STUZZICHINI & ANTIPASTI

House Marinated Olives (gf, df, vg) 13
Smoked almonds, rosemary

Fiori Di Zucca Ripieni (gf, v) 12ea
Zucchini flowers stuffed with herbed goat's cheese, Grana Padano, vegetable caponata

Focaccia Crostini (v) 11ea
Whipped lemon ricotta, fig, sage, hot honey

Scallops in 1/2 shell (gf, A) 14ea
'Nduja, confit garlic butter

Beef Tartare (df optional) 15ea
Pasta fritta, parmesan, truffle aioli

Octopus (gf, df optional) 29
Salsa romesco, green olive salsa, basil

Crispy Sage Focaccia (gf optional, df, vg) 19
Garlic confit, sage, olive oil

Gnocco Fritto (gf optional) 15ea
Fried pizza, stracciatella, wagyu bresaola, garlic oil

Kingfish Crudo (gf, df, A) 32
Confit tomato salsa, shallot, chilli, capers, finger lime, extra virgin olive oil

Seared Tuna (I,gf,df) 30
Seared sliced Tuna, lemon, thyme, dehydrated olives, chilli, extra virgin olive oil, basil oil

Arancini al Parmigiano (4) (v) 19
Tomato & mozzarella, Grana Padano, truffle aioli

Byron Bay Burrata (gf, v) 26
Wood-fired peach salsa, lemon thyme pistachio crumb, balsamic reduction

SALUMI & CHEESE

Prosciutto di Parma 18
Truffle Salami 15
Wagyu Bresaola 15
Stracciatella 14
Buffalo Mozzarella 16
Grissini 10
Sicilian Caponata 9

PIZZE ROSSE

Gluten free pizza base $4 extra
Vegan cheese $3 extra

Margherita (v) 29
Tomato, basil, buffalo mozzarella
ADD Stracciatella - 7
ADD Rocket - 4

Carnivore 34
Housemade fennel-pork sausage, prosciutto cotto, sopressa piccante, mozzarella

Capricciosa 30
Mushrooms, mozzarella, olives, artichoke, prosciutto cotto

Number 1 34
Prosciutto di Parma, mozzarella, rocket, Grana Padano

Vesuvio 33
Sopressa piccante, red onion, mozzarella, gorgonzola

Gamberi Piccanti (I) 35
Prawns, mozzarella, garlic, chilli, olive oil, rocket

Diablo 30
Sopressa piccante, smoked provolone, 'nduja, chilli, mozzarella

Parmigiana 31
Prosciutto cotto, eggplant, mozzarella, basil

Vegan Lovers (vg) 29
Slow-cooked vegetable caponata, vegan cheese

Vegetariana (v) 29
Capsicum, mushroom, artichoke, smoked provolone

PIZZE BIANCHE

Gluten free pizza base $4 extra
Vegan cheese $3 extra

Garlic Pizza (v) 27
Mozzarella, garlic, oregano

Funghi Misti (v) 31
Mixed field mushroom, mozzarella, truffle oil, Grana Padano, oregano

Tartufo 32
Onion, potato, mozzarella, pancetta, truffle oil

Pollo 32
Chicken, pesto crema, capsicum, mozzarella

Dolce Piccante 33
Sopressa, fior di latte, hot honey, stracciatella

Primavera 31
Thin sliced zucchini, asparagus, caponata, fior di latte, gremolata

Quattro Formaggi 32
Fior di latte, gorgonzola, smoked provolone, Grana Padano, rosemary

PRIMI - *All handmade in house*

Available gluten free $4 extra

Pappardelle al Ragù (df optional) 42
Pappardelle pasta, tomato, spiced goat meat, Grana Padano, extra virgin olive oil

Fusilli al Pollo (df optional) 39
Fusilli pasta, roasted chicken, red capsicum rose sauce, 'nduja, stracciatella, extra virgin olive oil

Fettuccine ai Gamberi (I) 45
Prawns, asparagus, saffron, cherry tomato, marjoram, white wine, butter, shallots

Casarecce alla Boscaiola (df optional) 46
Porcini mushroom, pancetta, baby spinach, white wine, butter, parmesan, cracked black pepper

GNOCCHI & RISOTTI

Taleggio & Barolo Risotto (gf, df, vg optional) 38
Barolo based Carnaroli grain, taleggio cheese, radicchio, pine nuts, butter and Grana Padano
ADD Crispy Pancetta or 'Nduja - 8

Beef Cheek Gnocchi 45
Beef cheek, roma tomato, mixed field mushroom, parsley, chilli, truffle oil

Chestnut Gnocchi (v, vegan optional) 42
Mushroom duxelle, black truffle, sage, Grana Padano

Baked Gnocchi Alla Vodka (v) 37
Smoked provolone, vodka sauce, mozzarella
ADD Fennel-pork sausage or 'Nduja – 8

SECONDI

Fish of the Day (gf, df, A) M.P
Puttanesca sauce, cherry tomato, kalamata olives, baby capers, parsley, garlic

Veal Saltimbocca 48
Thinly sliced veal, prosciutto, sage, broccolini, baby potatoes, limoncello sauce

Pork Cotoletta 54
Crumbed pork cutlet, cabbage, radish, fennel, lemon, pink peppercorn sauce

Wagyu Sirloin Tagliata (MB3+) (gf) 65
Tarragon mustard velouté, parsley, rocket, parmesan, balsamic

INSALATA

Cabbage Salad (v, gf) 16
Cabbage, rocket, parmesan, pea, chilli, radish, lemon vinaigrette

Rocket & Pear (v, gf) 16
Nashi pear, candied walnut, Grana Padano, balsamic vinaigrette

Caprese (gf, v) 19
Cherry tomato, fior di latte, shallot, basil, balsamic vinegar, extra virgin olive oil

CONTORNI

Honey Glazed Carrots (v, gf, df optional) 16
Goat cheese crumb, pistachio

Fries (gf, df, v) 14
Sea salt, truffle aioli

Sautéed Broccolini (gf, v) 16
Salsa romesco, confit garlic, parmesan

Roasted Eggplant Parmigiana (gf) 16
Napoli, fior di latte, mozzarella, basil, parmesan

BAMBINI

Kids under 12

Fusilli Pasta 13
Your choice of Napoli or Burro

Fusilli Ragu 16
Tomato, spiced goat meat, Grana Padano, extra virgin olive oil

Margherita Pizza 16
Napoli, mozzarella

Cotto e Mozzarella Pizza 19
Napoli, ham, mozzarella

THE BALBOA PHILOSOPHY

Our culinary approach is rooted in respect for the ingredients we use to prepare our menu.

Our cuisine is an eclectic ensemble with our chefs using classic Italian techniques with fresh interpretations of modern and traditional dishes. The results prove comfortingly familiar yet distinctly unique.

1.5% discount applies for cash payments. Public Holidays – 15% Surcharge. Sundays - 10% Surcharge

Seafood origins: Australian (A), Imported (I), Mixed origin (M)