

SOUTHSIDE BISTRO

DESIGNED FOR SHARING



BAO BUNS

2 PER SERVE

Kimchi Beef Bao \$19
beef patties, preserved olive mayo, kimchi and melted cheese

Panko Crumbed Pork Bao \$18
fried pork fillets, hong kong style tomato gravy and parmesan

Peanut Butter Tofu Bao \$16
marinated tofu, spiced chilli mayo, sesame ssamjang, pickled chinese cabbage, mint and coriander

Duck Breast Bao \$19
smoked oranges, chilli & coconut jam and garlic yoghurt

Chicken Larb Bao \$18
roasted rice seasoning, nahm jim dressing, tomato and cucumber

BIGS

Charred Pork Belly \$35
lychee, shiitake, kimchi, coconut and chilli jam salad

Barramundi Yellow Curry \$30
steamed rice and marinated fried eggplant

Thai Basil & Chilli Chicken Maryland \$28
carrot & maple purée and salted chilli butter

Braised Lamb Ribs \$36
balsamic & cumin glaze; apple, celery & yuzu kosho slaw

Lamb Kofta \$32
prosecco & pea purée, cucumber, garlic yoghurt, spiced honey

Salted Chilli, Yuzu and Beer Braised Beef \$34
rosemary plums, parsley potato salad and roasted flatbread

Duck Marylands \$34
braised with star anise, orange and ginger; thai basil, garlic and potatoes

SMALLS

Pommes Dauphine \$10
lemongrass and mint emulsion

Chilli Con Carne Arancini \$14
paprika labne and herb emulsion

Watermelon & Paprika Smoked Orange Salad \$14
nahm jim dressing

Cold Silken Tofu \$13
yuzu, gochugaru, toasted sesame seeds and charred lychees

Duck Fat Roasted French Fries \$8.5
pho broth aioli

Sweet Potato Chips \$10
lemon & miso aioli
add plum powder +0.8

Matcha Flank Steak \$24
focaccia, cherry labne, roasted apples, roasted onions, matcha salt, pesto and toasted almonds

Chorizo and Charred Cuttlefish \$18
prosecco & pea purée, sugo and polenta

Eggplant & Laoganma Parmigiana \$13

Scorched Rice \$7
tonkatsu sauce, kewpie mayo and bonito flakes

Fried Sticky Rice \$16
shredded crab & tomato salsa, shichimi togarashi and cherry labne

Fried Chicken Wings \$16
marinated w maple & lemon pepper; served w garlic whipped ricotta

DESSERT

Sizzling Chocolate & Almond Brownie \$16
butterscotch ice cream, caramel popcorn and chocolate fudge sauce

Sizzling Matcha & White Choc Brownie \$16
matcha ice cream, meringue and white choc & miso sauce

Crème Brûlée \$15
mixed berry compote and vanilla ice cream

Ice Cream Crêpe \$13
vanilla ice cream wrapped in crêpes w burnt butter orange or choc fudge sauce

Puffle Special - please check specials board

Ricotta & Cointreau Dumplings \$14
spiced honey, condensed milk & yoghurt whip and vanilla ice cream

Dark Chocolate & Cherry Torte \$15
cherry labne, almond dacquoise, red wine dates & sultanas and vanilla ice cream

Plum, Apple & Ginger Crumble \$15
vanilla ice cream, hazelnut creme anglaise, assam tea & white chocolate ganache

Black Sesame & Coconut Panna Cotta \$14
brown sugar syrup, ginger & fennel seed stewed apples and walnut crumb

Taro Bavaroise \$16
earl grey tea sago, charred lychees and vanilla sable biscuits

DATE NIGHT \$60
EVERY WED & THURS

INCLUDES
1 big + 1 small + 1 dessert

☯ gluten free ☯ dairy free
☯ vegetarian ☯ option

ALLERGIES OR DIETARY REQUIREMENTS
PLEASE CONSULT PRIOR ORDERING.

WE ARE NOT RESPONSIBLE
AFTER FOOD IS SERVED.

1.65% all cards
split bill up to 5 cards
15% public holidays