



SOUTHBANK BEER GARDEN

SHARE PLATES

Garlic Bread (V)	9
add cheese	2
add bacon	3
Bruschetta (V) tomato, fresh herbs, Spanish onion, aged balsamic & feta on sourdough	15
Pacific Oysters (half dozen) (GF)	
Natural	19
Kilpatrick	23
House Signature Buffalo Wings	
Slow smoked wings with our own buffalo glaze, served with a blue cheese sauce	
Half kilo (2-3 people)	18
One kilo (3-4 people)	28
Beer Garden's Famous Hickory Smoked Wings	
Slow smoked chicken wings tossed in our mild smoked salt & chipotle mayo dipping sauce	
Half kilo (2-3 people)	18
One kilo (3-4 people)	28
 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
Pork Belly & Chinese Cabbage Spring Rolls , house made w/ spicy plum glaze	19
Popcorn Chicken w/ maple sriracha	15
Beer Battered Rosemary Chips (V) w/ your choice of gravy or aioli	9
Chilli Cheese Fries ground beef chilli, shoe string fries, jalapeño & cheese sauce	11

BURGERS

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

Vegan Burger (V)	20
falafel patty, roast mushrooms, onion rings, beetroot hummus and rocket on a gluten free bun	
Fried Chicken Burger	20
fried chicken breast, manchego, tomatillo salsa, fennel slaw and black garlic aioli.	
Cheese Burger	22
double bacon, double cheese, dill pickles, tomato relish, red onion and aioli	
Chipotle Pulled Pork	22
chipotle & apple braised pork, southern style slaw w/ smokey bbq sauce	
Works Burger	24
beef patty, bacon, lettuce, tomato, cheese, beetroot, caramelised onions, fried egg & pineapple	

SMOKED

Beef Brisket w/ garlic BBQ glaze, charred corn, coleslaw and roasted potatoes	24
Southern Style Pork Riblett w/ bourbon and mustard glaze, sweet potato wedges and garden salad	38



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)	8
Grilled Prawns	9

GRILL

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

400gm Black Angus Rump	34
200gm Eye Fillet	37
300gm Rangers Valley Wagyu Rump 7+	38
300gm Cape Grim Rib Fillet (100% Pasture Grass Fed)	39
400gm Cape Grim Sirloin on the Bone (100% Pasture Grass Fed)	42

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, chilli or Dianne

Add a Topper to your steak	
Onion Rings	6
Garlic Prawns	10
Salt & Lime Pepper Calamari	9

Butcher's Board (Share platter for 3-4 people) Grain Fed Black Angus Rump, beef brisket, boerewors & buffalo wings Served with a selection of sauces, beer battered rosemary chips, garden salad & sour dough.	95
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MAINS

Lemon Pepper Calamari w/ house salad, chips & sweet chili mayo.	18
Chicken Skewers charred pineapple, Mediterranean vegetables served w/ beer battered chips, house salad & sundried tomato aioli	26
Linguine Carbonara double smoked bacon, cream, grana padano & fresh rocket w/ chicken pieces	28
Crispy Skin Pork Belly w/ apricot compote, watercress, apple and candied walnuts	32
Fat Yak Braised Beef Cheek w/ horseradish mash potato, charred asparagus and onion jus	34
Market Fish of the Day w/ spaetzle, orange and fennel salad, salsa verde	34

Kitchen Open Everyday 11am-late



BREAKFAST

Available Saturday & Sunday 9.00am - 11.00am

Warm Banana and Walnut Bread w/ honey & Pepe Saya butter	6
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