

THE LONDON HOTEL

B A L M A I N

Bar & Grill House on Darling

THE RESTAURANT

Steve Wellstead is The London Hotel's Restaurant Executive Chef. His inspiration to cook came from his mother's Sunday Roasts, and he embarked on his culinary adventure 34 years ago.

Steve has been at The London Hotel for years and his love for the place brought him back after a few "side adventures". I just love working at The London Hotel, which he now calls home.

The people are great and the vibe is just really good. It's a place where history and modern life come together for a unique restaurant and pub experience."

Steve Wellstead is an award winning chef and powered The London Hotel to a Three Schooner certification.

His background in fine dining pushes him to add something extra, so your tastebuds will be treated to a tantalising food experience.

The wallpapers in this collection have been designed around the glamour era of the French Riviera of the 1950s. They are inspired by the great films of the time, like To Catch a Thief -starring Grace Kelly and Cary Grant. La Main au Collet is inspired by jewels from the movie.

The Beach Club Stripe takes its inspiration from the beach clubs found on the Riviera and the deckchairs laid out on the beaches.

The inspiration for Santo Sospir can be found in the glamorous furs worn by actresses such as Gina Lollobrigida and Sophia Loren.

BREAD

Brasserie Bakery Dinner Roll, garlic butter 5

STARTERS

Gazpacho "Thai Style" 15*

Heirloom Tomato Salad 16*
bocconcini, pesto

Salmon Rillette 19
lemon, dill mayonnaise, toasted sourdough

Warm Octopus 19
green beans, lentils, feta, black fermented garlic

Grilled Balmain Bugs 19
asparagus, pinenuts, lemon butter

Eye Fillet Steak Tartare 19
hand cut chips

*denotes vegetarian

MAINS

Yellow Lentil Dhaal smoked tomatoes, roast onion, peas, parsley oil	26*
Spanish Mackerel avocado, olives, ox heart tomato, pickled spanish onion , aioli, mustard seed	31
Roasted Ora King Salmon Fillet – New Zealand baby beets, lemon, zucchini tarragon oil	32
Snapper Fillet – Coastal Australia thai flavoured yellow curry, asian greens	32
Wagyu Brisket marble score 9, chilli pumpkin puree, roast carrot & pumpkin, radish, korean glaze	32
Cone Bay Barramundi Fillet -Western Australia caponata, pinenuts, eggplant, cherry tomato, baby capers	34
Beef Wellington heirloom carrot, potato mash, red wine jus	39

* denotes vegetarian

STEAKS

All our beef is raised free from growth hormones & antibiotics

Served with mash or fries & your choice of sauce

Black Angus Eye Fillet 200gm 120 days grain fed, MSA grade, Riverina NSW	35
Black Angus Scotch Fillet 300gm 120 days pasture fed, fat removed, MSA grade, Riverina NSW	42
Tajima Wagyu Bavette 180 gm 400 days ration fed, MSA graded, marble score 6+, Northern Victoria	43
Tajima Wagyu Sirloin 200gm 400 days ration fed, MSA graded marble score 7-8, Northern Victoria	43
Rib Eye on the bone 400gm pasture fed, MSA grade, Cape Grim Tasmania	44

Sauces-Red Wine Jus, Green Peppercorn, Béarnaise, Mushroom, Café du Paris butter

SIDES

Mixed leaf, lemon vinaigrette	7
Green Peas, feta & pesto	8
Roasted Carrots	8
Kipfler Potatoes, rosemary salt	8
Cauliflower au gratin	8
Potato Mash, truffle oil	8
Black Pudding	9
Thick hand cut chips	9

DESSERTS

Steamed Coconut Pandan Sponge, grilled pineapple, mint chilli syrup	12.5
Peanut Butter Parfait, orange jelly	13.5
Raspberry & White Chocolate Tart, raspberry soup	14.5
Vanilla Crème Brulee, biscotti, fruit compote	14.5
Affogato, bourbon biscuit	19.5

CHEESE

A selection of local and international artisan cheese
lavoche & pear chutney

Individual – 25g

One – 11 | Two – 18 | Three – 26