



Lunch 11.30AM - 4PM

Dinner 5PM - LATE

To Start

Edamame

Chilli salt (vg, gf, df)

6

Warm flat bread

Hummus, pistachio pesto (v)

15

Prawn & bug roll

Mayonnaise 3 pieces

21

Fries

Oregano salt, aioli (v)

9

Entrée

Porcini mushroom arancini

Truffle mayonnaise, shaved parmesan, rocket lettuce
(v) 3 per serve

19

Beetroot & goats cheese salad

Candied walnuts, sherry vinaigrette
(v, gf)

22

Ham hock, pistachio & cranberry terrine

Pickled vegetable, mustard mayo, charred sourdough

22

Pan seared scallops

Creamed potato, chorizo crumb, nicoise dressing
(gf) 3 per serve

24

Fried zucchini flowers

Filled with Persian feta & pine nuts, beetroot puree, tomato relish (v)

22

Sticky soy pork belly

Soy mustard dressing, apple pickle
(gf, df)

22

Tortellini pasta

Filled with prawn & bug, mustard fruit beurre blanc

ENTREE - 22

MAIN - 34

Seafood

Sashimi platter

Selection of kingfish, tuna, salmon, scallop, oysters, wasabi, soy, pickled ginger
(gf, df)

20PC | 60

30PC | 85

Sake flight

Junmai
Jikomi Junmai
Saika Daigimji

Sashimi platter pairing recommendation - 45ml each

26

Cold seafood platter

4 half Balmain bugs,
6 natural Pacific oysters,
4 king prawns, kingfish sashimi,
Japanese scallops,
smoked salmon, lemon,
cocktail sauce, mignonette
(gf, df)

129

limited availability

Kingfish sashimi

Ponzu dressing, yuzu mayonnaise, watermelon pearls
(gf, df)

29

Oysters

Natural | Kilpatrick

(gf, df)

1/2 DOZEN | 24

DOZEN | 48

DIETARY NOTES

GF = GLUTEN FREE | V = VEGETARIAN | VG = VEGAN | DF = DAIRY FREE
15% SURCHARGE APPLIES ON PUBLIC HOLIDAYS | SURCHARGE MAY APPLY FOR ELECTRONIC PAYMENTS

Main

Spaghetti

King prawns, mussels, squid, salmon, tomato, olive oil, chili, parsley

36

220g Beef eye fillet

Centre cut, potato gratin, carrot puree, peppercorn jus

(gf)

54

Pan fried salmon fillet

Preserved lemon, dill & prawn risotto, watermelon radish

(gf)

39

250g Wagyu rump MB8+

Bearnaise sauce, hand-cut chips, cauliflower puree (gf)

44

Braised wagyu beef cheek

Potato gnocchi, mushroom & Alsace bacon, truffle cream sauce

38

350g Porchetta

Creamed potato, sauteed spinach, pesto, red wine sauce

(gf)

38

PBA Signature 1.5kg Braised bone in lamb shoulder

Pickled red cabbage, tzatziki, braising jus, duck fat roasted

kipfler potatoes (gf)

Serves 2-3 maximum

89

Baked eggplant miso

Japanese slaw, spring onions

(vg, gf, df)

28

PBA meat lover pizza

Napoli, pancetta, pepperoni, pork & fennel sausage, red onion, mozzarella

27

Truffle white sauce,

sauteed mushroom

pizza

25

GF PIZZA BASES AVAILABLE + \$5

SIDES

All sides \$8 ea

Japanese slaw (v, gf, df)

Cauliflower gratin (v)

Steamed broccolini (vg, gf, df)

Roasted potatoes, confit garlic (vg, gf, df)

Vanilla panna cotta Fresh & freeze dried berries, berry coulis 18

Chocolate brownie Salted caramel, vanilla ice cream, honeycomb (v) 18

Cheese selection Brie, cheddar & blue cheese, water crackers, lavosh, garnish (v, gf available) 28

Wildberry gelato Freeze dried raspberries, gold dust (vg) 13

Waffle Fresh strawberries, cream, warm chocolate sauce (v) 17

DESSERT

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