

STARTERS

GARLIC BREAD (V/GFO/VO) 8.00

Toasted wood oven bread with a parsley
garlic butter (Gluten Free +\$2)

Mushroom Arancini (V) 14.90

Two mushroom arancini stuffed with provolone cheese,
served with our house-made Napolitana sauce & sautéed spinach

Calabrese Olives (V/GFO/VO) 10.90

Warm marinated local olives served with grilled sourdough

Antipasto (V/GFO/VO) Per Person 15.90

A selection of homemade pickled and grilled veg,
smoked ham, salami, prosciutto, Fior di Latte & provolone cheese

Tomato Bruschetta (V/GFO/VO) 13.90

Toasted wood oven bread topped with marinated tomato, garlic,
basil & olive oil (add Italian Parma prosciutto +\$6)

Balthazar Bruschetta (GFO) 17.90

Toasted wood oven bread with Fior di Latte, marinated tomato, garlic,
basil & olive oil, balsamic & Italian Parma prosciutto

SIDES

Bowl of Chips (V) 10.90

Served with tomato sauce

Sweet Potato Wedges (V) 13.90

Served with garlic aioli

Bowl of Wedges (V) 12.90

Served with sour cream & sweet chilli sauce

Seasonal Side Salad (V/GFO/VO) 9.90

Roma tomatoes, cucumber, olives, Spanish onion, salad
greens, finished with a light balsamic dressing

Soup of the Day (V/GFO/VO)

Please refer to specials board

BURGERS

Chicken Schnitzel Burger (GFO) 22.90

Crumbed chicken schnitzel fillet, bacon, Swiss cheese, lettuce,
tomato, avocado & sriracha mayonnaise on a toasted burger bun

Balthazar Angus Beef & Bacon Burger (GFO) 22.90

Lean house made grilled beef burger with bacon, caramelised red onion,
egg, cheese, tomato, lettuce and our special tomato chutney

Veggie Burger (V/GFO/VO) 21.00

House-made grilled veggie patty, lettuce, avocado, caramelised onion, tomato
& vegan garlic aioli, on a toasted burger bun served with roasted potatoes
(add haloumi +\$4)

PERONI & BURGER

Balthazar Angus Beef & Bacon Burger & a Peroni Red for \$25

SALADS

Chicken Caesar Salad 25.90

Char-grilled chicken tenderloin, cos lettuce, crispy bacon,
croutons, Parmesan, anchovies, poached egg & house-made
Caesar dressing

Grilled Prawns & Calamari (GFO) 33.90

Char-grilled Australian prawns & calamari marinated in herbs and garlic,
served with mixed lettuce, avocado, cucumber, mini Roma tomatoes
& Spanish onion, with an olive oil and lemon dressing

Roast Vegetable Salad (V/GFO/VO) 20.90

Crispy potato, roast pumpkin, baby spinach, avocado, Spanish onion,
cucumber, apple & pine nuts, finished in a light lemon mustard dressing

Chicken Salad (GFO) 25.90

Char-grilled chicken tenderloins, lettuce, cucumber, tomato,
avocado, roast capsicum and Parmesan cheese with a balsamic
vinaigrette

Chickpea & Tuna Salad (GFO/VO) 24.90

Oven toasted chickpeas, Sirena tuna, baby cos lettuce,
avocado, radicchio, Spanish onion & parsley, with an olive oil and lemon
dressing (Vegan option: Swap tuna for tofu)

SANDWICHES

Served until 3pm daily

Option of: foccacia (freshly baked in-house) or
sourdough or gluten-free + 2.00, vegan cheese +
2.00, add chips + 5.9

#1 Prosciutto 15.90

with Fior di Latte, sun-dried tomato,
pesto & rocket

#2 Smoked Turkey 15.90

with roasted capsicum, Swiss cheese, red onion
& rocket

#3 Italian Club 16.90

with salami, ham, pepperoni, Provolone, red onion,
rocket, olive oil & vinegar

#4 Tuna 16.90

with Sirena tuna, house mint mayo, radicchio
& preserved lemon

#5 BLTA 16.90

with grilled free-range bacon, fresh tomato,
crispy lettuce, avocado & pesto mayonnaise
(add haloumi +\$4)

#6 Grilled chicken Avocado 16.90

with avocado, cheese, lettuce & pesto mayonnaise

#7 Pumpkin (V/VO) 15.90

with spinach, pesto, tomato, Spanish onion &
Swiss cheese
(add pan-fried tofu +\$3)

A NOTE FROM THE CHEF

WE MAKE AN EFFORT TO SOURCE ONLY THE BEST LO-
CAL AND IMPORTED INGREDIENTS TO MAKE ALL OF OUR
MEALS. WE TREAT EVERY DISH LIKE WE ARE SERVING
IT TO NONNA.

PLEASE LET OUR TEAM KNOW IF YOU HAVE ANY
ALLERGIES.

