

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, aioli and sweet potato fries

WINGS

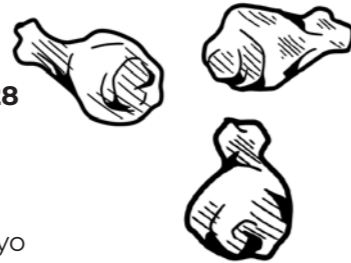
Signature Wings (GF) Half 18 | Kilo 28

Honey Soy

Original Buffalo blue cheese sauce

Korean Sweet and Spicy

Buttermilk Fried Wings sriracha mayo



SALADS

Add House smoked chicken +5 Pan seared prawns +7

Caesar Salad 18

Cos lettuce, bacon, croutons, shaved parmesan, soft egg with house made Caesar dressing

Avocado and Mango Salad (VG) (GF) 17

Mixed lettuce, cherry tomatoes, cucumber, Spanish onion, avocado, mango, walnuts, raisins and mild chilli lime dressing

Pumpkin and Quinoa Salad (V) 20

Thyme roasted pumpkin, quinoa, fresh rocket, mixed sprouts, roasted pepita seeds and grilled haloumi

Warm Thai Beef Salad 24

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



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 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 with 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 and 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

Brisket Burger 24

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

SCHNITZELS

200g Chicken Schnitzel 22

House crumbed tender chicken breast

All schnitzels are served with rosemary and sea salt chips, a choice of garden salad, steamed vegetables or pumpkin & quinoa salad. Includes a choice of sauce.

Sauces mushroom, pepper, chilli, gravy or garlic cream

TOPPERS

The Swagman +6

Mushroom sauce, bacon, roasted mushrooms, mozzarella

Parmigiana +5

Napoli sauce, bacon, cheese

MAINS

Fish and Chips 26

Beer battered fresh market fish, garden salad, rosemary and sea salt chips and house made tartare sauce

Crispy Skin Atlantic Salmon (GF) 32

Pan seared Atlantic Salmon with asparagus, buttered mushrooms, Spanish onion, blistered cherry tomatoes, rocket and tahini, mint yoghurt

BBQ Pork Loin 28

Honey and garlic glazed BBQ pork loin, grilled vegetables, butter blistered cherry tomatoes, herb roasted baby chat potatoes and chimichurri

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 roasted baby chat potatoes

Mixed Mushroom Penne Rigate (VG) 23

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

BBQ PIT

400g Black Onyx rump 35

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

200g Eye Fillet 38

100 day Grain Fed from 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 from 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. Includes your choice of sauce

Sauces mushroom, pepper, chilli, gravy or garlic cream

TOPPERS

Garlic prawns +7 Onion rings +5

SWAP

Sweet Potato Fries +2 Creamy Mash Potato +2

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

ON TAP

	S	P	J
XXXX Gold Milton, QLD – Lager 3.5%	6.5	8	14
Furphy Crisp Lager Melbourne, VIC – Lager 4.5%	7.5	9	17
Hahn Super Dry Auburn, NSW – Low Carb Lager 4.6%	7.5	9	17
James Squire Broken Shackles Camperdown, NSW – Premium Lager 4.6%	8	11	20
Last Man Standing Brisbane, QLD – Lager 4.5%	9	12	22
Stella Artois *330ml/500ml Belgium - Premium Lager 4.8%	9.5	12.5	
James Squire 150 Lashes Camperdown, NSW – Pale Ale 4.2%	9	12	22
Stone and Wood Pacific Ale Byron Bay, NSW - Pale Ale 4.4%	9.5	12	22
Philter XPA Marrickville, NSW - Pale Ale 4.2%	9	12	22
Little Creatures Freemantle, WA – Pale Ale 5.2%	9	12	22
Brouhaha Strawberry and Rhubarb Maleny, QLD - Sour 4.2%	10.5	14	26
Monteith's Crushed Apple Cider New Zealand - Cider 4.5%	8.5	11	20
James Squire Ginger Beer Camperdown, NSW - Ginger Beer 4%	10	13.5	26.5

Looking for something different?

Ask our friendly staff for something off menu

PACKAGED BEER

James Boags Premium Light - 2.5%	6.5
Tecate – 4.5%	9
Sol Cerveza – 4.5%	9

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



COCKTAILS

Aperol Spritz 15

Aperol, Prosecco and soda

Southie Spritz 17

Beefeater gin, strawberry, rose, basil, lemon and soda

Passionfruit and Vanilla Mojito 18

Havana Club 3, passionfruit, mint, vanilla sugar and lime

Margarita 18

Olmecca Blanco Tequila, Curacao and lime

Cosmopolitan 18

Absolut Citrus Vodka, Triple Sec, cranberry and lime

Espresso Martini 18

Absolut vodka, Kahlua, coffee and sugar

Bramble 18

Beefeater Gin, lemon, Creme de Mure and sugar

Sunset Sangria 15 serve 36 jug

Red Wine, Apricot Brandy, orange, lemon, house spiced syrup, strawberry and apple

SPIRITS

Basic Spirits 9

Absolut vodka, Beefeater gin, Jim Beam Bourbon, Bundaberg Rum, Havana 3 Anos, White Rum, Ballantine's Scotch Whiskey, Olmecca Altos Plata

SPARKLING

Morgan's Bay Sparkling Cuvée

South Eastern Australia

Charles Ranville Cremant de Bourgogne

Bourgogne, France

Seppelt The Great Entertainer Prosecco

South Eastern Australia River

River Retreat Pink Moscato

Murray Darling, NSW

Mumm Grand Cordon Champagne

Champagne, France

120ml Bottle

9 30

11 48

11 50

10 42

95

WHITE

Morgan's Bay Semillon Sauvignon Blanc

South Eastern Australia

Squealing Pig Sauvignon Blanc

Marlborough, NZ

Cape Schanck by T'Gallant Pinot Grigio

Mornington Peninsula, VIC

Secret Garden Chardonnay

Big Rivers, NSW

St Huberts The Stag Chardonnay

Yarra Valley, VIC

150ml 250ml Bottle

9 12.5 30

12 18 55

11 17 52

9 12.5 30

12 18 55

ROSE

Les Peyrautins Rosé

Languedoc, France

Torpez Petite Bravade Rosé

Cotes de Provence, France

150ml 250ml Bottle

13 18 52

65

RED

Morgan's Bay Shiraz Cabernet

South Eastern Australia

Secret Garden Shiraz

Big Rivers, NSW

Delatite High Ground Pinot Noir

Mansfield, VIC

Wynns The Gables Cabernet Sauvignon

Coonawarra, SA

Finca Enguera 2018 Tempranillo

Valencia, Spain

Hither & Yon 2018 Nero D'avola

McLaren Vale, SA

Pepperjack Barossa Shiraz

Barossa Valley, SA

Kilikanoon Killermans Run GSM

Clare Valley, SA

150ml 250ml Bottle

9 12.5 30

9 12.5 30

12 16 50

54

35

57

66

55

