STUZZICHINI & ANTIPASTI

House Marinated Olives (gf, df, vg) 11.7
Smoked almonds, rosemary

Fiori Di Zucca Ripieni (gf, v) 10.8ea
Zucchini flowers stuffed with herbed goat's cheese, Grana Padano, vegetable caponata

Focaccia Crostini (v) 9.9ea
Whipped lemon ricotta, fig, sage, hot honey

Scallops in 1/2 shell (gf, A) 12.6ea
'Nduja, confit garlic butter

Octopus (gf, df optional) 26.1
Salsa romesco, green olive salsa, basil

Crispy Sage Focaccia (gf optional, df, vg) 17.1
Garlic confit, sage, olive oil

Gnocco Fritto (gf optional) 11.7ea
Fried pizza, stracciatella, wagyu bresaola, garlic oil

Arancini al Parmigiano (4) (v) 17.1
Tomato & mozzarella, Grana Padano, truffle aioli

Byron Bay Burrata (gf, v) 22.5
Wood-fired peach salsa, balsamic reduction, lemon thyme pistachio crumb

SALUMI & CHEESE

Prosciutto di Parma 16.2
Truffle Salami 13.5
Wagyu Bresaola 13.5
Stracciatella 12.6
Buffalo Mozzarella 14.4
Grissini 9
Sicilian Caponata 8.1

PIZZE ROSSE

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

Margherita (v) 25.2
Tomato, basil, buffalo mozzarella
ADD Stracciatella – 7 ADD Rocket - 4

Carnivore 29.7
Housemade fennel-pork sausage, prosciutto cotto, sopressa piccante, mozzarella

Capricciosa 26.1
Mushrooms, mozzarella, olives, artichoke, prosciutto cotto

Number 1 29.7
Prosciutto di Parma, mozzarella, rocket, Grana Padano

Vesuvio 28.8
Sopressa piccante, red onion, mozzarella, gorgonzola

Gamberi Piccanti (I) 29.7
Prawns, mozzarella, garlic, chilli, olive oil, rocket

Diablo 27
Soppressa piccante, smoked provolone, 'nduja, chilli, mozzarella

Parmigiana 27.9
Prosciutto cotto, eggplant, mozzarella, basil

Cotto & Funghi 27
Prosciutto cotto, mixed mushroom, scamorza, Grana Padano

Vegan Lovers (vg) 25.2
Slow-cooked vegetable caponata, vegan cheese

Vegetariana (v) 25.2
Capsicum, mushroom, artichoke, smoked provolone

PIZZE BIANCHE

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

Garlic Pizza (v) 22.5
Mozzarella, garlic, oregano

Funghi Misti (v) 26.1
Mixed field mushroom, mozzarella, truffle oil, Grana Padano, oregano

Tartufo 27.9
Onion, potato, mozzarella, pancetta, truffle oil

Pollo 27.9
Chicken, pesto crema, capsicum, mozzarella

Primavera 27.9
Thin slice zucchini, asparagus, caponata, for di latte, gremolata

Dolce Piccante 29.7
Sopressa, for di latte, hot honey, stracciatella

Quattro Formaggi 27.9
Fior di latte, gorgonzola, smoked provolone, Grana Padano, rosemary

PRIMI - *All handmade in house*

Available gluten free $4 extra

Pappardelle al Ragù (df optional) 37.8
Pappardelle pasta, tomato, spiced goat meat, Grana Padano, extra virgin olive oil

Fusilli al Pollo (df optional) 35.1
Fusilli pasta, roasted chicken, red capsicum rose sauce, Nduja, stracciatella, extra virgin olive oil

Fettuccine ai Gamberi (I) 40.5
Prawns, courgette, asparagus, saffron, cherry tomato, marjoram, white wine, butter, shallots

Cassarecce alla Boscaiola (df optional 41.4
Porcini mushroom, pancetta, baby spinach, white wine, butter, parmesan, cracked black pepper

GNOCCHI & RISOTTI

Taleggio & Barolo Risotto (gf, df, v, vg optional) 34.2
Carnaroli grain, taleggio cheese, radicchio, pine nuts, butter, Grana Padano

Beef Cheek Gnocchi 39.6
Beef cheek, roma tomato, mixed field mushroom, parsley, chilli, truffle oil

Chestnut Gnocchi (v, vegan optional) 37.8
Mushroom duxelle, black truffle, sage, Grana Padano

Baked Gnocchi Alla Vodka (v) 33.3
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 41.4
Thinly sliced veal, prosciutto, sage, broccolini, polenta, limoncello sauce

INSALATA

Cabbage Salad (v, gf) 14.4
Cabbage, rocket, parmesan, pea, chilli, radish, lemon vinaigrette

Rocket & Pear (v, gf) 14.4
Nashi pear, candied walnut, Grana Padano, balsamic vinaigrette

Caprese (gf, v) 17.1
Cherry tomato, fior di latte, shallot, basil, balsamic vinegar, extra virgin olive oil

CONTORNI

Honey Glazed Carrots (v, gf, df optional) 14.4
Goat cheese crumb, pistachio

Fries (gf, df, v) 12.6
Sea salt, truffle aioli

Sautéed Broccolini (gf, v) 14.4
Salsa romesco, confit garlic, parmesan

Roasted Eggplant Parmigiana (gf) 14.4
Napoli, fior di latte, mozzarella, basil, parmesan

BAMBINI

Kids under 12

Fusilli Pasta 11.7
Your choice of Napoli or Burro

Fusilli Ragu 14.4
Tomato, spiced goat meat, Grana Padano, extra virgin olive oil

Margherita Pizza 14.4
Napoli, mozzarella

Cotto e Mozzarella Pizza 17.1
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.