

SOUTHSIDE BISTRO

Lunch

BAO BUNS (2 per serve)

Kimchi Beef; beef patties, preserved olive mayo, kimchi and melted cheese \$18

Korean Army Stew; spicy chilli sauce, frankfurt sausages, spam and fried mixed mushrooms \$15

Panko Crumbed Pork; fried pork fillet, hong kong style tomato gravy and parmesan \$16

Peanut Butter Tofu; marinated tofu, spiced chilli mayo, sesame ssamjang, pickled chinese cabbage, mint and coriander \$15 df/ve

Crispy Shredded Fish; halloumi, thai style salad and pickled green chillies \$16 df

Spicy Prawn Fishcake; yuzu kosho mayo, pickled ginger and wakame \$16


THE BASIC

Platter for 2; bacon, chorizo, hash browns, croissants, smashed avocado, mushrooms, fried eggs (4), halloumi, sourdough, mini açai bowls (2) and tomato chutney \$40

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

SIDES:

gochujang hollandaise	\$1
sourdough/gf bread/ croissant	\$3
2 eggs/ smashed avo/ spinach/ hash browns	\$4
mushrooms/ halloumi/ bacon	\$5
house cured salmon/ chorizo	\$6

 No make your own sides please

MAINS

Prawn Omelette; seafood bisque, rocket, honey balsamic, parmesan salad and sourdough \$20

Thai Basil & Chilli Chicken Mince; baked eggs, corn chips, green beans, tomato and herb salad \$16 gf/ ve

Miso & Sesame Mixed Mushrooms Risotto; dashi stock, edamame, pickled ginger, furikake and poached eggs \$19 gf

Homemade Potato Gnocchi; tomato & miso butter, asian greens, furikake and bonito flakes \$16 vo

Yuzu & Shichimi Togarashi Cured Salmon; sweet potato dauphinoise, chimichurri, nori butter shiitake and scrambled eggs \$20 gf

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

Shiitake, Feta & Halloumi Fritters; roasted tomatoes, capsicum & eggplant; poached eggs \$18 gf/ve

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

Beer & Chipotle Braised Lamb Shoulder; cornbread, smashed corn, avocado, tomato salsa, mint and coriander \$19 gf

Jaffa Puffle; orange butterscotch sauce, chocolate semi freddo, caramelised popcorn and spiced orange compote \$16

Deep Fried Barramundi; tamarind & lime glaze, banana blossom & pineapple salad and chilli & lime dressing \$22 gf/df

Açai Bowl; gluten free house granola, chia seeds, seasonal fruits, coconut flakes and coconut panna cotta \$16 gf/vo

Shichimi Togarashi Shredded Crab; battered lotus root & mushrooms, smashed avo, kewpie mayo, poached eggs and truffle & yuzu ponzu; on sourdough \$21 df

NIBBLES

Duck Fat Roasted French Fries; bulgogi & garlic aioli \$7 df

Sweet Potato Chips; lemon & miso aioli \$9 gf/df/ve

DESSERTS

Sizzling Chocolate & Almond Brownie; chocolate fudge sauce, caramel popcorn and butterscotch ice cream \$15 gf/ve

Sizzling Matcha & White Chocolate Brownie; white chocolate & miso sauce, meringue and matcha ice cream \$15 gf/ve

Hazelnut and Mango Panna Cotta; chocolate semi freddo, cinnamon candied almonds and coconut rice crisps \$14

Spiced Pumpkin & Maple Tart; creme anglaise, soy sauce ice cream, roasted macadamia and taro purée \$14 ve

Ice Cream Crêpe; vanilla ice cream wrapped in crêpes with sauce of choice:
burnt butter orange / chocolate fudge sauce \$12 ve

Crème Brûlée; lychee, coconut tamarind berry compote and vanilla ice cream \$14 gf/ve

Deep Fried Milk Tea Ice Cream Bao; pearls, sweet potato balls, palm sugar granita \$16 ve

Taro, Coconut & White Chocolate Baked Rice Pudding; taro ice cream, dehydrated pineapple \$14 ve

Chocolate & Sesame Chapssal Donuts; caramelised bananas, chocolate semi freddo, creme anglaise \$14 ve

Puffle Special; please check our dessert specials board

Please advise us of your food allergies prior ordering.

We cannot guarantee that any items in our kitchen are completely allergen free.

gf - gluten free | df - dairy free
ve - vegetarian | vo - vegetarian option

S M A L L S

Duck Fat Roasted Fries; bulgogi & garlic aioli. \$7 df

Sweet Potato Chips; lemon & miso aioli \$9 gf/df/ve

Okonomiyaki Loaded Fries; okonomi sauce, bonito flakes, kewpie mayo, shallot, toasted sesame \$11 df/vo

Gochujang & Buttermilk Popcorn Chicken; homemade sweet chilli sauce and yuzu kosho mayo \$14 gf

Candied Roast Vegetables; toasted sesame seeds \$10 gf/df/ve

Sous Vide Eye Fillet; charred broccoli, satay sauce, roasted peanuts, mint, coriander and charred lemon \$18 gf/df

Thai Basil and Chilli Chicken Nachos; smashed avo, tzatziki, fried onions and fresh herbs \$16 gf

Chicken Tsukune; sweet soy and toasted sesame seeds; edamame, corn and yuzu kosho smash \$13 gf/df

Lamb Shoulder Tostadas; beer & chipotle braised lamb shoulder, smashed corn, avocado, tomato salsa, mint and coriander \$16 gf/df

Seafood Stuffed Chicken Wings; yuzu and truffle ponzu \$16 gf/df

Roasted Corn Cobs; gochujang butter and parmesan \$8 gf/ve

Shiitake, Feta and Halloumi Fritters; roasted tomatoes, capsicum and eggplant \$15 gf/ve

Pan Seared Scallops; yuzu & truffle butter and dashi poached daikon \$18 gf

Homemade Potato Gnocchi; tomato and miso butter, asian greens, furikake and bonito flakes \$16 gf/vo



B I G S

Master Stock Braised Pork Hock; preserved olive potato salad \$36 gf/df

Sichuan Pepper & Orange Peel Braised Brisket; chilli oil sauce, cheese polenta and roasted broccoli \$30 gf

Salmon and Prawn Golden Fried Rice; ginger, shichimi togarashi, yuzu, edamame and fried onions \$21 gf/df

Deep Fried Barramundi; tamarind and lime glaze, tom yum risotto, mushrooms and green beans \$26 gf

Lemongrass, Ginger & 5 Spice Chicken Curry; ginger & chilli pickled pineapples, potatoes \$28 gf/df

Double Cooked Duck Marylands; black sesame broth, udon, asian greens, chilli bean and soy sauce, fried onions and garlic \$33 df

Soy & 5 Spice Sticky Pork Ribs; spicy cucumber kimchi \$35 gf/df

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