V = VEGETARIAN / VO = VEGAN OPTION AVAILABLE /
GFO = GLUTEN FREE +2

PASTA

GF Penne + 2.00

Linguini Al Granchio 33.90

Linguini pasta cooked al dente with Australian blue swimmer crab, chilli, fresh tomato & parsley in a rose prawn sauce

Spaghetti Alla Panna 26.90

Spaghetti pasta cooked al dente with mushroom & leg ham in a creamy white wine sauce, topped with shaved Grana Padano

Gnocchi Calabrese (VO) 26.90

Potato Gnocchi with salami, baby spinach, black olives and mild chilli in our traditional Napolitana sauce

Pan fried Gnocchi (V/VO) 26.90

Pan Fried Gnocchi with pumpkin, walnuts, baby Roma tomato, sage, spinach, finished with feta in a burnt butter sauce

Linguini Marinara 35.90

Linguini with Australian prawns, blue swimmer crab, mussels & calamari cooked in white wine with tomato & garlic, in our house-made Napolitana sauce, served with mild chilli

Ravioli Vegetarian (V) 27.90

Spinach and ricotta ravioli with pine-nuts, olives & baby spinach in our house-made Napolitana sauce topped with shaved Grana Padano

Penne Alla Zucca 27.90

Penne pasta with chicken breast, roasted pumpkin & baby spinach in a rose sauce, topped with shaved Grana Padano

Penne Arrabiata (V/VO) 20.90

Penne pasta cooked al dente in our house-made Napolitana sauce with fresh basil and chilli

RISOTTO

Chicken & Mushroom Risotto 28.90

Arborio rice with chicken fillet and mushroom in a rose sauce, topped with shaved Grana Padano

Risotto Al Mare 35.90

Arborio rice with Australian prawns, blue swimmer crab, mussels, Australian calamari, served with fresh tomato, chilli & lemon, in a light rose sauce

Risotto Primavera (V/VO) 26.90

Arborio rice with roasted pumpkin, spinach, pinenuts & feta, finished in a cream sauce topped with shaved Grana Padano

MAINS

Seafood Platter (GFO) 34.90

Grilled Australian prawns, garfish and grilled calamari, served with chips, salad and lemon & mint mayonnaise

Salt & Pepper Calamari 27.90

Australian calamari marinated in mild chilli, garlic, herbs, sea salt and pepper, lightly fried and served with chips, salad and lemon & mint mayonnaise

Chicken Al Funghi (GFO) 29.90

Chicken breast marinated, char-grilled & oven baked, with mushroom sauce, rested on fried crispy potato & broccolini

Gorgonzola Chicken (GFO) 29.90

Chicken breast marinated & served with sautéed baby spinach, roasted Jap pumpkin & blue cheese sauce

Chicken Parmigiana (GFO) 27.90

Crumbed chicken breast topped with ham off the bone, house-made Napolitana sauce & Mozzarella cheese, served with chips & salad

Tuscan Lamb (GFO) 39.90

Lamb cutlets marinated & grilled medium rare, rested on a bed of Braised Savoy cabbage & chickpea in homemade Napolitana sauce topped with shaved Grana Padano

Vego Stack (V/GFO/VO) 26.90

Braised Savoy cabbage stack with crispy potato, baby broccolini, sautéed baby spinach, roasted capsicum & caramelised onion

BAMBINI

For 12 years and under

Chicken & Chips (GFO) 13.90

Crumbed chicken schnitzel served with tomato sauce, chips & salad

Calamari & Chips 13.90

Salt and pepper calamari served with tomato sauce, chips & salad

Kids Ravioli Napolitana (V/GFO/VO) 14.90

Spinach and ricotta ravioli with Napolitana sauce & Parmesan cheese

Kids Penne Butter (V/GFO) 13.90

Penne pasta with butter & Parmesan cheese

PIZZA

12” Gluten Free Base + 5.00

SML 9” MED 12” LRG 15”

+3.00 +5.00 +7.00

Vegan Cheese

Margherita (v/vo)

Napolitana sauce, cheese, fresh tomato, garlic & herbs

Vedura (v/vo)

Olive oil base, tomato, mushroom, broccolini, Spanish onion, capsicum & basil

Balthazar (v/vo)

Napolitana sauce, sun dried tomato, spinach,feta & roasted pumpkin

Hawaiian

Napolitana sauce, cheese, ham & pineapple

Seafood

Napolitana sauce, Australian prawns, calamari, mussels, anchovies & cheese (chilli or garlic is optional)

Pepperoni

Napolitana sauce, cheese & pepperoni

Barbeque Chicken

Napolitana sauce, cheese, chicken fillet, mushroom, bacon & topped with barbeque sauce

Super Supreme

The Lot - Napolitana sauce, cheese, salami, ham, bacon, mushroom, pineapple, capsicum, Kalamata olives & pepperoni

Gourmet (v/vo)

Napolitana sauce, cheese, Fior di Latte, sun-dried tomato, artichokes, roasted capsicum, fresh basil & Kalamata olives

Meat Lovers

Napolitana sauce, cheese, salami, ham, bacon & pepperoni

Speciale (VO)

Napolitana sauce, cheese, salami, fresh tomato, mushroom, Kalamata olives, Fior di Latte, fresh basil & a touch of chilli

Joe’s Favourite (VO)

Napolitana sauce, cheese, salami, green capsicum, Kalamata olives, Spanish onion, mushroom & a touch of chilli

Christiano’s

Napolitana sauce, chicken breast fillet, roast pumpkin, baby spinach & roasted capsicum

Prosciutto

Napolitana sauce topped with rocket, prosciutto, fresh tomato & Fior di Latte

Charlie The Vegan (v/vo)

Napolitana sauce, marinated mushroom, Kalamata olives, fresh tomato, fresh basil, chilli & finished with SA extra virgin olive oil

Calzone

Select your pizza, folded and oven baked, topped with our traditional Napolitana or Bolognese sauce