

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

APPETISERS

Rosemary Sea Salt Fries (VG) (GFO) 12

Rosemary sea salt fries, house aioli

Parmesan Truffle Fries (V) (GFO) 15

Crispy fries, truffle oil, parmesan, truffle aioli

Chilli Cheese Fries (GFO) 18

Slow-cooked brisket chilli, served on cheesy fries, sour cream, Mexican onion

Yakitori Skewers (GFO) 17

Grilled chicken, pickled vegetables, wakame salad, teriyaki sauce

Arancini of the Day (V) 18

Arancini, beer nut romesco, black garlic aioli

Crispy Fried Squid 19

Salt and pepper squid, pickled vegetables, wakame salad, teriyaki sauce

Cider Battered Camembert Cheese (V) 24

Battered camembert, honey, beer nuts, & lavosh

BURGERS

BG Classic 27

Wagyu beef patty, stacked bacon, oak lettuce, tomato, cheese, pickles, tomato chutney, aioli with rosemary sea salt fries

Double Smash 24

Double smash patty, double cheese, onion mayonnaise, mustard, tomato sauce, pickles, crispy onions with rosemary sea salt fries

Korean Fried Chicken 27

Crispy fried chicken, kimchi slaw, gochujang mayonnaise, pickles, teriyaki sauce with rosemary sea salt fries

Steak Sandwich 27

Tender hanger steak fillet, rocket, beer nut romesco, basil mayonnaise, cheese, on Turkish bread with rosemary sea salt fries

Havana Sandwich 25

Pulled pork, cheese, pickles, ham, barbeque sauce, mustard, on Turkish bread with rosemary sea salt fries

Vegan Burger (VG) (GFO) 26

Plant-based patty, vegan cheese, pickled onion, crispy onions, pickles, vegan mayonnaise, tomato sauce, mustard on a gluten-free potato bun with rosemary sea salt fries



WOODFIRE PIZZAS

Margherita (V) 24

San Marzano tomato, fior di latte, basil oil, fresh basil

Tartufo Funghi (V) 27

Black truffle, parmesan, mushrooms, fior di latte, grana padano, fried sage

Diavola 27

San Marzano tomato, taleggio, sundried tomato, calabrese salami, confit garlic, confit chilli

Prosciutto 28

San Marzano tomato, confit garlic, fior di latte, rocket, prosciutto, grana padano, parmesan

Pepperoni 25

San Marzano tomato, pepperoni, fior di latte

Italian Sausage 28

San Marzano tomato, fior di latte, fresh Italian sausage, Spanish onion with parmesan, fresh fennel

Quattro Formaggi (V) 27

Four cheese - panna da cucina, parmesan, gorgonzola, asiago, fior di latte, caramelized onions

Tuscan Chicken 28

Spinach and parmesan base, Tuscan chicken, sundried tomato, olives, fior di latte with fried sage

Pizza Add-Ons

+8 Gluten friendly base | **+4** Vegan option

+2 Cheese / Salami / Pepperoni | **+4** Prosciutto | **+5** Truffle

CLASSICS

Classics are served with our house aioli slaw and rosemary sea salt fries

Pork Ribs (GFO) 28

Smoked, barbeque glazed pork ribs

Fish and Chips 28

Crispy cider battered barramundi, fresh lemon

Chicken Schnitzel 28

250g panko crumbed chicken schnitzel

Add *bacon parmigiana topper* **+5**

Angus Rump Steak, (GFO) 40

300g locally sourced Angus rump cooked to your liking, red wine jus

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

MAINS

Penne Puttanesca (VG) (GFO) 26

Penne, heirloom tomato, capers, olives, red onion, eggplant, extra virgin olive oil

Braised Beef Cheek Lasagna 28

Slow braised beef cheek, passata, goat cheese, fried sage

Pumpkin and Ricotta Ravioli (V) 29

Pumpkin and ricotta Ravioli, amaretti biscuit, roasted pumpkin, fried mushroom, pumpkin sauce, beer nuts

Pan-Seared Salmon (GFO) 32

Pan-seared salmon, cauliflower puree, Dutch carrots, fried capers, mustard, lemon dressing

Braised Pork Belly (GFO) 34

Slow braised pork belly, fondant potato, Dutch carrots, sesame and cucumber salad

Chicken Kiev 30

Herb and black garlic butter stuffed chicken kiev, fondant potato, hollandaise sauce

Grass-Fed Eye Fillet (GFO) 49

200g grass-fed eye fillet, mashed potato, pea puree, fried mushrooms, red wine jus

SALADS

Salmon Buddha Bowl (GFO) 30

Char Siu baked salmon, jasmine rice, wakame salad, red cabbage, pickled carrots, sliced avocado, Japanese dressing

Grilled Barramundi Salad (GFO) 27

Oven-baked barramundi goujons, mixed leaf lettuce, chili, red onion, Persian feta, house dressing

Moroccan Beef Salad (GFO) 25

Sautéed Moroccan beef served on a hearty salad of mint, lentils, spinach, mint, zucchini, olives, red onion, confit garlic yoghurt

Beetroot and Caramelized Nut Salad (V) (GFO) 25

Diced beetroot, goat cheese, caramelized beer nuts, mixed leaf lettuce, house dressing

Prosciutto, Pear and Parmesan salad 26

Prosciutto, pear, caramelized onion cream cheese, tomato chutney, rocket, parmesan and crostini

