

# WELCOME TO SOUTHBANK BEER GARDEN

**PLEASE PLACE YOUR ORDER AT THE BAR**  
**ALL MEALS DELIVERED TO YOUR TABLE**  
**(GF)** Gluten Friendly **(V)** Vegetarian

## SHARE PLATES

**Garlic Pizza Bread (V) 9**  
Add cheese +2 add bacon +3

**Rosemary and Sea Salt Chips (V) 9**  
Rosemary and sea salt seasoned chips, house aioli

**Sweet Potato Fries (V) (GF) 12**  
Sweet potato fries, chipotle mayo

**Dips & Bits (V) 18**  
Toasted Turkish bread with a trio of house made dips, olives and spicy nuts

**Calamari (GF) 18**  
Cajun dusted calamari, lime aioli and sweet potato fries

## WINGS

**Signature Wings (GF) Half 18 | Kilo 28**

**Honey Soy** Hickory smoked, honey and seasame  
**Fried Wings** Buttermilk, herbs and spices  
**Buffalo** marinade, blue cheese sauce  
**Hickory Smoked** chipotle mayo sauce



## SALADS

**Caesar Salad 18**  
Cos lettuce, bacon, croutons, shaved Parmesan, soft egg and house made Caesar dressing

**Add** House smoked chicken, +5 Pan seared prawns +7

**Thyme Roasted Pumpkin & Quinoa Salad (V) 20**  
Fresh rocket, mixed sprouts & grilled haloumi

**Add** House smoked chicken, +5 Pan seared prawns +7

**Warm Thai Beef Salad 24**  
Tender beef strips marinated in Thai flavours tossed with rocket, crispy noodles, Spanish onion, cucumber, cherry tomatoes, coriander, lime and ginger vinaigrette

**Smoked Moroccan Lamb Salad 25**  
Slow smoked lamb shoulder, toasted pine nuts, Persian feta, semi-dried tomatoes, balsamic dressing

## KIDS

**Kids Meals 14**

Choice of **Fish, Chicken Nuggets, Calamari** or **Hot Dog**  
All kids meals are served with salad, chips, tomato sauce, a drink and an ice-cream for dessert



## BURGERS

**The BG Double Cheesy 21**  
Black Angus beef patty, smoked bacon, double cheese, dill pickles, aioli and hickory smoked tomato jam, rosemary and sea salt chips

**Big Ass Beach Burger 26**  
Black Angus beef patty, smoked bacon, lettuce, tomato, cheese, dill pickles, beetroot, caramelised onions, fried egg and pineapple, rosemary and sea salt chips

**Flame Grilled Chicken Burger 22**  
Japanese marinated chicken seasoned with coriander and sesame seeds, spicy Sriracha coleslaw on a light brioche bun, rosemary and sea salt chips

**Steak Sandwich 22**  
Prime beef, cos lettuce, tomato, beetroot, smoked BBQ onions, hickory tomato jam on toasted thick cut bread, rosemary and sea salt chips

**Vegan Burger (V) (GF) 22**  
Falafel patty, roasted field mushrooms, sweet onion jam, cos lettuce and beetroot salsa on a gluten free bun with sweet potato fries

## BBQ PIT

**400g Black Angus Rump 35**  
**250g Nolan Private Selection Sirloin 37**  
**200g Eye Fillet 38**  
**300g Rangers Valley Wagyu Rump (7) 39**  
**250g Cape Grim Rib Fillet 39**  
**350g Sondella OP Rib on the bone 55**

All steaks are served with rosemary and sea salt chips, a choice of garden salad, steamed vegetables or pumpkin & quinoa salad. Perfectly char grilled to your liking. Includes your choice of sauce

**Sauces**  
Mushroom, pepper, diane, chilli, red wine jus or garlic cream sauce

**ADD A TOPPER**  
Onion rings +5 Garlic prawns +7 Applewood smoked rib +13

**Slow smoked Black Onyx Brisket 32**  
Premium tender Brisket rubbed and slow smoked to perfection, topped with our own coffee BBQ sauce, grilled corn cob, slaw, rosemary and sea salt chips

