


## 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 Sracha mayonnaise

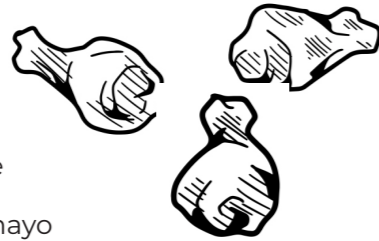
**Harissa Prawns (GF) 23**  
Char-grilled tiger prawns, Middle Eastern chilli paste, served with rocket and fennel salad and harissa sauce

**Pacific Ale Mussels (GFO) 27**  
Kinkawooka mussels, cooked in Stone and Wood Pacific Ale with onions, garlic, butter, served with crusty bread, lemon

**Soft Flatbread Tacos 22**  
Your choice of Jerk Chicken or slow smoked Pulled Pork, pico de gallo, avocado, mixed lettuce, herbs, served on flatbread

## WINGS

**Signature Wings Half 19 | Kilo 30**  
**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 21**  
Cos lettuce, bacon, croutons, shaved parmesan, soft egg with house made Caesar dressing

**Pumpkin and Quinoa Salad (V) 23**  
Thyme roasted pumpkin, quinoa, fresh rocket, mixed sprouts, roasted pepita seeds and haloumi

**Warm Thai Wagyu Beef Salad 27**  
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 25**  
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 25**  
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 25**  
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) 25**  
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 26**  
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 27**  
Beer battered fresh market fish, garden salad, rosemary and sea salt chips and signature tartare sauce

**Crispy Skin Atlantic Salmon (GF) 35**  
Pan seared Atlantic Salmon with asparagus, buttered mushrooms, Spanish onion, blistered cherry tomatoes, baby spinach and romesco sauce

**BBQ Beef Ribs 35**  
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) 25**  
Vegan penne rigate, mixed mushrooms, cherry tomatoes, vegan pesto, cashew parmesan with toasted vegan bread

## CHAR GRILL

**BBQ Pork Cutlet (GF) 34**  
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) 42**  
MB2 150 day grain fed Angus beef, Liverpool Plains, New South Wales

**200g Eye Fillet (GFO) 45**  
100 day grain fed from Darling Downs, Queensland

**300g Diamantina Wagyu Rump (GFO) \$46**  
MB4/5 grain fed Wagyu from Western Queensland

**300g Platinum Rib Fillet (GFO) 52**  
120 day grain fed Angus beef, Darling Downs, Queensland

**Butchers Board 115 [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](mailto:events@southbankbeergarden.com.au)

## ON TAP

	S	P	J
<b>XXXX Gold</b> Milton, QLD – Lager 3.5%	8.5	11	21
<b>Last Man Standing Mid Strength</b> Brisbane, QLD – Lager 3.5%	9	12	23
<b>XXXX Bitter</b> Milton, QLD – Lager 4.6%	9	12	23
<b>Byron Bay Premium Lager</b> Byron Bay, NSW – Lager 4.2%	9	12	23
<b>Heads of Noosa Japanese Lager</b> Noosa, QLD – Lager 4.5%	9	12	23
<b>Hahn Super Dry</b> Auburn, NSW – Low Carb Lager 4.6%	9.5	12.5	24
<b>Stella Artois</b> *330ml/500ml Belgium - Pilsner 4.8%	9	12	
<b>Guinness</b> Dublin, Ireland – Stout 4.2%	9	12	
<b>Stone and Wood Pacific Ale</b> Byron Bay, NSW - Pacific Ale 4.4%	9.5	12.5	24
<b>Black Hops East Coast Haze</b> Burleigh Heads, QLD – Hazy Pale Ale 4.5%	10	13	25
<b>New Belgium Voodoo Ranger IPA</b> Colorado, USA – India Pale Ale 6.8%	10.5	14	27
<b>James Squire Ginger Beer</b> Camperdown, NSW – Ginger Beer 4.5%	11.5	15	29
<b>Monteith's Crushed Apple Cider</b> New Zealand - Cider 4.5%	8.5	11	21
<b>Hills Cider Tropical Sour</b> Hay Valley, SA – Cider 8%	10.5	14	27

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

After a classic cocktail? Ask our friendly staff.

<b>Caiprioska 16</b> Original // Orange & Passionfruit // Watermelon & Lime // Sour Apple
<b>Southie Spritz 18</b> Pink gin, rose vermouth, strawberry, basil, lemon, and soda
<b>Raspberry Beret 18</b> Vanilla vodka, crème de cacao, house made raspberry syrup, lillet blanc, lemon and aquafaba
<b>Cinnamon Cream 18</b> Cinnamon whiskey, coconut rum, crème de cacao, coconut cream and banana syrup
<b>Monkey Jam Sour 18</b> Scotch whiskey, raspberry jam, lemon juice and aquafaba
<b>Maple Bacon Bloody Mary 18</b> Vodka, tomato, V8 Juice, tobasco and maple candied bacon
<b>Honey and Rose Gin Old Fashioned 19</b> Bush Honey Gin, Rose Gin, honey ginger syrup and peach bitters
<b>Raspberry Blush 20</b> Shiraz gin, lime juice, tobasco and raspberries
<b>Passionfruit and Vanilla Mojito 18 serve 44 jug</b> White rum, passionfruit, mint, vanilla, sugar and lime

## SPIRITS

<b>House Spirits 10</b> Absolut Vodka, Beefeater Gin, Jim Beam Bourbon, Bundaberg Rum, Havana Club 3 Anos White Rum, Ballantine's Scotch Whiskey, Jose Cuervo Silver Tequila
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## SPARKLING

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

## WHITE

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

## ROSE

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

## RED

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