## **READY TO ORDER?**

Place your order at the bar or by scanning the QR code at your table. Food will be delivered to your table.

## **SHARE PLATES**

Cheesy Garlic Bread (V) 10 Add bacon +2

#### **Oven Baked Honey Camembert 20**

Oven baked camembert, spiced honey glaze, citrus marmalade, lavosh crackers

#### Rosemary and Sea Salt Chips (V) 10

Rosemary and sea salt seasoned chips, Truffle aioli

#### Sweet Potato Fries (V) (GF) 12

Sweet potato fries, chipotle mayo

#### Crispy Fried Dill Pickles (V) 18

Beer battered Polish pickles, dill pickle dust, ranch dressing

#### Salt & Pepper Baby Squid (GFO) 19

Lightly dusted, fried baby squid, fresh herbs and spices and Siracha mayonnaise

#### Harissa Prawns (GF) 21

Char-grilled tiger prawns, Middle Eastern chilli paste, served with rocket and fennel salad and harissa sauce

#### Pacific Ale Mussels (GFO) 26

Kinkawooka mussels, cooked in Stone and Wood Pacific Ale with onions, garlic, butter, served with crusty bread, lemon

#### **Soft Flatbread Tacos 20**

Your choice of Jerk Chicken or slow smoked Pulled Pork, pico de gallo, avocado, mixed lettuce, herbs, served on flatbread

## WINGS

Signature Wings Half 18 | Kilo 28

Honey Soy Original Buffalo blue cheese sauce Korean Sweet and Spicy Buttermilk Fried Wings sriracha mayo



# **SALADS**

Add house smoked chicken +6 pan seared prawns +7

#### **Caesar Salad 19**

Cos lettuce, bacon, croutons, shaved parmesan, soft egg with house made Caesar dressing

#### Pumpkin and Quinoa Salad (V) 21

Thyme roasted pumpkin, quinoa, fresh rocket, mixed sprouts, roasted pepita seeds and haloumi

### Warm Thai Wagyu Beef Salad 26

Tender Wagyu beef strips marinated in Thai flavours, tossed with rocket, crispy noodles, Spanish onion, cucumber, cherry tomatoes, coriander, lime and ginger vinaigrette



## **BURGERS**

Add double patty +5 bacon +3 egg +2 cheese +2

#### The BG Classic Beef Burger 23

Black Angus beef patty, smoked bacon, cos lettuce, tomato, cheese, pickles, tomato jam, aioli and hickory smoked onion jam with rosemary and sea salt chips

#### **Brisket Burnt Ends Burger 23**

12 hour smoked Angus brisket coated in buttery, smoky BBQ sauce with lettuce, Carolina slaw, pickles and aioli with rosemary and sea salt chips

#### **Buttermilk Fried Chicken Burger 24**

Tender buttermilk chicken thigh, cos lettuce, spicy sriracha coleslaw, tomato pickled jalapenos and mustard sriracha mayo with rosemary and sea salt chips

#### Vegan Burger (VG) (GF) 24

Falafel patty, roasted field mushrooms, sweet onion jam, cos lettuce, tomato, vegan cheese, vegan mayo and beetroot salsa on a gluten free bun with sweet potato fries

## **SCHNITZELS**

#### 250g Chicken Schnitzel 25

House crumbed tender chicken breast

Parmesan and herb crumbed buttermilk marinated chicken breast, served with rosemary and sea salt chips, and your choice of garden salad, steamed vegetables or pumpkin and quinoa salad. Includes your choice of sauce

**Sauces** mushroom, pepper, chilli, gravy or garlic cream

#### **Swagman Topper +6**

Mushroom sauce, bacon, roasted mushrooms, mozzarella

#### Parmigiana Topper +5

Napoli sauce, bacon, cheese



## **MAINS**

### Fish and Chips 26

Beer battered fresh market fish, garden salad, rosemary and sea salt chips and signature tartare sauce

#### Crispy Skin Atlantic Salmon (GF) 33

Pan seared Atlantic Salmon with asparagus, buttered mushrooms, Spanish onion, blistered cherry tomatoes, baby spinach and romesco sauce

#### **BBQ Beef Ribs 32**

12 hour slow cooked beef ribs with creamy slaw, roasted baby carrots, herb roasted baby chat potatoes, grilled sweet corn and signature BBQ sauce

#### Mixed Mushroom Penne Rigate (VG) 23

Vegan penne rigate, mixed mushrooms, cherry tomatoes, vegan pesto, cashew parmesan with toasted vegan bread

# **CHAR GRILL**

#### **BBQ Pork Cutlet (GF) 30**

Honey and garlic glazed BBQ pork cutlet, grilled vegetables, butter blistered cherry tomatoes, herb roasted baby chat potatoes and chimichurri

#### 400g Jacks Creek Angus Rump (GFO) 38

MB2 150 day grain fed Angus beef, Liverpool Plains, New South Wales

#### 200g Eye Fillet (GFO) 41

100 day grain fed from Darling Downs, Queensland

#### 300g Westholme Wagyu Rump 44

MB4/5 grain fed Wagyu from western Queensland

#### 300g Platinum Rib Fillet 48

120 day grain fed Angus beef, Darling Downs, Queensland

**Butchers Board 105** [shared between 3-4 people]
300g Wagyu Rump, half kilo of buffalo wings, BBQ beef ribs, BBQ Pork cutlet, rosemary and sea salt chips and creamy slaw

All steaks are served with rosemary and sea salt chips, a choice of garden salad, steamed vegetables or pumpkin & quinoa salad Includes your choice of sauce

**Sauces** mushroom, pepper, chilli, gravy or garlic cream **Toppers** garlic prawns **+7** 

**Swap** sweet potato fries **+2** creamy mashed potato **+2** 

Please let our staff know of any allergies (GF) Gluten Friendly (GFO) Gluten Free Option (V) Vegetarian (VG) Vegan