**Butchers Board (Share platter 3-4 people) 95**  
Grain fed Black Angus rump, beef brisket, boerewors sausage and buffalo wings, selection of sauces, rosemary and sea salt chips, garden salad and sour dough

## SCHNITZELS

**200g Chicken Schnitzel 22**  
House crumbed tender chicken breast, rosemary and sea salt chips and garden salad

**Choice of** pepper, gravy, diane, mushroom or garlic cream sauce

### TOPPERS

**The Queenslander +6**  
Napoli sauce, grilled pineapple, fried egg and cheese

**The Hoegaarden +6**  
Sauerkraut, kransky, cheese and hollandaise sauce

**The Godfather +6**  
Mild chilli sauce, Hungarian salami, Kalamata olives and melted mozzarella

**The Swagman +6**  
Mushroom sauce, bacon, roasted mushrooms and mozzarella

**The Malibu +8**  
Napoli sauce, bacon, grilled pineapple and cheese with 3 pan seared prawns

**Parmigiana +5**  
Napoli sauce, bacon and cheese

## MAINS

**Fish and Chips 26**  
Fresh battered Atlantic Cod, garden salad, rosemary and sea salt chips with a house made tartar sauce

**Crispy Skin Atlantic Salmon (GF) 32**  
Asparagus, buttered mushrooms, salad onion, blistered cherry tomatoes, rocket, tahini and mint yoghurt

**Braised Burgundy Lamb Shanks 34**  
Slow braised lamb shanks, roasted baby root vegetables and creamy mashed potato

**Applewood Smoked Pork Ribs 35**  
Tender smoked pork ribs, apple, coriander and wombok slaw, drizzled with a rich bourbon BBQ glaze, sweet potato fries

**Capetown Bangers and Mash 30**  
Char grilled South African style boerewors sausage, creamy potato mash, with red wine jus and angry onions

## DESSERTS

**Nutella Waffle 12**  
Hazelnut chocolate mousse, Nutella and vanilla ice cream

**Strawberry and Baileys Cheesecake 12**  
Milk chocolate ice cream, pistachio crumb and Persian fairy floss

## BOOK YOUR NEXT FUNCTION WITH US

Email our events team for more information.  
[events@southbankbeergarden.com.au](mailto:events@southbankbeergarden.com.au)

ON TAP

	SCHMID	PINT	JUG
<b>Great Northern Super Crisp</b> Cairns, QLD – 3.5%	6	8	15.5
<b>Great Northern</b> Cairns, QLD – 4.2%	7	9	17.5
<b>Carlton Draught</b> Melbourne, VIC – 4.2%	7	9	17.5
<b>Pure Blonde</b> Melbourne, VIC – 4.5%	7	9	17.5
<b>Fat Yak Pale Ale</b> Matilda Bay, WA – 4.7%	7	9	17.5
<b>Coopers Pale Ale</b> Adelaide, SA - 4.5%	7	10	20
<b>Stone &amp; Wood Pacific Ale</b> Byron Bay, NSW – 4.4%	9	11	21.5
<b>4 Pines Indian Summer Ale</b> Manly, NSW - 4.2%	9	11	21.5
<b>4 Pines Pacific Pale Ale</b> Manly, NSW - 3.5%	9	11	21.5
<b>Bulmers Apple Cider</b> Ireland – 4.7%	9	11	21.5
<b>Stella Artois</b> Belgium – 5% *330ml/500ml	9	12	
<b>Canadian Club &amp; Dry</b> Canada – 4.8%	10	13.5	26.5
<b>Brookvale Ginger Beer</b> Manly, NSW – 4%	10	13.5	26.5
<b>Hoegaarden</b> Belgium – 4.9%	10	13.5	

BOTTLED

<b>Cascade Premium Light</b> - 2.6%	6.5
<b>XXXX Gold</b> – 3.5%	7
<b>Stella Artois Legere</b> – 3.5%	8
<b>Corona</b> - 4.5%	10
<b>Corona Ligera</b> - 3.5%	8
<b>Crown Lager</b> - 5%	10
<b>Rekorderlig Strawberry &amp; Lime</b> – 4.2%	12.5
<b>Balter IPA</b> – 6.8%	12
<b>Coopers Session Ale</b> – 4.2%	9.5

