



**SOUTHSIDE
BISTRO**

tapas • burgers • desserts

OPEN 7 DAYS
8 a m - 11 p m
(Mon-Fri: closed 3-5pm)

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FLAVOURS WITH A TWIST.



LUNCH DEAL

pair Lunch Specials with a drink
(weekdays only)

FREE: iced lemon tea / iced cinnamon & orange latte

½ PRICE: house lemonade / house iced tea
(see beverage menu)

- one bill per table; no outside food or drinks allowed -

| 15% surcharge on public holidays |

BREAKFAST

- AVAILABLE UNTIL 3pm DAILY -

OKINAWA TACO RICE . gf . \$16

beef mince reduced in dashi stock, herbs and spices;
served w/ steamed rice, parmesan, tomato salsa, avocado and boiled egg

OKONOMIYAKI . gf . \$18

w/ smoked fish, shallots, sriracha, kewpie mayo,
furikake, sprouts and nori & sesame crusted avocado

CHICKEN BENEDICT . \$17

oolong tea poached chicken w/ lemon and ginger hollandaise,
dutch cabbage, greens and homemade sourdough

BRAISED DUCK . gf . \$18

w/ miso polenta cake, ginger & shallot soy,
avocado and poached eggs

OLIVE TAPENADE . \$16

w/ rye, truffle and parmesan scrambled eggs;
cucumber, currant, feta and almond salad

BREAKFAST PUFFLE . \$16

topped w/ pork floss, oolong tea egg, homemade pickles,
steamed rice, kimchi, deep fried youtiao and kewpie mayo

GREEN OMELETTE . gf . \$18

w/ house cured salmon, spinach, truffle & yuzu ponzu and kale chips

MUSHROOM MEDLEY . gf & v . \$19

shiitake, oyster, enoki and button mushrooms; tossed w/ pepita & lime butter;
served w/ puffed grains, kale, poached eggs and roasted pumpkin

SPANISH POTATO TORTILLA . gf . \$17

w/ smashed avocado, miso & maple bacon, chorizo jam,
smoked baked beans, piri piri and sour cream

AÇAÍ BOWL . gf & df . \$16

w/ chocolate, honey, banana & puffed rice granola, chia seeds,
seasonal fruits, organic cacao nibs and coconut panna cotta



SIDES

+sauces	\$1	+smoked baked beans	\$4	+bacon	\$5
+2 eggs (your way)	\$4	+spinach	\$4	+house cured salmon	\$6
+rye/sourdough	\$3	+mushroom	\$5	+croissant	\$6
+avocado	\$4	+haloumi	\$5	w/ jam&butter	

| please advise us of your food allergies or dietary needs |

SLIDERS (2)

- AVAILABLE FROM 11am DAILY -

BAO BUN

WAGYU STEAK . \$22

w/ char-grilled bao, tomato chutney, kimchi, haloumi and wuhan sesame soy

SOFT SHELL CRAB . df . \$22

w/ battered soft shell crab, thai style salad, spiced coconut sauce and lemon aioli

PANKO CRUMBED PORK . df . \$16

w/ hong kong style tomato gravy and rocket

PEANUT BUTTER TOFU . df&v . \$15

w/ spiced chilli mayo, sesame ssamjang, pickled chinese cabbage, mint and coriander

THAI FISH PATTY . df . \$16

w/ sweet chilli, mint, coriander, fried onions, homemade pickles and lemon aioli

BRIOCHE BUN

KIMCHI SLOPPY JOE . \$15

w/ dashi beef mince, avocado, sour cream and pork floss

OO LONG CHICKEN . df . \$16

w/ wakame and melon salad, sriracha mayo and toasted sesame seeds

SLOW COOKED BEEF . \$15

w/ red wine ragu brisket, parsley and parmesan

.....
+\$1 FRENCH FRIES
choose your flavour:
moroccan, seaweed, cheese
.....

.....
+\$2 SWEET POTATO CHIPS
gluten free chickpea battered
.....

