14.4
Homemade Labna, kalamata olive pesto, fresh basil	
Crispy Skin Pork Belly - (GF)	14.4
Smoked beetroot puree, sicilian style apricot mostarda	
Lasagne Style Croquette	16.2
Beef cheek, vegetable soffrito, tomato puree, cheese crisp	
Arancini Al Parmigiano (4)	14.4
Crispy ball of tomato risotto, mozzarella & garlic truffle aioli	
Warm Calamari Salad - (GF)	15.3
Chilli lemon dressing, cannellini beans, tomato, black olives, mixed leaves	
Byron Bay Burrata Cheese	18.9
Zucchini spaghetti, fresh mint, caramelised peach	
Sea Scallops In Half Shells - (GF)	18
Fennel purée, Sicilian salsa, prosciutto crumb, crispy basil	
Affettati Misti - 2 People (GF on request)	28.8
Italian & Australian salami, mixed cheese, apricot mostarda, caponata, pesto, carasau bread, olives	

Pizze rosse

- Gluten free pizza bases available \$3 extra

- Vegan cheese available \$3 extra

Carnivore	23.4
Pork sausage, bacon, sopressa piccante, mozzarella	
Boscalola	21.6
Housemade fennel sausage, mushroom, tomato, mozzarella	
Capricciosa	21.6
Tomato, mozzarella, mushrooms, olives, artichokes, bacon	
Margherita	18.9
Tomato, basil, buffalo mozzarella	
Margherita Express	21.6
Tomato, spicy pork nduja, basil, buffalo mozzarella	
Inferno	23.4
Tomato, mozzarella, sopressa picante, smoked provolone, kalamata olives	
Number 1	21.6
Tomato, mozzarella, prosciutto di Parma, rocket, Grana Padano	
Gamberi Piccanti	22.5
Prawns, tomato, mozzarella, garlic, chilli, olive oil, rocket	
Diablo	21.6
Tomato, chilli, mozzarella, sopressa piccante	
Vesuvio	21.6
Sopressa piccante, gorgonzola, onion, tomato, mozzarella	
Vegan Lovers	20.7
Tomato base, slow cooked vegetable caponata, vegan cheese	
Calabrese	20.7
Chorizo, tomato, mozzarella, capsicum, red onion	
Frutti Di Mare	23.4
Prawns, calamari, mussels, tomato, mozzarella, parsley	

Pizze bianche

- Gluten free pizza bases or Vegan cheese available extra \$3

Pollo	20.7
Roasted chicken, basil pesto, mozzarella, capsicum	
Funghi Misti	20.7
Mixed field mushroom, mozzarella, truffle oil, Grana Padano, oregano	
Tartufo	21.6
Onion, potato, fior di latte, pancetta, truffle oil	
Carbonara	21.6
Fior di latte, bacon, chive, mushroom, Grana Padano	
4 Formaggi	19.8
Chef's cheese selection, Balboa style pine nut pesto	
Vegetariana	20.7
Spinach, mozzarella, mushroom, capsicum	
Sfiziosa	21.6
Mozarella, green peas, anchovies, red onion, smoked provolone	

Primi - (All pasta is handmade onsite)

- Gluten free or Vegan pasta extra \$3 on request

Roasted Lamb Cannelloni	28.8
Black cabbage, porcini béchamel, parmesan, tomato confit, black truffle mushroom sauce	
Pappardelle Al Ragù	27
Pappardelle pasta, sweet spiced goat meat, Grana Padano, extra virgin olive oil	
Penne Al Pollo	25.2
Roasted chicken, semi-dried tomato, pine nut pesto, preserved lemon	
Fettuccine Al Gamberi	28.8
Charcoal infused fettuccine, prawns, tomato, garlic, chilli, parsley, olive oil, lobster essence	
4 Formaggi Ravioli	27
Golden shallots, roasted pumpkin, sage, beurre noisette, pistachio crumb	
Balboa Carbonara	25.2
Spicy Nduja, mixed mushroom, crispy pancetta, parmesan crema, fresh parsley	

Gnocchi & Risotti - (All gnocchi is handmade onsite)

Beef Cheek Gnocchi	27
Beef cheek, roma tomato, button mushroom, parsley, chilli, truffle oil	
Chestnut Gnocchi - (Vegan on request)	25.2
Black truffle, vegetable essence, sage, Grana Padano	
Gnocchi Sorentina	27
Homemade pork sausage, blue cheese cream & parmesan baked in the wood-fired oven	
Seafood Risotto - (GF)	32.4
Aged carnoroli rice, Iranian saffron, prawns, calamari, mussels, tomato confit	
Tomatina Risotto - (GF)	25.2
Kalamata olives, smoked cheese, oven-dried tomatoes, dried oregano	

Secondi (Mains)

Saltimboca all Romana	29.7
Thin sliced veal, prosciutto, cauliflower pancake, sage, seasonal vegetables	
Lamb Shoulder - (GF on request)	32.4
Pistachio crust, crispy chickpea panisse chips, summer vegetables, smoked beetroot puree, roasting jus	
Wagyu Sirloin (350g)	40.5
Gnocchi cacio e pepe, seasonal mixed salad	
Pesce Del Giorno - (GF on request)	30.6
Roasted fennel puree, confit tomato & caper compote, haricot vert, pickled fennel salad	

Insalata (Salads)

- ALL GF and can be made Vegan on request

Sugar Leaf Cabbage	12.6
Red chilli, radish, mint, pea, Grana Padano, lemon vinaigrette	
Balboa Caprese	14.4
Heirloom tomato, buffalo mozzarella, basil, balsamic emulsion, sweet-corn vinaigrette	
Butter Lettuce Salad - (GF)	14.4
Pancetta, walnuts, cucumber, heirloom tomato, red onion, blue-cheese buttermilk dressing	

Contorni (Sides)

Seasonal Vegetables	8.1
Garlic confit	
Handcut Potato Chips	8.1
Truffle aioli	
Sauteed Broccoli	8.1
Toasted almonds, chilli	

Bambini (Kids Only)

Pasta - Plain, Burro or Napoli	8.1
Gnocchi - Napoli	11.7
Pasta - Ragù	11.3
Pappardelle pasta, sweet spiced goat meat, Grana Padano	
Pizza - Margherita	11.7

Desserts

Balboa Style Tiramisu	14.4
Valrhona chocolate, savoiardi puree, coffee crème anglaise & almond streusel	
Balboa Style Sticky Date Roulade	13.5
Sticky date roulade, butterscotch glaze & mascarpone cheese	
70% Dark Chocolate Souffle - GF	14.4
Raspberry coulis and vanilla ice cream	
Bombolini	13.5
Italian doughnuts with blueberries, lemon curd, cookie crumb & mascarpone gelato	
Zoccolette	12.6
Crispy pizza dough with Nutella and banana butterscotch sauce	