Please let our staff know of any allergies

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

ON TAP

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XXXX Gold Milton, QLD – Lager 3.5%	10.5	13	24
Last Man Standing Midstrength Brisbane, QLD – Lager 3.5%	10.7	13.2	25
XXXX Bitter Milton, QLD - Lager 4.6%	11.2	13.7	26.5
Byron Bay Premium Lager Byron Bay, NSW – Lager 4.2%	11.5	14.2	26.5
Hanh Super Dry Auburn, NSW – Low Carb Lager 4.6%	11.2	13.7	26.5
Stella Artois *330ml/500ml Belgium - Pilsner 4.8%	11.7	14.7	
Heads of Noosa Japanese Lager Noosa, QLD – Lager 4.5%	11.7	14.7	28
Stone and Wood Pacific Ale Byron Bay, NSW – Pacific Ale 4.4%	12	14.7	26.5
Mountain Culture Status Quo Blue Mountains, NSW - Pale Ale 5.2%	12.2	15.7	29
Little Creatures Hazy IPA Geelong, VIC – India Pale Ale 6%	12.2	15.7	29
James Squire Ginger Beer Camperdown, NSW – Ginger Beer 4.5%	13	16.8	31
Byron Bay Lemon Squash Byron Bay, NSW	13	16.8	31
Bertie Blood Orange Cider Melbourne, VIC – Cider 4%	11.2	14.2	26
Monteith's Crushed Apple Cider New Zealand - Cider 4.5%	11.2	14.2	26

PACKAGED BEER

Heineken Zero – 0.0%	8.5
Hills Non Alcoholic Apple Cider – 0.0%	9
James Boags Premium Light – 2.5%	9
Heads of Noosa Lager 3.5 – 3.5%	9.5
Sol Cerveza – 4.5%	10
Hills Apple Cider – 5%	11
Hills Pear Cider – 5%	11

SPIRITS

House Spirits 11.5 Wyborowa Vodka, Beefeater Gin, Jim Beam Bourbon, Bundaberg Rum, Havana Club 3 Anos White Rum, Ballantine's Scotch Whiskey
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Looking for something different?
Ask our friendly staff



COCKTAILS

After a classic cocktail? Ask our friendly staff.

Coconut Chilli Margarita 18 Black cockatoo coconut rum, Eros chilli vodka, OMG triple sec, agave nectar, guava juice
Tropical Mojito 18 Black cockatoo coconut rum, pineapple liqueur, Diablo ginger beer, lime juice, pineapple juice, passionfruit pulp, lime, mint
Passionfruit Sunset 18 Amazonas passionfruit liqueur, Diablo ginger beer, passionfruit pulp, lime
Caipiroska 20 <i>Orange & Passionfruit</i> - Wyborow vodka, triple sec, orange juice, passionfruit <i>Watermelon & Lime</i> - Wyborow vodka, watermelon liqueur, watermelon syrup, lime juice
Coastal Iced Tea 18 Black cockatoo white rum, Eros vodka, Azure Mediterranean gin, OMG triple sec, agave nectar, Diablo ginger beer, lemon juice
Southie Spritz 19 Pink gin, rose vermouthe, strawberry, basil, lemon and soda
Sweet Man's Spritz 18 Deadman's coconut rum, strawberry syrup, lychee syrup, lemon
Honey Pineapple Margarita 21 Cazcabel honey tequila, Cazcabel blanco tequila, agave nectar, lime juice, pineapple juice
Spiced Pine Lime Margarita 21 Cazcabel coconut tequila, agave nectar, lime juice, pineapple juice, jalapeño
Raspberry Beret 22 Vanilla vodka, crème de cacao, Lilet blanc, raspberry syrup, lemon, aquafaba
Lychee Elderflower Sour 22 Beefeater gin, elderflower liqueur, lychee syrup, apple juice, lime juice, aquafaba

SPARKLING

	120ml	Bottle
Morgan's Bay Cuvee South Eastern Australia	10.5	40
Delatite Estate 'Pet Nat' Riesling Gewürztraminer Mansfield, VIC		62
Rivani Prosecco Veneto, IT	13.5	60
Chevalier Blanc de Blanc Nuits-Saint Georges, France	13	59
Mumm Grand Cordon Champagne, France		105

WHITE

	150ml	250ml	Bottle
Morgan's Bay Semillon Sauvignon Blanc South Eastern Australia	10.5	14.5	40
Terre Forti Pinot Grigio Emilia Romagna, Italy	12.5	17.5	49
Joseph Cattin Pinot Blanc Alsace, France			62
The Better Half Sauvignon Blanc Marlborough, NZ	13	18	51
Petit Detours Pinot Gris Languedoc, France			55
J. Moreau & Fils Chardonnay Chablis, France	13.5	19.5	56

ROSE

Les Peyrautins Rosé Languedoc, France	13	18.5	53
Torpez Petite Bravade Rosé St Tropez, France			63
Maison Saint AIX Rosé Provence, France			68

RED

Morgan's Bay Cab Merlot South Eastern Australia	10.5	14.5	40
The Better Half Pinot Noir Marlborough, NZ			58
Petit Detours Pinot Noir Languedoc, France	14	19.5	56
Terre Forti Sangiovese Emilia Romagna, Italy			52
Juniper Original Red Blend Margaret River, WA			51
La Celia Bustos Malbec Mendoza, Argentina			53
Schwarz Shiraz Barossa Valley, SA			63
Budburst Shiraz Barossa Valley, SA	12.5	18	52