

BALÉR

FILIPINO-ASIAN RESTAURANT

KEY:

GF Gluten free or gluten free option
VG Vegetarian or vegetarian option
V Vegan or vegan option

SMALL PLATES

Sinigang GF	7.95
Comforting tamarind broth with seasonal vegetables, served with your choice of pork OR prawns	
Pork BBQ Skewers GF	7.95
Chargrilled pork skewers marinated in a sweet and savoury Filipino-style barbecue sauce, finished over an open flame.	
Adobo Wings GF	6.95
Fried chicken wings marinated in soy sauce, vinegar and Filipino spices, glazed with signature adobo glaze	
Lumpiang Shanghai	5.95
Filipino pork spring rolls with sweet chilli sauce	
Lumpiang Togue VG	5.95
Filipino spring rolls with bean sprouts and a mix of vegetables with signature vinegar dip	
Honey Calamansi Prawns GF	8.95
Lightly battered prawns finished with honey and calamansi glaze	
Mushroom Adobo GFVG	5.95
Chestnut mushroom with adobo sauce served with toasted sourdough bread and topped with poached eggs. Gluten free option available.	
Street-style Fried Calamares GF	6.95
Squid lightly coated with seasoned batter served with signature spiced vinegar and/or garlic mayo	

RICE & NOODLE DISH

Crispy Pork Sisig Rice GF	13.95
Crispy pork belly tossed with onions, chillies and calamansi in a rich, savoury sisig sauce, served sizzling with steamed rice.	
Crispy Tofu Sisig Rice GF VG V	12.95
Crispy tofu tossed with onions, chillies and calamansi in a rich, savoury sisig sauce, served sizzling with steamed rice. Vegan option available.	
Chow Fan VG	13.95
Wok-fried rice tossed with prawns with vegetables, egg and savoury seasonings for a smoky, flavour-packed finish. Vegetarian option available.	
Balér's Palabok GF	14.95
Rice noodles in our rich, savoury prawn garlic sauce, topped with prawns, crispy pork rinds, boiled egg, and sautéed squid	
Beef Steak Mami GF	14.95
Seared steak and noodles in a rich, slow-simmered beef bone broth, served with a six-minute egg, spring onions and fresh aromatics.	
Pancit GF VG V	13.95
Stir-fried noodles with choice of prawns OR chicken , mixed vegetables and cured meat, tossed in a savoury citrus soy sauce Vegan option available	

MAINS

(All mains do not come with sides.)

Chicken Inasal GF 13.95
Char-grilled boneless chicken marinated in calamansi, garlic and lemongrass, basted with annatto oil for a smoky, citrusy finish.
Grilled Pork Belly Tocino GF 13.95
Classic Filipino-style cured pork belly, grilled until caramelised and smoky, served with our house salad.
Sinigang GF 13.95
A sharing portion of comforting tamarind broth with seasonal vegetables, served with your choice of pork OR prawns
Tortang Talong Milanese VG 12.95
Filipino-style aubergine omelette, lightly breaded and fried until crisp, finished with rich tomato sauce and melted cheese
Beef Shin Kaldereta GF 14.50
Slow-braised beef shin in a rich tomato and peppper sauce with potatoes and vegetables. A hearty Filipino classic.
King Prawns Halabos GF 16.95
Succulent king prawns in garlic butter, finished with annatto oil and a squeeze of fresh lemon.
Ribeye Steak Salpicao GF 17.95
Seared ribeye steak tossed in a rich garlic butter and savoury soy sauce, finished with crispy garlic served with house salad.
Rellenong Seabass (Grilled Seabass) GF
Whole seabass stuffed with a savoury medley of vegetables and aromatics, roasted until tender and finished with our signature soy sauce

Market Price

SIDES

Jasmine Rice GF VG V	2.95	Salt & Pepper Fries GF VG V	3.95
Garlic Egg Fried Rice GF VG	3.95	Stir Fried Noodles GF	3.50
Plain Fries GF VG V	2.95		

DESSERTS

Biscoff Mango Float VG	5.95
Balér's take on the classic Filipino mango float. Layers of ripe mango, whipped cream and Biscoff biscuits.	
Ube or Milo Basque Cheesecake VG	5.95
Our creamy Basque style burnt cheesecake with your choice of ube or Milo flavour.	
Turon Split VG	5.95
Crispy banana and jackfruit spring rolls caramelised with brown sugar, served warm and topped with our homemade ice cream.	
3-Scoop Homemade Ice Cream	5.95
Three scoops of our homemade Filipino inspired ice cream. Choose from:	
Mango Graham VG	
Ube GF VG	
Coconut GF VG	

Food Allergies: Please speak to a member of our team before ordering if you have any food allergies or intolerances. We cannot guarantee the absence of allergens due to shared kitchen facilities.