SPIRITS

<b>Basic Spirits</b>	9
Absolut vodka, Beefeater gin, Jim Beam bourbon, Bundaberg rum, Havana 3 Anos white rum, Ballentine's scotch whiskey, Olmeca Altos Plata	

FUNCTIONS & EVENTS

Southbank Beer Garden features seven incredible function spaces including our River Room complete with it's own private bar! Perfect for your next event contact us for more info: [events@southbankbeergarden.com.au](mailto:events@southbankbeergarden.com.au)



COCKTAILS

<b>Blue Lagoon 18</b> Havana, Blue Vok, malibu rum, Sugar syrup, lime juice, pineapple juice & Passionfruit pulp
<b>Raspberry Long Island 18</b> Absolut vodka, Havana 3 Anos, Triple sec, Olmeca Altos plata, Beefeater gin, raspberry and Coke
<b>Apple Crumble 18</b> Zubrowka Vodka, Licor 43 & cloudy apple juice
<b>Hugo 18</b> Fiorente Elderflower, Prosecco, mint & a dash of soda water
<b>Midori Splice 18</b> Midori, Vodka, Triple Sec, Pineapple juice & lemon juice
<b>Lexington Hill Espresso Martini 16</b> Batched with Melbourne Cold Drip coffee
<b>Lexington Hill Margarita 16</b> Batched with 100% Blue Agave Tequila Blanco
<b>Boba Belinis 12</b> A glass of Morgan's Bay Sparkling Curvee' with your choice of Blueberry, strawberry, green apple, lychee, mango, pomegranate or passionfruit bobas
<b>Beer Garden Sangria 12 (Glass) 30 (Jug)</b> Blend of red & white wines, barrel aged brandy, Italian blood orange juice, West Indies lime juice & lightly sparkling Australian water.

<b>Pimms Jug 25</b> Pimms, strawberry, cucumber, mint, orange, ginger ale & lemonade
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WINE ON TAP

	150ml	250ml	1ltr Carafe
<b>Squealing Pig Sauvignon Blanc</b> Marlborough, NZ	12	18	65
<b>T'Gallant Cape Schanck Pinot Grigio</b> Heathcote, VIC	10.5	17	60
<b>Juliet Blush Moscato</b> South Eastern Australia	10	16	55
<b>T'Gallant Cape Schanck Rosé</b> Heathcote, VIC	10.5	17	60

SPARKLING

	120ml	Bottle
<b>Morgan's Bay Sparkling Cuvée</b> South Eastern Australia	9	30
<b>Seppelt The Great Entertainer Prosecco</b> South Eastern Australia	11.5	48
<b>Perrier-Jouët Grand Brut NV</b> Champagne, FR		95

WHITE

	150ml	250ml	Bottle
<b>Morgan's Bay Semillon Sauv Blanc</b> South Eastern Australia	9	12.5	30
<b>St Huberts The Stag Chardonnay</b> Victoria	12	17	55
<b>2016 See Saw Pinot Gris</b> Orange, NSW	12.5	18	56

ROSE

	150ml	250ml	Bottle
<b>Robert &amp; Marcel Reserve Rosé</b> Loire Valley, FR			54

RED

	150ml	250ml	Bottle
<b>Morgan's Bay Shiraz Cabernet</b> South Eastern Australia	9	12.5	30
<b>Fickle Mistress Pinot Noir</b> Marlborough, NZ	12.5	18	60
<b>Wynns The Gables Cab Sauv</b> Coonawarra, SA	12	18	58
<b>Pepperjack Shiraz</b> Barossa, SA	14.5	22	66
<b>Rams Leap Merlot</b> Western Plains, NSW	11	15.5	52
<b>Kilikanoon Killermans Run GSM</b> Clare Valley, SA	12.5	18.5	55