

DRINK ME

BALLER COCKTAILS

TROPICAL LONG ISLAND	\$21
De Kuyper Mango and Passionfruit, Paraiso Lychee Liqueur, Pavan, Triple Sec, Lemon Juice, Pineapple Juice	
BEYONCE'S LEMONADE	\$21
Belvedere Vodka, Lemon Juice, Watermelon Syrup, Kiwi Syrup, Apple Syrup, Topped with Lemonade	
RAINBOW RIZZ	\$21
Reyka Vodka, Malibu, Paraiso Lychee Liqueur, Strawberry and Raspberry Syrups, Pineapple Juice, Blue Curacao Syrup	
APPLE LYCHEE MARTINI	\$21
Sailor Jerry Savage Apple Spiced Rum, Paraiso Lychee Liqueur, Pavan, Lime Juice, Pineapple Juice, Foaming Agent (vegan)	
GRAPEFRUIT MARGARITA	\$21
Pampelle, Heradura Plata Tequila, Lime Juice, Sugar Syrup	
BANANA COLADA	\$21
Banana Liqueur, Bati White Rum, Paraiso Lychee Liqueur, Coconut Cream, Pineapple Juice	
BLOOD ORANGE SOUTHSIDE	\$21
Malfy Con Arancia Gin, Triple Sec, Lime Juice, Sugar Syrup, Mint	

CLASSIC COCKTAILS

LONG ISLAND	\$22
Vodka, Gin, White Rum, Tequila, Triple Sec, Lemon Juice, Topped with Coke	
MARGARITA	\$21
Tequila, Triple Sec, Lime Juice	
TOMMY'S MARGARITA	\$21
Tequila, Lime Juice, Agave Syrup	
MOJITO	\$20
White Rum, Lime Juice, Sugar Syrup, Mint, Topped with Soda	
NEGRONI	\$23
Gin, Campari, Sweet Vermouth	
PINA COLADA	\$20
White Rum, Malibu, Coconut Cream, Pineapple Juice	
COSMOPOLITAN	\$22
Vodka, Triple Sec, Cranberry Juice, Lime Juice	
DAIQUIRI	\$20
White Rum, Lime Juice, Sugar Syrup	
MAI TAI	\$20
White Rum, Dark Rum, Triple Sec, Orgeat Syrup, Lime Juice, Pineapple Juice, Bitters	
AMARETTO SOUR	\$21
Dissorono, Lemon Juice, Sugar Syrup, Foaming Agent (vegan)	
WHISKEY SOUR	\$21
Whiskey, Lemon Juice, Sugar Syrup, Foaming Agent (vegan)	
OLD FASHIONED	\$22
Bourbon, Sugar, Bitters	

TAP COCKTAILS

BLOODY SHIRAZ GIN SPRITZ	\$18
Four Pillars Bloody Shiraz Gin, Rose Vermouth, Illawara Sour Plum	
FRUIT TINGLE	\$20
Vodka, Lemonade, Blood Orange, Clementine, Mandarin, Grapefruit & Raspberry	
ESPRESSO MARTINI	\$20
Broken Bean Coffee Liqueur, Onyx Cold Brew, Australian Wheat Vodka	
YUZU & PEACH SPRITZ	\$16
Four Pillars Fresh Yuzu Gin, Yuzu Syrup, Peach, Native Quandong and Soda	
PASSIONFRUIT CAPRIOSKA	\$18
Vodka, Passionfruit Juice, Lime, & Soda	

BEERS, CIDERS, SELTZERS

TAP	POTS	PINTS
Furphy Ale	\$7.50	\$15.00
Heineken	\$7.50	\$15.00
Stone & Wood	\$8.00	\$16.00
Kirin Ichiban	(One Size 350ml)	\$13.00
Little Creatures Pale Ale	\$7.50	\$15.00
Magners Irish Cider	\$7.50	\$15.00
Matsos Ginger Beer	\$7.50	\$15.00
Matsos Lemon Lime Crush	\$7.50	\$15.00
BOTTLES	ONE SIZE	
Guinness		\$11.00
Heineken		\$12.00
Heineken Silver (low carb)		\$8.00
Heineken 0.0 (alcohol free)		\$6.00
James Boag's Premium Light Beer		\$7.00
Hahn SuperDry Gluten Free Beer		\$9.00
James Squire Orchard Crush Apple Cider		\$11.00
Rekorderlig Strawberry and Lime Cider		\$13.00
Rekorderlig Mixed Berry Cider		\$13.00
SELTZERS	ONE SIZE	
White Claw Lime		\$12.50
White Claw Mango		\$12.50
White Claw Watermelon		\$12.50

WINE

SPARKLING & CHAMPAGNE	GLASS	BOTTLE
Seppelt Prosecco	\$9.00	\$40.00
Cavaliere d'Oro Prosecco	\$12.50	\$57.00
Moet Chandon	N/A	\$115.00
Moet Chandon Rose	N/A	\$160.00
WHITE		
821 Marlborough Sav Blanc	\$9.00	\$40.00
Pepperjack Chardonnay	\$11.50	\$47.00
T'Gallant Imogen Pinot Grigio	\$12.00	\$52.00
Leo Buring Clare Valley Riesling	\$11.50	\$47.00
Juliet Moscato	\$10.50	\$41.00
ROSE		
St Huberts The Stag Rose	\$12.00	\$51.00
RED		
Seppelt Shiraz	\$9.00	\$52.00
Pepperjack Shiraz	\$13.00	\$57.00
Fickle Mistress Pinot Noir	\$13.00	\$57.00
Wynn's Gables Cab Sav	\$12.00	\$52.00

