

## 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)

## APPETISERS

### Rosemary Sea Salt Fries (VG) 12

Rosemary sea salt fries, house aioli

### Parmesan Truffle Fries (V) 15

Crispy fries, truffle oil, parmesan, truffle aioli

### Chilli Cheese Fries 18

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

### Yakitori Skewers (GF) 19

Grilled teriyaki chicken, pickled vegetables, wakame salad, japanese mayonnaise

### Arancini of the Day (V) 18

Arancini, beer nut romesco, truffle aioli

### Crispy Fried Calamari 19

Salt and pepper calamari, pickled vegetables, wakame salad, sriracha mayonnaise

### 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) 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 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 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) (GF) 26

Gluten free 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 (GF) 32

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

### Braised Pork Belly (GF) 34

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

### Hot Honey Chicken (GF) 30

Flame grilled Habanero hot honey chicken breast, spinach, roast sweet potato medley, baby broccoli, heirloom carrots

### Grass-Fed Eye Fillet (GF) 49

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

## SALADS

### Salmon Buddha Bowl 30

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

### Grilled Barramundi Salad (GF) 27

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

### Moroccan Beef Salad 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) 25

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

### Please let our staff know of any allergies

(GF) Gluten Free (V) Vegetarian (VG) Vegan

**Please note Sunday Surcharge (10%) and Public Holiday Surcharge (15%) on all items**

## ON TAP

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

## PACKAGED BEER

<b>Heineken Zero</b> – 0.0%	8.5		
<b>Hills Non Alcoholic Apple Cider</b> – 0.0%	9		
<b>James Boags Premium Light</b> – 2.5%	9		
<b>Heads of Noosa Lager 3.5</b> – 3.5%	9.5		
<b>Sol Cerveza</b> – 4.5%	10		
<b>Hills Apple Cider</b> – 5%	11		
<b>Hills Pear Cider</b> – 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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## 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 / 39

Black cockatoo coconut rum, pineapple liqueur, Diablo ginger beer, lime juice, pineapple juice, passionfruit pulp, lime, mint

### Passionfruit Sunset 18 / 39

Amazonas passionfruit liqueur, Diablo ginger beer, passionfruit pulp, lime

### Caipiroska 20

*Orange & Passionfruit* - Wyborow vodka, triple sec, orange juice, passionfruit

*Watermelon & Lime* - Wyborow vodka, watermelon liqueur, watermelon syrup, lime juice

### Spritz 18 / 39

*Coconut, Strawberry & Lime* - Coconut rum, strawberry syrup, lychee syrup, lime

*Lemon & Lavender* - Beefeater gin, lavender syrup, lemon juice

### Martini 19

*Espresso* - Wyborow vodka, coffee liqueur, cold pressed espresso

*Pavlova* - White Oat Berry Pink gin, caramel syrup, passionfruit

*Tim Tam* - Diablo espresso martini liqueur, dark chocolate, vanilla, coffee, cream, honey

### Honey Pineapple Margarita 21

Cazcabel honey tequila, Cazcabel blanco tequila, agave nectar, lime juice, pineapple juice

### Piña Colada 18

Coconut rum, pineapple juice, lime juice, coconut cream, cherry

## SPARKLING

	120ml	Bottle
<b>Morgan's Bay Cuvee</b> South Eastern Australia	10.5	40
<b>Delatite Estate 'Pet Nat' Riesling Gewürztraminer</b> Mansfield, VIC		62
<b>Rivani Prosecco</b> Veneto, IT	13.5	60
<b>Chevalier Blanc de Blanc</b> Nuits-Saint Georges, France	13	59
<b>Mumm Grand Cordon</b> Champagne, France		129

## WHITE

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

## ROSE

<b>Les Peyrautins Rosé</b> Languedoc, France	13	18.5	53
<b>Torpez Petite Bravade Rosé</b> St Tropez, France			63
<b>Maison Saint AIX Rosé</b> Provence, France	16.5	24	68

## RED

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