# WEDDINGS. BIRTHDAYS. CELEBRATIONS.

Come celebrate your next milestone with us. Contact our events team today for customisable packages catered to your event requirements.

events@southbankbeergarden.com.au

ON TAP	S	P	J
XXXX Gold	8.5	11	21
Milton, QLD – Lager 3.5%			
Byron Bay Premium Lager	9	12	23
Byron Bay, NSW – Lager 4.2%			
Furphy Refreshing Ale	9	12	23
Melbourne, VIC – Ale 4.4%			
Hahn Super Dry	9.5	12.5	24
Auburn, NSW – Low Carb Lager 4.6%			
Last Man Standing	9.5	12.5	24
Brisbane, QLD – Lager 4.5%			
Stella Artois *330ml/500ml	9	12	
Belgium - Pilsner 4.8%			
Young Henrys Newtowner	9.5	12.5	24
Newtown, NSW – Pale Ale 4.8%			
Your Mates "Larry"	9.5	12.5	24
Warana, QLD – Pale Ale 4.5%			
Black Hops East Coast Haze	10	13	25
Burleigh Heads, QLD – Hazy Pale Ale 4.5%			
Stone and Wood Pacific Ale	9.5	12.5	24
Byron Bay, NSW - Pacific Ale 4.4%			
New Belgium Voodoo Ranger IPA	10.5	14	27
Colorado, USA – India Pale Ale 6.8%	•		
Guinness	9	12	
Dublin, Ireland – Stout 4.2%	33.5	15	20
James Squire Ginger Beer	11.5	15	29
Camperdown, NSW – Ginger Beer 4.5%	0.5		21
Monteith's Crushed Apple Cider	8.5	11	21
New Zealand - Cider 4.5% <b>Hills Cider Tropical Sour</b>	10.5	14	27
Hay Valley, SA – Cider 8%	10.5	14	21
nay valley, 5A – Cluel 6%			

# Looking for something different? Ask our friendly staff

# PACKAGED BEER

Heineken Zero – 0.0%	6.5
James Boags Premium Light - 2.5%	6.5
Sol Cerveza – 4.5%	9

# FUNCTIONS & EVENTS

Southbank Beer Garden features seven incredible function spaces including our River Room complete with its own private bar! Perfect for your next event contact us for more info: events@southbankbeergarden.com.au



# **COCKTAILS**

After a classic cocktail? Ask our friendly staff.

#### Caiprioska 16

Original // Orange & Passionfruit // Watermelon & Lime // Sour Apple

#### **Southie Spritz 18**

Pink gin, rose vermouth, strawberry, basil, lemon, and soda

### **Raspberry Beret 18**

Vanilla vodka, crème de cacao, house made raspberry syrup, lillet blanc, lemon and aquafaba

#### **Cinnamon Cream 18**

Cinnamon whiskey, coconut rum, crème de cacao, coconut cream and banana syrup

#### Monkey Jam Sour 18

Scotch whiskey, raspberry jam, lemon juice and aquafaba

#### Maple Bacon Bloody Mary 18

Vodka, tomato, V8 Juice, tobasco and maple candied bacon

### Honey and Rose Gin Old Fashioned 19

Bush Honey Gin, Rose Gin, honey ginger syrup and peach bitters

### Raspberry Blush 20

Shiraz gin, lime juice, tobasco and raspberries

### Passionfruit and Vanilla Mojito 18 serve 44 jug

White rum, passionfruit, mint, vanilla, sugar and lime

# **SPIRITS**

#### **House Spirits 10**

Absolut Vodka, Beefeater Gin, Jim Beam Bourbon, Bundaberg Rum, Havana Club 3 Anos White Rum, Ballantine's Scotch Whiskey, Jose Cuervo Silver Tequila



SPARKLING	120ml	Bottle
Morgan's Bay Cuvee	9.5	35
South Eastern Australia <b>Delatite Estate 'Pet Nat' Riesling Gewürztraminer</b> Mansfield, VIC		55
Terre Forti Prosecco	11.5	55
Emilia Romagna, Italy <b>Chevalier Blanc de Blanc</b> Nuits-Saint Georges, France	12.5	60
Mumm Grand Cordon Champagne, France		95
WHITE 150ml	250ml	Bottle

WHITE	150ml	250ml	Bottle
Morgan's Bay Semillon Sauvignon Blanc	9.5	13	35
South Eastern Australia Terre Forti Pinot Grigio	10.5	15	43
Emilia Romagna, Italy  Joseph Cattin Pinot Blanc			62
Alsace, France <b>The Better Half Sauvignon Blanc</b> Marlborough, NZ	12.5	18	45
Petits Detours Pinot Gris			50
Languedoc, France  J. Moreau & Fils Chardonnay  Chablis. France	13.5	19	53

ROSE	150ml	250ml	Bottle
Les Peyrautins Rosé	13	18	50
Languedoc, France			
Torpez Petite Bravade Rosé			63
St Tropez, France			
Maison Saint AIX Rosé			68
Provence, France			

RED	150ml	250ml	Bottle
Morgan's Bay Cab Merlot South Fastern Australia	9.5	13	35
The Better Half Pinot Noir Marlborough, NZ			58
Petit Detours Pinot Noir	13.5	19	53
Languedoc, France			
Terre Forti Sangiovese			45
Emilia Romagna, Italy			
Juniper Original Red Blend			48
Margaret River, WA			
La Celia Bustos Malbec			46
Mendoza, Argentina			
Schwarz Shiraz			60
Barossa Valley, SA			
Budburst Shiraz	12.5	18	49
Barossa Valley, SA			