

## ON TAP

	S	P	J
<b>XXXX Gold</b> Milton, QLD - Lager 3.5%	6.5	8	14
<b>XXXX Dry</b> Milton, QLD - Lager 4.2%	7.5	9	17
<b>Hahn Super Dry</b> Auburn, NSW - Low Carb Lager 4.6%	7.5	9	17
<b>James Squire Broken Shackles</b> Camperdown, NSW - Premium Lager 4.6%	8	11	20
<b>Last Man Standing</b> Brisbane, QLD - Lager 4.5%	9	12	22
<b>Kirin Megumi</b> Japan - Pilsner 4.5%	9	12	22
<b>James Squire 150 Lashes</b> Camperdown, NSW - Pale Ale 4.2%	9	12	22
<b>Stone &amp; Wood Pacific Ale</b> Byron Bay, NSW - Pale Ale 4.4%	9.5	12	22
<b>Philter XPA</b> Marrickville, NSW - Pale Ale 4.2%	9	12	22
<b>Little Creatures</b> Freemantle, WA - Pale Ale 5.2%	9	12	22
<b>Brouhaha Strawberry</b> Maleny, QLD - Sour 4.2%	10.5	14	26
<b>Monteiths Crushed Apple Cider</b> New Zealand - Cider 4.5%	8.5	11	20
<b>James Squire Ginger Beer</b> Camperdown, NSW - Ginger Beer 4%	10	13	24

## PACKAGED BEER

<b>James Boags Premium Light - 2.5%</b>	6.5
<b>Tecate - 4.5%</b>	9
<b>Sol Cerveza - 4.5%</b>	9

Looking for something different?

Ask our friendly staff for something off menu

## 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>Aperol Spritz 15</b> Aperol, Prosecco and soda
<b>Southie Spritz 17</b> Beefeater Gin, strawberry, rose, basil, lemon and soda
<b>Passionfruit and Vanilla Mojito 18</b> Havana Club 3, passionfruit, mint, vanilla sugar and lime
<b>Margarita 18</b> Olmecca Blanco Tequila, Curacao and lime
<b>Cosmopolitan 18</b> Absolut Citrus Vodka, Triple Sec, cranberry and lime
<b>Espresso Martini 18</b> Absolut Vodka, Kahlua, coffee and sugar
<b>Bramble 18</b> Beefeater Gin, lemon, Creme de Mure and sugar
<b>Sunset Sangria 15 serve 36 jug</b> Red Wine, Apricot Brandy, orange, lemon, house spiced syrup, strawberry and apple

## SPIRITS

<b>Basic Spirits 9</b> Absolut Vodka, Beefeater Gin, Jim Beam Bourbon, Bundaberg Rum, Havana 3 Anos, White Rum, Ballentine's Scotch Whiskey, Olmecca Altos Plata
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## SPARKLING

	120ml	Bottle
<b>Morgan's Bay Sparkling Cuvée</b> South Eastern Australia	9	30
<b>Charles Ranville Cremant de Bourgogne</b> Bourgogne, France	11	48
<b>Seppelt The Great Entertainer Prosecco</b> South Eastern Australia	11	50
<b>River Retreat Pink Moscato</b> Murray Darling, NSW	10	42
<b>Mumm Grand Cordon Champagne</b> Champagne, France		95

## WHITE

	150ml	250ml	Bottle
<b>Morgan's Bay Semillon Sauvignon Blanc</b> South Eastern Australia	9	12.5	30
<b>Kimi Sauvignon Blanc</b> Malborough, NZ	12	16	47
<b>See Saw Pinot Gris</b> Orange, NSW	12.5	18.5	55
<b>Secret Garden Chardonnay</b> Big Rivers, NSW	9	12.5	30
<b>St Huberts The Stag Chardonnay</b> Yarra Valley, VIC			55

## ROSE

	150ml	250ml	Bottle
<b>Les Peyrautins Rosé</b> Languedoc, France	13	18	52
<b>Torpez Petite Bravade Rosé</b> Côte de Provence, France			65