SPECIALTY BURGER

RAMEN BURGER . df . \$16

w/ satay caramel pork belly, kimchi, wok charred greens and seaweed salted fries

DINNER to SHARE

- AVAILABLE FROM 5pm WEEKDAYS or 3pm WEEKENDS -

UBE MASH w/ fried onion, shallot and toasted sesame seeds	gf df v	\$8
LEBANESE MEATBALLS w/ feta, fresh herbs, lentil tabouleh and mint yoghurt		\$12
ESCARGOT w/ café de paris butter on garlic potato mash and crusty bread		\$13
LOTUS CHIPS w/ seaweed salt and lemon aioli	gf df v	\$7
DUCK FAT ROASTED FRENCH FRIES w/ bulgogi aioli	df	\$8
CHICKPEA BATTERED SWEET POTATO CHIPS w/ lemon & miso aioli	gf df v	\$9
HOUSE SALAD w/ lychee, cucumber, chilli and fish sauce	gf df v	\$10
BATTERED BARRAMUNDI FILLETS w/ lime, ginger, garlic & lemongrass served w/ french fries and salad or gluten free chickpea battered sweet potato chips +\$2	df	\$14
OKONOMIYAKI LOADED FRIES w/ okonomi sauce, kewpie mayo, bonito flakes, spring onions and toasted sesame		\$12
ROOT VEGETABLES w/ garlic, ginger, lemongrass, spring onions, chipotle and nut butter	gf df v	\$10
ROASTED POTATOES w/ kimchi, shallot and kewpie mayo	gf df v	\$9
ZA'ATAR SPICED CHICKEN WINGS w/ lentils, lemon, parsley and hummus	gf df	\$15
TAMARIND GLAZED PORK BELLY w/ kimchi, shiitake mushrooms, roasted peanuts and smoked tofu purée	gf df	\$25
SLOW ROASTED LAMB SHOULDER w/ smoked eggplant yoghurt, charred greens and anchovy crumb	gf	\$25
CHORIZO & PARMESAN ARANCINI w/ homemade napoli and parsley	gf	\$15
THAI STYLED FRIED CHICKEN w/ ginger, chilli & coriander dressing and cassava chips	gf df	\$22
CHILLI FRIED RICE w/ shredded duck, lychees, sriracha, mint and coriander	gf df	\$16
SOUS-VIDE CHICKEN BREAST w/ homemade gnocchi, lemon & nori butter and garlic roasted kale	gf	\$24
DUCK BREAST w/ avocado, yuzu & wasabi mousse; mulled wine cherry salsa; olive & chilli brown rice	gf df	\$28
EYE FILLET w/ truffle & yuzu ponzu; bulgogi potato salad and charred shallot	gf df	\$28
CHARRED PRAWNS w/ XO butter, steamed rice, charred asian greens, fried lemongrass and ginger	gf	\$24

df - dairy free | gf - gluten free | v - vegetarian

| please note, our food is designed to be shared and is served in a staggered format |

SWEETS

- AVAILABLE ALL DAY -

 **SIZZLING CHOCOLATE & ALMOND BROWNIE** . gf . \$15
w/ butterscotch ice cream, macadamia praline,
caramelised popcorn and chocolate fudge sauce

 **SIZZLING MATCHA & WHITE CHOCOLATE BROWNIE** . gf . \$15
w/ matcha ice cream, palm sugar meringue
and miso & white chocolate sauce

CRÉME BRÛLÉE . gf . \$14
w/ berry compote, vanilla ice cream and almond biscotti

4 MOCHI ICE CREAM . gf . \$13
cherry, earl grey, espresso and mango & mint ice cream

LEMON, LIME & BITTER CURD TART . \$13
w/ toasted marshmallow fluff, mango gel and honeycomb

MATCHA & COCONUT BREAD AND BUTTER PUDDING . \$15
w/ a ginger & yuzu creme anglaise, matcha ice cream,
banana, coconut crumble and toasted marshmallow fluff

TRIFLE . gf . \$14
layered w/ raspberry & yuzu jelly, mascarpone, matcha brownie,
charred lychees and white chocolate & red wine ganache

COCONUT RICE CROQUETTES . gf . \$14
w/ raspberry & preserved plum relish, salted date crumb
and dehydrated pineapple

 **MILK TEA PANNA COTTA** . gf . \$13
w/ grass jelly, tapioca pearls, meringue;
lychee, cherry & mango gels and condensed milk

ICE CREAM CREPE . \$10
choose: burnt butter orange sauce or chocolate fudge sauce

COFFEE SEMIFREDDO SANDWICH . gf . \$15
sandwiched in almond dacquoise, brownie crumble,
honeycomb, berry compote and mascarpone

- DESSERT COMBO AFTER 9PM -
½ price drink with any dessert
(must be seated after 9pm)