



SOUTHBANK BEER GARDEN

SHARE PLATES

Charred Breads (v) w/ chefs selection dips.....	12
Bruschetta (v) tomato, fresh herbs, Spanish onion, aged balsamic & feta on sourdough.....	14
Pacific Oysters (set of 6)	
Natural.....	18
Kilpatrick.....	20
House Signature Buffalo Wings	
Slow smoked wings with our own buffalo sauce and a blue cheese dipping sauce	
½ Kilo (2-3 people).....	16
1 Kilo (3-4 people).....	25
Beer Garden's Famous Hickory Smoked Wings	
Slow smoked chicken wings tossed in our spicy smoked salt & chipotle mayo dipping sauce	
½ Kilo (2-3 people).....	16
1 Kilo (3-4 people)	25
 Wings of Insanity Challenge 8 slow smoked chicken wings tossed in our Wings of Insanity sauce Caution - this dish is made with the worlds hottest chillies; Carolina Reaper, Trinidad Scorpion, Ghost, Habanero & Bird's Eye chillies.....	25
House Made Duck & Pork Spring Rolls w/ spicy plum glaze	18
Popcorn Chicken w/ maple sriracha	13
Beer Battered Rosemary Chips (v) w/ your choice of gravy or aioli	8
Chilli Cheese Fries ground beef chilli, shoe string fries, jalapeño & cheese sauce.....	10

BURGERS

Served with beer battered rosemary chips & tomato sauce on a seeded brioche bun

Beer Garden Cheese Burger double bacon, double cheese, pickles w/ house tomato relish.....	18
Chipotle Pulled Pork chipotle & apple braised pork, southern style slaw w/ smokey bbq sauce.....	18
Garden Burger (v) smoked hash cake, roast mushroom, onion rings, beetroot hommus, fresh rocket.....	18
Korean Chicken Burger fried chicken breast, sriracha sauce, kim chi slaw w/ lime & sesame mayo.....	20

SALADS

Caesar Salad cos lettuce, bacon, brioche croutons, shaved parmesan, soft egg, Caesar dressing.....	18
Thyme Roasted Pumpkin & Quinoa Salad (v) w/ fresh rocket, mixed sprouts & grilled haloumi.....	20
Add a meat selection to your salad	
Marinated Chicken (grilled to order)	6
Grilled Prawns	9



GRILL

All our meats are sourced from premium MSA graded cuts and are hormone and antibiotic free

Rangers Valley Wagyu Rump 7 - 9 score 300g 37

Cape Grim Sirloin 300g (100% Pasture Grass Fed)..... 36

John Dee Scotch Fillet 300g 39

All steaks are served with sauce, beer battered rosemary chips, garden salad, perfectly char grilled to your liking. Your choice of sauce - wild mushroom, green pepper, red wine jus, gravy

Extra Sauce \$4

Add a tasty side to your steak +

Onion Rings 5

Garlic Prawns 10

Salt & Lime Pepper Calamari 8

Butcher's Board (Share platter for 3-4 people)

Cape Grim Sirloin, beef brisket, boerewors & buffalo wings..... 95

Served with a selection of sauces, beer battered rosemary chips, garden salad & sour dough.

SMOKED

Served with charred corn, garlic potatoes & coleslaw

Beef Brisket w/ coffee & garlic BBQ sauce 34

Beef Short Rib finished with South African BBQ baste..... 36

MAINS

Salt & Lime Pepper Calamari w/ house green salad, chips & sweet chili mayo 16

Twice Cooked Pork Belly fried brussel spouts, kipfler potato, speck, apple puree, kale, roast garlic & chilli butter..... 32

Pan Roast Market Fish house rolled gnocchi, confit tomato, preserved lemon, fresh rocket & salsa verde..... 32

Linguine Carbonara double smoked bacon, cream, grana padano & fresh rocket w/ chicken pieces 28

Chicken Skewers charred pineapple, Mediterranean vegetables served w/ beer battered chips, house salad & sundried tomato aioli 25

DESSERT

Eton Mess vanilla meringue, strawberry salad, Strawberry sherbet roast pistachios, crème Chantilly, baby mint..... 14

Chocolate Brownie w/ walnut praline, raspberry puree, vanilla bean ice-cream 14



BREAKFAST



Available from Monday – Friday 9.00am – 11.30am & Saturday – Sunday 8.00am – 12.00pm

Warm Banana and Walnut Bread w/ honey & Pepe Saya butter.....	6
Warm Chia Pudding w/ LSA, berries, caramelised banana & coconut yoghurt	12
Crushed Avocado and Feta on sourdough, lemon oil, pepitas & watercress.....	14
Breakfast Bun smoked bacon, chorizo & free range egg, hash brown on a soft bun w/ BBQ sauce	13
Bacon and Eggs double-smoked bacon, free range eggs on sourdough w/ house relish.....	15
Char Grilled Corn and Quinoa Fritter w/ poached eggs, roast tomato & rocket with lemon dill crème fraiche.....	16
Add a tasty topping +	
Smoked salmon	6
Bacon	5
Haloumi	4
Beer Garden Baked Beans w/ smoked ham hock, fried eggs, buttered kale on cornbread and salsa verde.....	17
The Big Breakfast house smoked bacon, chorizo, free range eggs, hash browns, slow roast cherry tomato, swiss brown mushrooms & sour dough w/ house relish.....	21
Kids Breakfast scrambled eggs & bacon w/ sourdough toast.....	8
Add a tasty side +	
Egg	3
Avocado	4
Roasted mushroom	4
Roasted cherry tomato	4
Hash brown	4
Bacon	4
Chorizo	5
Smoked ham hock baked beans	6
Sourdough toast	2