## RED

	150ml	250ml	Bottle
<b>Morgan's Bay Shiraz Cabernet</b> South Eastern Australia	9	12	30
<b>Secret Garden Shiraz</b> Big Rivers, NSW	9	12	30
<b>Delatite High Ground Pinot Noir</b> Mansfield, VIC	12	16	50
<b>Wynns The Gables Cabernet Sauvignon</b> Coonawaara, SA			54
<b>Finca Enguera 2018 Tempranillo</b> Valencia, Spain			35
<b>Hither &amp; Yon 2018 Nero D'avola</b> McLaren Vale, SA			57
<b>Pepperjack Barossa Shiraz</b> Barossa Valley, SA			66
<b>Kilikanoon Killermans Run GSM</b> Clare Valley, SA			55



#SOUTHBANKBEERGARDEN

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# WELCOME TO SOUTHBANK BEER GARDEN

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

## 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

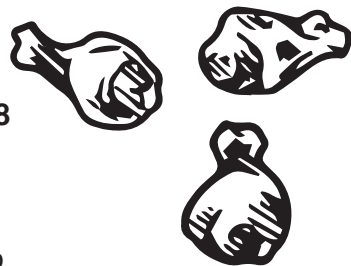
**Sweet Potato Fries (V) (GF) 12**  
Sweet potato fries, chipotle mayo

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

## WINGS

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

**Honey Soy**  
**Original Buffalo** blue cheese sauce  
**Korean Sweet and Spicy**  
**Buttermilk Fried Wings** Sriracha mayo



## SALADS

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

**Avocado and Mango Salad (VG) (GF) 17**  
Mixed lettuce, cherry tomatoes, cucumber, Spanish onion, avocado and mango, walnuts and raisin with mild chilli lime vinaigrette

**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

## 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 Classic Beef Burger 21**  
Black Angus beef patty, smoked bacon, lettuce, tomato, cheese, pickles, tomato jam, aioli and hickory smoked onion jam with rosemary 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

**Buttermilk Fried Chicken Burger 22**  
Tender buttermilk chicken thigh, lettuce, spicy Sriracha coleslaw, tomato, jalapenos and mustard Sriracha mayo, with rosemary sea salt chips

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

**Slow Cooked Pork Burger 22**  
12 hour smoked slow cooked pork, lettuce, tomato, Spanish onion, jalapeños and jalapeno jam with rosemary sea salt chips

**Brisket Burger 24**  
14 hour smoked slow cooked beef brisket, lettuce, crispy noodle coleslaw, and chilli BBQ yoghurt with rosemary and sea salt chips

## WEDDINGS. BIRTHDAYS. CELEBRATIONS.

Come celebrate your next milestone with us. Contact our events team today for customisable packages catered to your event requirements.

[events@southbankbeergarden.com.au](mailto:events@southbankbeergarden.com.au)

## SCHNITZELS

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

Choice of pepper, gravy, chilli, mushroom or garlic cream sauce

### TOPPERS

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

**Parmigiana +5**

Napoli sauce, bacon and cheese

## MAINS

### Fish and Chips 26

Beer battered fresh market fish, 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

### Beef Short Rib 34

15 hour smoked slow cooked beef short ribs basted in our signature sauce served with creamy coleslaw, roasted root vegetables and chat potatoes

### Mixed Mushroom Penne Rigate (VG) 23

Vegan penne rigate, mixed mushrooms, cherry tomatoes, vegan pesto, cashew parmesan, toasted vegan bread

## BBQ PIT

### 400g Black Onyx Rump 35

MB3+ Black Angus, 275 day Grain Fed, Glenn Innis, NSW

### 200g Eye Fillet 38

100 day Grain Fed, Darling Downs, QLD

### 300g Diamantina Wagyu Rump 37

MB4/5 Grain-Fed Wagyu from the lush rich gulf region of Northern Queensland

### 250g Five Founders Rib Fillet 39

Free Roaming, Carbon Neutral Beef, Pasture Raised, Northern Australia, QLD & NT

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, chilli, gravy or garlic cream sauce

### TOPPERS

**Garlic prawns +\$7** **Onion rings +\$5**

### SWAP

**Sweet Potato Fries +\$2** **Creamy Mash Potato +\$2**