

Head Chef Nick Stapleton showcases local Queensland ingredients with beautifully balanced Asian aromats & the distinctive sweet, hot, sour & salty flavours of Vietnamese cuisine at its best.

While respecting the traditions of French & Asian cuisines, he brings a rebellious flair to the fusion, inspired by the image of a Vietnamese chef cooking to comfort a Frenchman far from home.

TASTE IT ALL

Would you like it all? Let us decide for you. We will create a banquet, sampling a number of the delicious dishes, allowing you to find your new favourite.

TASTE 2 COURSES - 65

TASTE 3 COURSES - 75

DINNER & A MOVIE

Dining early? Sit down before 6.30pm & enjoy two courses plus a ticket to New Farm Cinemas. Available Tuesday to Saturday.

2 COURSES & MOVIE - 49

SMALL

- Mixed Mt. Zero olives *(df/gf/vegan)* - 8
- Chilli roasted nuts *(df/gf/vegan)* - 7
- Two Hervey Bay scallops, roast chicken butter *(gf)* - 12
- Truffled prawn crackers - 8
- Whipped tofu, grilled padron peppers, mandarin seasoning, pickled green papaya *(df/gf/vegan)* - 10
- Bao served with sriracha slaw
 - Soft shell crab, tamarind dressing *(df)* - 7
 - Hot & sticky eggplant, pickled tomato *(df/vegetarian)* - 6
 - Pork belly bao, pickled chilli *(df)* - 7

MEDIUM

- Bone marrow consommé, prawn wontons, sprout, chilli, herb *(df)* - 22
- Oyster mushrooms, mushroom velouté, sea grapes *(vegetarian)* - 18
- Sautéed corn, silken tofu, hot, salty & sweet dressing *(df/vegetarian)* - 15
- Blanc - spanner crab, rice, white pepper fried egg, sprouts, xo *(df/gf)* - 28
- Cauliflower, pickled carrot, mint, chilli, satay sauce, crispy pastry *(gf/vegetarian)* - 18
- Hot, sweet & numbing lamb shoulder, pickled cucumber, toasted nori *(df)* - 24
- Drunk chicken terrine, green shallots, sauces, leaves *(df/gf)* - 18

PALATE CLEANSER

- House sorbet with that little something - 4
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- ### LARGE
- Red roast pumpkin, spiced coconut cream, herb oil, fried tempeh *(gf/df/vegan)* - 30
 - Roast pork belly, raw & pickled salad of snow peas, carrot & fungi with bitter orange dressing *(gf/df)* - 36
 - Parisian gnocchi, asparagus, fried brussel sprouts, edamame, seaweed butter, sea grapes *(vegetarian)* - 32
 - Brick spatchcock, chilli & lemongrass prawns & green beans *(gf/df)* - 38
 - Sweet, sour & hot beef short ribs, sugar snap peas, radish & cabbage salad *(gf/df)* - 50
 - 'Bouillabaisse' - fried fish in seafood & tomato broth with clams, scallops, spanner crab, mussels, sprouts, herbs, baguette & chilli oil *(df/pescatarian/gf possible)* - 50
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- ### ON THE SIDE
- Steamed rice *(gf/df/vegan)* - 3
 - Thrice cooked chats, sriracha mayo *(df/gf/vegetarian)* - 10
 - Kale, apple, radish, cashew, fried shallots, tamarind dressing *(df/gf/vegan)* - 12

TO FINISH

- Pandan panna cotta, blood orange gel, lime, chilli *(gf)* - 14
- Whiskey roasted pineapples, toasted kaffir lime meringue, finger lime jelly, pineapple sorbet *(df/gf/vegetarian)* - 14
- Chocolate sundae - dark Vietnamese chocolate mousse, torn milk chocolate brownie, white chocolate parfait, pearls, freeze dried raspberries, condensed milk caramel, red fruit gel *(vegetarian)* - 18
- Selection of four local & international cheeses with quince, honey, nuts, muscatels *(gf possible/vegetarian)* - 35

AFTER DINNER

- Koko Coffee - Glossy Black Blend**
- Flat white, latte, cappuccino, long black - 4.5
 - Espresso, short macchiato - 3.5
- Malts & Blends**
- Talisker 10 YO - 15
 - Laphroaig 10 YO - 16
 - Johnnie Walker Blue Label - 35
 - Glenlivet 12 YO - 14
 - Oban 14 YO - 20
 - Ardbeg 10 YO - 14
- Liqueurs**
- Frangelico - 11 Cointreau - 11
 - Tia Maria - 10 Baileys - 11
- Brandy**
- Hennessy XO Cognac - 35
 - Hennessy VS Cognac - 12



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