

## ON TAP

	S	P	J
<b>XXXX Gold</b>	7	8.5	15
Milton, QLD – Lager 3.5%			
<b>Furphy Refreshing Ale</b>	8	10	18
Melbourne, VIC – Ale 4.4%			
<b>Byron Bay Premium Lager</b>	8	10	18
Byron Bay, NSW – Lager 4.2%			
<b>Hahn Super Dry</b>	8	10	18
Auburn, NSW – Low Carb Lager 4.6%			
<b>Last Man Standing</b>	9	12	22
Brisbane, QLD – Lager 4.5%			
<b>Stella Artois</b> *330ml/500ml	9	11	
Belgium - Pilsner 4.8%			
<b>James Squire 150 Lashes</b>	9	12	22
Camperdown, NSW – Pale Ale 4.2%			
<b>Malt Shovel XPA</b>	9	12	22
Camperdown, NSW – Extra Pale Ale 4.8%			
<b>Black Hops East Coast Haze</b>	9.5	12.5	23
Burleigh Heads, QLD – Hazy Pale Ale 4.5%			
<b>Stone and Wood Pacific Ale</b>	9.5	12.5	23
Byron Bay, NSW - Pacific Ale 4.4%			
<b>New Belgium Voodoo Ranger IPA</b>	10	13	24
Colorado, USA – India Pale Ale 6.8%			
<b>James Squire Ginger Beer</b>	10	13	24
Camperdown, NSW – Ginger Beer 4.5%			
<b>Monteith's Crushed Apple Cider</b>	8.5	11	20
New Zealand - Cider 4.5%			
<b>Hills Cider Tropical Sour</b>	10	13	24
Hay Valley, SA – Cider 8%			

Looking for something different?

Ask our friendly staff

## PACKAGED BEER

<b>Heineken Zero</b> – 0.0%	6.5
<b>James Boags Premium Light</b> - 2.5%	6.5
<b>Sol Cerveza</b> – 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](mailto:events@southbankbeergarden.com.au)



## COCKTAILS

### Aperol Spritz 16

Aperol, prosecco and soda

### Southie Spritz 17

Beefeater Pink gin, Adelaide Hills Distillery rose vermouth, strawberry, basil, lemon and soda

### Margarita 18

Espolon Blanco tequilla, triple sec, lime and agave

### Cosmopolitan 18

Absolut Citrus Vodka, triple sec, cranberry and lime

### Espresso Martini 18

Absolut Vodka, Kahlua, coffee and sugar

### Raspberry Beret 18

Absolut Vanilla vodka, crème de cacao, raspberry shrub, lillet blanc, lemon and faba

### Sunset Sangria 15 serve 36 jug

Red wine, apricot brandy, orange, lemon, house spiced syrup, strawberry, peach and apple

### Passionfruit and Vanilla Mojito 18 serve 44 jug

Havana Club 3 Anos, passionfruit, mint, vanilla sugar and lime

## SPIRITS

### House Spirits 9

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



## SPARKLING

	120ml	Bottle
<b>Morgan's Bay Sparkling Cuvée</b>	9	30
South Eastern Australia		
<b>Charles Ranville Cremant de Bourgogne</b>	11	48
Bourgogne, France		
<b>Seppelt The Great Entertainer Prosecco</b>	11	50
South Eastern Australia		
<b>River Retreat Pink Moscato</b>	10	42
Murray Darling, NSW		
<b>Mumm Grand Cordon Champagne</b>		95
Champagne, France		

## WHITE

	150ml	250ml	Bottle
<b>Morgan's Bay Semillon Sauvignon Blanc</b>	9	12.5	30
South Eastern Australia			
<b>Squealing Pig Sauvignon Blanc</b>	12	18	55
Marlborough, NZ			
<b>T'Gallant Cape Schanck Pinot Grigio</b>	11	17	52
Mornington Peninsula, VIC			
<b>Secret Garden Chardonnay</b>	9	12.5	30
Big Rivers, NSW			
<b>St Huberts The Stag Chardonnay</b>	12	18	55
Yarra Valley, VIC			


## ROSE

	150ml	250ml	Bottle
<b>Les Peyrautins Rosé</b>	13	18	52
Languedoc, France			
<b>Torpez Petite Bravade Rosé</b>			65
Cotes de Provence, France			

