

APPETISERS

Caramelized Beer Nuts (GFO)(V) 12

Mixed nuts caramelized in Guinness and seasoned generously

Rosemary Sea Salt Fries (VG) (GF) 12

Rosemary sea salt seasoned fries, truffle aioli

Chilli Cheese Fries (GF) 18

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

Woodfired Garlic Flatbread (VG) 15

Confit garlic pizza bread with fresh grana padano

Woodfired Camembert (V) (GFO) 24

Woodfired honey and spice glazed camembert, orange marmalade, lavosh crackers

Salt and Pepper Squid (GF) 19

Baby squid dusted in Szechuan pepper, fresh lemon and sriracha mayonnaise

Arancini of the Day 18

Ask our staff for today's selection

Antipasti Platter (GF) 27

Selection of cured meats, cheese, olives and Mediterranean vegetables

Nashville Fried Cauliflower (V) 18

Fried cauliflower tossed through a Nashville style brown butter, blue cheese sauce

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

2 smashed Wagyu patties, double cheese, onion mayonnaise, mustard, tomato sauce, pickles, crispy onions with rosemary sea salt fries

Fried Chicken 27

Crispy fried chicken, spicy coleslaw, oak lettuce, jalapenos, mustard, sriracha mayonnaise with rosemary sea salt fries

Vegan (VG) 26

Plant based patty, vegan cheddar, oak lettuce, fresh tomato, pickles, tomato relish, vegan aioli with rosemary sea salt fries

Please let our staff know of any allergies

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

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



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, with 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, with parmesan

Pepperoni 25

San Marzano tomato, pepperoni, fior di latte

Milanese Sausage 28

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

Quattro Formaggi (V) 27

Parmesan, gorgonzola, asiago, fior di latte with caramelized onions

Tuscan Chicken 28

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

PIZZA ADD-ONS

+4 Gluten friendly base

+4 Vegan option

+2 Cheese / Salami

+4 Prosciutto

+5 Truffle

Nutella Calzone 18

Banana and Nutella calzone with fresh berries and Baileys ice cream

MAINS

Beef Cheek Penne (GF) 28

Slow braised beef cheek, in a rich tomato and red wine sauce

Mushroom Gnocchi 28

Pan fried gnocchi and mushrooms in a rich beef jus with fried sage and parmesan crisps

Chilli Mango and Prawn Tagliatelle 30

Pan seared prawns, fresh tagliatelle, mango and red chilli sauce

Pan Seared Crispy Skin Salmon (GF) 32

Crispy skin salmon, heirloom tomatoes, zucchini, balsamic, vino cotto with fresh basil and fried garlic

CLASSICS

Classics are served with a choice of rosemary sea salt fries and salad, or mash and steamed vegetables. Includes your choice of sauce - Mushroom, Pepper, Gravy or Jus

Fish and Chips 27

Cider battered barramundi, salad, rosemary sea salt fries, house-made tartare sauce

Chicken Schnitzel 28

250g house crumbed chicken breast

Parmigiana topper +7

300g Porterhouse (GF) 47

150 day grain fed, MB2+ verified Black Angus porterhouse

300g Wagyu Rump (GF) 49

400 day grain fed, MB4/5 Wagyu rump

SALADS

Grilled Barramundi Salad (GF) 27

Oven baked barramundi goujons, fresh mixed lettuce, mild chilli, red onion, marinated feta, French vinaigrette

Moroccan Beef Salad (GF) 25

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

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

Beetroot wedges, goats cheese, caramelized beer nuts, fresh mixed lettuce, French vinaigrette

Add prosciutto or smoked chicken +5

Waldorf Salad (GF)(V) 17

Finely sliced celery and apple, dark grapes, caramelized beer nuts and Jerusalem artichoke caramel

Add prosciutto or smoked chicken +5

Salmon Buddha Bowl (GF) 30

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

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.



ON TAP

	S	P	J
XXXX Gold Milton, QLD – Lager 3.5%	10	12.5	24
Last Man Standing Midstrength Brisbane, QLD – Lager 3.5%	10.5	13	25
XXXX Bitter Milton, QLD - Lager 4.6%	11	13.5	26.5
Byron Bay Premium Lager Byron Bay, NSW – Lager 4.2%	11	13.5	26.5
Hanh Super Dry Auburn, NSW – Low Carb Lager 4.6%	11	13.5	26.5
Stella Artois *330ml/500ml Belgium - Pilsner 4.8%	11.5	14.5	
Heads of Noosa Japanese Lager Noosa, QLD – Lager 4.5%	11.5	14.5	28
Stone and Wood Pacific Ale Byron Bay, NSW – Pacific Ale 4.4%	11	13.5	26.5
Mountain Culture Status Quo Blue Mountains, NSW - Pale Ale 5.2%	12	15.5	29
Little Creatures Hazy IPA Geelong, VIC – India Pale Ale 6%	12	15.5	29
James Squire Ginger Beer Camperdown, NSW – Ginger Beer 4.5%	12.5	16.5	31
Byron Bay Lemon Squash Byron Bay, NSW	12.5	16.5	31
Bertie Blood Orange Cider Melbourne, VIC – Cider 4%	11	13.5	26
Monteith's Crushed Apple Cider New Zealand - Cider 4.5%	11	13.5	26

PACKAGED BEER

Heineken Zero – 0.0%	8
Hills Non Alcoholic Apple Cider – 0.0%	9
James Boags Premium Light – 2.5%	8.5
Heads of Noosa Lager 3.5 – 3.5%	9
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

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

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

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

Grape Seltzer 18

Eros grape vodka, lime, soda

Southie Spritz 19

Pink gin, rose vermouth, 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