MOCKTAILS

OH MY MANGO	\$8
Mango, Coconut, Lemon Juice, Apple Juice	
PARADISE LAGOON	\$8
Passionfruit, Vanilla Syrup, Blue Curacao Syrup, Mango, Lime Juice, Pineapple Juice, Foaming Agent (vegan)	
PRETTY IN PINK	\$6
Pink Grapefruit Syrup, Vanilla, Lime Cordial, Foaming Agent (vegan), Lemonade	
RASPBERRY TINGLE	\$8
Raspberries, Mint, Lime Juice, Coconut Cream, Apple Juice	
TANGERINE SPRITZ	\$8
Orange Syrup, Tangerine Syrup, Lime Juice, Orange Juice, Topped with Soda	

EAT ME POSH NOSH

TO SHARE

BUFFALO CAULIFLOWER (V, VGO, GF, NF)	\$15
Spring onion, crispy basil, toasted pepitas & ranch	
JALAPENO MAC & CHEESE CROQUETTES (V, NF)	\$15
Served with jalapeno aioli	
ARANCINI (VG, NF, GF)	\$15
Choose from 1 of the following: Tomato basil w/ truffle aioli Pumpkin w/ herb aioli & pepitas Truffle mushroom w/ truffle aioli & crispy basil	
PING PONG CHICKEN (DF, NF, HALAL)	\$15
Fried chicken bites in a secret blend of herbs & spices	
NORI CALAMARI (GF, NF)	\$19
Cilantro, aioli & togarashi lemon	
CHEESEBURGER SPRING ROLLS (NF, HALAL)	\$21
Served w / Ballers signature burger sauce	
ASSORTED DIPS PLATTER (V)	\$28
Dips served with toasted flat bread, grissini, crackers, olives & pickled cornichons	
NACHOS (VGO, GF, NF)	\$15
Served with salsa, mozzarella cheese, sour cream, spring onion & cilantro	
Vegan option: Served w/ salsa, vegan cheese, vegan aioli, spring onion & cilantro	
LOAD'EM UP: Choose from buffalo chicken, pulled pork, or chorizo, or vegan pepperoni	\$4

FRIES	
Fries w / aioli (V, VGO, GF, NF)	\$11
Waffle fries w / aioli (V, VGO, NF)	\$12
Sweet potato fries w / aioli (V, VGO, GF, NF)	\$13
LOAD'EM UP: Choose from truffle cheese & truffle aioli, mozzarella cheese & gravy, or Lily Q's Smokey BBQ pulled pork & caramelised onion.	\$5

FILL ME UP

PIZZAS (GF BASE +\$4)	\$17
MARGHERITA (V, NF, VGO, DFO, GFO) Tomato base, mozzarella, basil, parmesan & fresh buffalo mozzarella	
MUSHROOM (V, NF, VGO, DFO, GFO) Tomato base, mozzarella, mushrooms, caramelised onions, rocket & truffle oil	
PEPPERONI (NF, VGO, DFO, GFO) BBQ base, mozzarella, pepperoni, oregano, chorizo & parmesan	
CHEESEBURGER (NF, GFO) Ballers signature burger sauce base, mozzarella, beef mince, bacon, pickles, ketchup & mustard	
BUFFALO CHICKEN (NF, DFO, HALAL) BBQ base, grilled buffalo chicken, mozzarella, parmesan	
VEGAN PEPPERONI (NF, VG, GFO) BBQ base, vegan cheese, vegan pepperoni, oregano	
TACOS (X3) (GFO)	\$25
Your choice of filling. All tacos served with a side of corn chips w/ salsa or fries w/ ketchup	
Buffalo chicken & chipotle mayo (GF, DF, NF)	
Fried fish, salsa verde & jalapeno (NF, DF)	
Panko prawn, sriracha mayo & togarashi (NF, DF)	
Mushroom & caramelised onion (VG, GF, NF)	
BBQ pulled pork, caramelised onion, slaw, crispy shallots, pickles (GF, DF)	
SLIDERS (X3) (may contain nut traces)	\$28
Served with your choice of filling. All sliders are served with a side of fries & aioli.	
Beef patty, bacon, American cheese, lettuce, ketchup, mustard & pickles (NF, DFO)	
BBQ pulled pork, caramelised onion, slaw, crispy shallots, pickles (DFO)	
Chicken schnitty, chipotle mayo, slaw & pickles (DFO)	
Unbeatable beetroot sliders, lettuce, pickles, aioli (VG, GFO, NF)	

LIMITED TIME ONLY: HOT HONEY (we recommend for the pepperoni pizza!)	\$5
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GF – Gluten Free, though we cannot offer coeliac friendly. See staff. GFO – Gluten Free Option V – Vegetarian
VG – Vegan VGO – Vegan Option DF – Dairy Free DFO – Dairy Free Option
NF – Nut Free, though we cannot guarantee no traces. All food may contain traces of garlic. See staff.

Please note that our menu items may contain traces of nuts, garlic, egg, soy, wheat, seeds and other allergens. Due to the nature of restaurant meal preparation and possible cross-contamination, we are unable to guarantee the absence of the above ingredients in its menu items as dietary food is processed in the same equipment. In other words, gluten-free items are cooked and fried in the same space as items containing wheat, and vegan items are cooked in the same place as meat and dairy products.

Unfortunately, we cannot cater for all dietary requirements. We have created the perfect balance of dietaries within our menu to offer you and for us to. We appreciate your understanding.