

BOWLS



vegetarian option: replace protein with stir fried tofu



27
gf

Charred Tuna Belly
marinated w yuzu & salted chilli; served w 5 spiced shiitake, spinach, pickled carrot, cucumber, garlic bean sprouts, fried egg and yuzu gochujang dressing; on scorched rice



24
gf
df

Lemongrass Chicken
char grilled chicken thigh, w edamame, cucumber, mesclun, kale, toasted shrimps, bean sprouts, charred lemon, cabbage, laksa spiced coconut and yuzu mayo; on white rice



23
gf

Okinawa Taco Rice
dashi spiced beef mince, bechamel, gochugaru & garlic confit tomatoes, cabbage, kale, cucumber, mint, coriander, avocado and corn chips; on white rice



26
gf
df

Coconut & Kaffir Lime Fried Prawns

charred pineapple salsa, watermelon & salted plum powder, avo, edamame, kale and cabbage; on sushi rice



26
gf

Koji Flank Steak
miso butter, mayak egg, five spice shiitake, pickled charred onions, shallots & beetroot and charred asian greens; w pumpkin & goji berry brown rice pilaf



28
gf
df

Braised Pork Belly

daikon, takana, charred asian greens, shallots, fried onions tomato and salted egg salsa; on white rice



23
gf

Chipotle Pulled Beef

charred pineapple salsa, gochugaru & garlic confit tomatoes, sweet potato, sauteed corn, avocado and corn chips; on brown rice pilaf



26
gf
df

Charred Pork Belly

lychee, shiitake, cucumber, kimchi, kale and coconut & chilli jam; on white rice



28
gf

Battered Salmon

tonkatsu sauce, kewpie mayo, tobiko, spinach, charred pickled onions & beetroot shallots; stir fried kimchi, edamame & corn; on white rice



25
gf
df

Corn Crumbed Pork

demi glace, tamagoyaki style scrambled eggs, charred asian greens, shallots; miso, honey and yuzu roasted apple; on white rice



26
gf
df

Sweet Chilli & Lime Glazed Shredded Duck

watermelon & salted plum powder, kale, cabbage, coffee smoked orange, bean sprout; on white rice

ALL DAY

FROM 11AM

SOUTHSIDE
BISTRO

BAO BUNS



18

Braised Beef

braised w red wine, miso and soy; served w fondant potatoes and kimchi



18
dfo

Panko Crumbed Pork

fried pork fillets, hong kong style tomato gravy and melted cheese



19

Duck Breast

smoked oranges, chilli & coconut jam and garlic yoghurt



18
df

Soy Braised Chicken

garlic & gochugaru confit tomatoes, shiitake mushrooms and chimichurri



16
df
v

Peanut Butter Tofu

marinated tofu, spiced chilli mayo, sesame ssamjang, pickled chinese cabbage, mint and coriander



19
df

Bistek Tagalog Beef

charred bistek tagalog style; served w coffee smoked orange, pickled onions and beetroot and yuzu mayo



16
df

Panko Crumbed Eggplant

tonkatsu sauce, kewpie mayo and ginger, shallot & chilli paste

add pork belly +5

SIDES



10
gf
df
v

Sweet Potato Chips

gluten free chickpea battered; served w lemon & miso aioli



8.5
df
vo

Duck Fat Roasted Fries

w pho broth aioli



12
gf
vo

Fried Crispy Potato Layered Cake (3)

tobiko and salted chilli kewpie mayo



15
gf
df

Taiwanese Fried Chicken Bites

w fried basil



14
gf

Duck Bechamel Croquettes (3)

w chimichurri

Celebrating our 10th year in 2025!

If you have any dietary requirements, please let our staff know before ordering.

We use a separate fryer for our gluten free products.

gf gluten free df dairy free v vegetarian o option

1.6% card surcharge | 15% public holiday surcharge

BRUNCH

UNTIL 3PM

DESSERTS

ALL DAY



22

Benedict

yuzu & shichimi togarashi
cured salmon, spinach,
hollandaise and tobiko;
on focaccia



22

Sautéed Corn and Chorizo

chipotle & yuzu labneh,
fondant potatoes,
chimichurri and
poached egg



23

Pork Belly Fry Up

potato, cabbage, tonkatsu
sauce, karashi mustard
and fried egg



16

Smashed Avo

stir fried aged kimchi,
poached egg and
sourdough



20

Lemongrass & Kaffir Lime Crepes

roasted pumpkin, sprouts,
fried egg and green curry



18

Gochugaru & Garlic Confit Tomatoes

bocconcini, poached egg,
salted lemon & paprika
dressing, dill and sourdough

add chorizo +6



18

Tamagoyaki Style Omelette

shiitake & dashi, wilted
spinach, edamame,
scorched rice and
tempura seaweed

add marinated pork chop +5



20

Açaí Bowl

gluten free house granola,
chia seeds, seasonal fruits,
coconut flakes, coconut
panna cotta and
dried mango



40

Platter for 2

bacon, chorizo, smashed
avo, sourdough, hash
browns (2), mini croissants,
mushrooms, fried eggs (2),
haloumi, fruit yoghurt bowls
and tomato chutney



BUILD YOUR OWN

Bacon and Eggs (your way)

no sides 16
plus 1 side 18
plus 2 sides 21
plus 3 sides 25

3	sourdough	4	haloumi
3	croissant	5	mushrooms
2	egg (l)	5	bacon
4	smashed avo	6	chorizo
4	spinach	6	cured salmon
2.5	hash brown (l)	2	hollandaise

individual prices are for add ons

choose from the list!



16

Sizzling Brownie chocolate & almond

butterscotch ice cream,
caramel popcorn and
choc fudge sauce



16

Sizzling Brownie matcha & white choc

matcha ice cream,
meringue and white
choc & miso sauce



15

Creme Brulee

mixed berry compote
and vanilla ice cream



13

Iced Cream Crepe

vanilla ice cream wrapped
in thin crepes with option:
▲ burnt butter orange sauce
▲ chocolate fudge sauce

choose one!



16

Mango Pancake Roll

whipped kaffir lime cream
cheese, macadamia and
coconut & hojicha crumb;
vanilla & genmaicha syrup
and vanilla ice cream



16

Hong Kong Style Brioche French Toast

cinnamon candied peanuts,
smoky spiced creme
anglaise, vanilla ice cream,
berry compote and
cherry reduction



15

Basque Cheesecake Sundae

strawberry & calamansi
compote, cream, vanilla ice
cream; chocolate and
almond cheesecake crumb



15

Apple & Soy Tarte Tatin

torched yuzu
marshmallows, spiced
creme anglaise and coffee
semi freddo



15

Deep Fried Coconut & Assam Sticky Rice

strawberry & toasted rice
puree, mango sorbet;
macadamia, coconut and
hojicha crumb

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