



SOUTHSIDE BISTRO

Breakfast

Platter for 2/ bacon, chorizo, hash browns (2), croissants (2), smashed avo, mushrooms, fried eggs (2), halloumi, sourdough, fruit yoghurt bowls (2) and tomato chutney \$40

Crab Green Omelette \$22
tomatoes sautéed in dashi butter, fried soft shell crab and nori sheets

Beer Braised Mushrooms v \$19
avo, brie, rocket, poached egg, chimichurri, charred greens and sourdough

Chorizo gf \$19
cornbread, paprika labne, chipotle scrambled eggs, smashed cucumber & garlic yoghurt and chimichurri

Halloumi gf/v \$19
rosemary roasted stone fruits, garlic yoghurt, spiced honey, lentils, quinoa; toasted sunflower seeds, pepitas, almonds and za'atar spice

Shichimi Togarashi Cured Salmon Tacos gf \$21
steamed rice, edamame, wakame, cabbage, yuzu kosho mayo, bonito flakes, furikake, sesame oil and soy & chilli marinated egg

Smashed Avo & Roasted Fennel gf/v \$18
poached egg, capers, salted lemon, chimichurri, paprika labne and fried polenta

Açaí Bowl gf/vo \$17
gluten free house granola, chia seeds, seasonal fruits, coconut flakes, coconut panna cotta and dried mango

Kimchi Bacon Benedict \$18
spinach, poached eggs, gochujang hollandaise; on croissant

Braised Duck gf/df \$19
finished in cantonese style soy, shaoxing & oyster sauce; with green peas and poached egg on scorched rice

Puffle (hong kong egg waffle) v \$16
spiced honey poached fruits, creme anglaise, salted plum jelly and assam tea ice cream

Bacon & Eggs/ with sourdough, tomato chutney and 2 or 3 sides of choice \$16 or \$20

SIDES

no make your own

- gochujang hollandaise | 1 egg \$2
- sourdough | gf bread | croissant \$3
- 2 eggs | smashed avo | spinach | hash browns (2) .. \$4
- mushrooms | halloumi | bacon \$5
- house cured salmon | chorizo \$6

Please advise us of your food allergies prior ordering.

We will do our best to accommodate.



available 8 - 11am every weekend

gf - gluten free | **df** - dairy free
v - vegetarian | **o** - option