## RED

	150ml	250ml	Bottle
<b>Morgan's Bay Shiraz Cabernet</b>	9	12.5	30
South Eastern Australia			
<b>Secret Garden Shiraz</b>	9	12.5	30
Big Rivers, NSW			
<b>Delatite High Ground Pinot Noir</b>	12	16	50
Mansfield, VIC			
<b>Wynns The Gables Cabernet Sauvignon 2019</b>			54
Coonawarra, SA			
<b>Finca Enguera 2018 Tempranillo</b>			35
Valencia, Spain			
<b>Hither &amp; Yon 2018 Nero D'avola</b>			57
McLaren Vale, SA			
<b>Pepperjack Barossa Shiraz 2019</b>			66
Barossa Valley, SA			
<b>Kilikanoon Killermans Run GSM 2018</b>			55
Clare Valley, SA			

## 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. Please let our staff know of any allergies

(GF) Gluten Friendly (GFO) Gluten Free Option  
(V) Vegetarian (VG) Vegan

## SHARE PLATES

**Cheesy Garlic Bread (V) 10**  
Add bacon +2

**Rosemary and Sea Salt Chips (V) 9**  
Rosemary and sea salt seasoned chips, house aioli

**Sweet Potato Fries (V) (GF) 12**  
Sweet potato fries, chipotle mayo

**Salt & Pepper Baby Squid (GFO) 16**  
Lightly dusted, fried baby squid, fresh herbs and spices and Siracha mayonnaise

**Jerk Chicken Soft Tacos 18**  
Jamaican style jerk chicken, pico de gallo, avocado, mixed lettuce, herbs, served on soft flatbread

**Harissa Prawns (GF) 20**  
Char-grilled tiger prawns, Middle Eastern chilli paste, served with rocket and fennel salad and harissa sauce

## WINGS

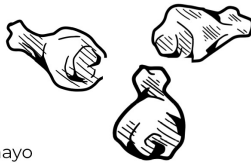
**Signature Wings Half 18 | Kilo 28**

**Honey Soy**

**Original Buffalo** blue cheese sauce

**Korean Sweet and Spicy**

**Buttermilk Fried Wings** sriracha mayo



## SALADS

Add house smoked chicken +5 pan seared prawns +7

**Caesar Salad 18**  
Cos lettuce, bacon, croutons, shaved parmesan, soft egg with house made Caesar dressing

**Pumpkin and Quinoa Salad (V) 20**  
Thyme roasted pumpkin, quinoa, fresh rocket, mixed sprouts, roasted pepita seeds and haloumi

**Warm Thai Beef Salad 24**  
Tender beef strips marinated in Thai flavours, tossed with rocket, crispy noodles, Spanish onion, cucumber, cherry tomatoes, coriander, lime and ginger vinaigrette



## BURGERS

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

### The BG Classic Beef Burger 21

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

### Big Ass Beach Burger 26

Black Angus beef patty, smoked bacon, cos lettuce, tomato, cheese, dill pickles, beetroot, caramelised onions, fried egg and pineapple with rosemary and sea salt chips

### Buttermilk Fried Chicken Burger 22

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) 22

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

### Bulgogi Steak Sandwich 22

Bulgogi marinated rib fillet, capsicum, onion, jalapenos, gem lettuce, provolone cheese on a rustic grande loaf

## 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) 32

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

### BBQ Pork Cutlet 28

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

### BBQ Beef Ribs 30

Braised 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

## BBQ PIT

### 400g Jacks Creek Angus Rump (GFO) 36

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

### 200g Eye Fillet (GFO) 39

100 day grain fed from Darling Downs, Queensland

### 300g Diamantina Wagyu Rump (GFO) 38

MB4/5 grain fed Wagyu from the lush rich gulf region of northern Queensland

### 300g Beef City Platinum Rib Fillet (GFO) 43

120 day grain fed Angus beef, Darling Downs, Queensland

### Butchers Board 95 *[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

## TREATS

### Cheese Board 35 *[shared between 2-3 people]*

Chef's selection of 3 cheeses, mixed olives, fresh seasonal fruits, crackers and quince paste

### Tiramisu 14

Classic Italian tiramisu with fresh seasonal fruits, lady finger biscotti, vanilla fairy floss, cocoa and mint

### Eton Mess 14

Meringue, seasonal berries, chocolate mousse, liquor infused strawberry compote and crushed macadamias