


SOUTHSIDE BISTRO
Breakfast
8 - 11am every weekend

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

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

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

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 and poached eggs \$18 gf/ve

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

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

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

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

Please advise us of your food allergies prior ordering.

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