

## ON TAP

	SCHMID	PINT	JUG
<b>Stella Artois</b> *330ml/500ml Belgium - Lager 5%	9	12	22
<b>Great Northern</b> Carins, QLD - Lager 4.2%	7	9	16
<b>Great Northern Super Crisp</b> Cairns, QLD - Lager 3.5%	6	8	14
<b>XXXX Gold</b> Milton, QLD - Lager 3.5%	6	8	14
<b>Pure Blonde</b> Melbourne, VIC - Lager 4.6%	7	9	18
<b>Last Man Standing</b> Brisbane, QLD - Lager 4.5%	9	12	22
<b>Stone and Wood Pacific Ale</b> Byron Bay, NSW - Pale Ale 4.4%	9	12	22
<b>Balter XPA</b> Currumbin, QLD - Extra Pale Ale 5%	9	12	22
<b>Balter IPA</b> Currumbin, QLD - Indian Pale Ale 6.8%	10	13.5	26
<b>Coopers Pale Ale</b> Adelaide, SA - 4.5%	8	10	19
<b>Fat Yak Pale Ale</b> Matilda Bay, WA - Pale Ale 4.7%	9	12	22
<b>Bulmers Apple Cider</b> Ireland - Apple Cider 4.7%	8	10	21
<b>Brookvale Union Ginger Beer</b> Manly, NSW - Giner Beer 4%	10	13.5	26
<b>Sea Legs Brewing Co.</b> Local Seasonal Craft Swing Tap. Highly Rated	10	13.5	

**2 Seasonal Swing Taps**  
See staff for details.

## PACKAGED BEER

<b>Corona</b> - 4.5%	10
<b>Cascade Premium Light</b> - 2.6%	6.5
<b>Victoria Bitter</b> - 4.9%	8.5



## COCKTAILS

<b>Salted Caramel Espresso Martini 18</b> Stoli Salted Karamel Vodka, Kahlua, Coffee and Caramel
<b>Aperol Spritz 15</b> Aperol, Prosecco 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>Southie Spritz 17</b> Beefeater Gin, Strawberry, Rose, Basil, Lemon and Soda
<b>Sunset Sangria 15 serve 36 jug</b> Red Wine, 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>Squealing Pig Sparkling Rosé</b> Central Otago, NZ		55
<b>Seppelt The Great Entertainer Prosecco</b> South Eastern Australia		50
<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>Secret Garden Sauvignon Blanc</b> Big Rivers, NSW	9	12.5	30
<b>Secret Garden Chardonnay</b> Big Rivers, NSW	9	12.5	30
<b>See Saw Pinot Gris</b> Orange, NSW	12.5	17.5	56
<b>St Huberts The Stag Chardonnay</b> Victoria, Australia			55

## ROSE

	150ml	250ml	Bottle
<b>Maison De Grand Esprit - L'etre Magique</b> Cotes De Province, France	14	18	58
<b>BY.OTT Cotes De Provence Rosé</b> Cotes De Province, France			70

## 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, Victoria			50
<b>Wynns The Gables Cabernet Sauvignon</b> Coonawarra, South Australia			54
<b>Finca Enguera 2018 Tempranillo</b> Valencia, Spain			35
<b>Hither &amp; Yon 2018 Nero D'avola</b> McLaren Vale, South Australia			57
<b>Pepperjack Barossa Shiraz</b> Barossa, South Australia			66
<b>Kilikanoon Killermans Run GSM</b> Clare Valley, South Australia			55

## 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)



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# WELCOME TO SOUTHBANK BEER GARDEN

(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

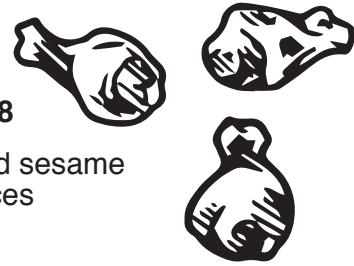
**Calamari (GF) 18**  
Cajun dusted calamari, lime aioli and sweet potato fries



## WINGS

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

**Honey Soy** Hickory smoked, honey and sesame  
**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 smoken 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

## 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 potato fries

## 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, 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**  
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

**Beef Short Rib 34**  
Slow cooked and basted in our signature sauce, served with your choice of garden salad, steamed vegetables or pumpkin & quinoa salad.

## BBQ PIT

**400g Black Onyx Rump 35**  
MB3+ Black Angus, 275day Grain Fed, Glenn Innis, NSW

**200g Eye Fillet 38**  
100day Grain Fed, Darling Downs, QLD

**300g Diamantina Wagyu Rump 35**  
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