

Southside

Fish Lane Town Square 63 Melbourne Street, South Brisbane _____ southside-restaurant.com.au

(gf) _____ *Gluten Free*
(c) _____ *Ceoliac*
(c*) _____ *Ceoliac (Same Fryer)*
(df) _____ *Dairy Free*
(v) _____ *Vegetarian*
(veg) _____ *Vegan*
(sf) _____ *Contains Shellfish*
(n) _____ *Contains nuts*
(opt) _____ *Option*

RAW BAR + SNACKS

Fresh Shucked Oyster, Nuoc Cham, Kaffir Lime (gf, c, df, sf) (A) _ 8 ^{ea}

Yellowtail Kingfish Sashimi, Green Chilli, Kombu, Wasabi (gf, c, df) (A) 30

DIM SUM + DUMPLINGS

BBQ Pork Steamed Bun, Smoked Hoisin (2) (df) _____ 19

Spring Veg Jade Crystal Hargow, Wild Mushroom (gf, c, df, veg) 22

Chicken Siu Mai, Sweet Soy (df) _____ 25

Pork Wonton, Aged Vinegar, Crispy Chilli, Coriander (df) _ 25

Truffle Prawn Toast, Citrus Mayo (df, sf) (l) _____ 28

Wagyu Beef Gyoza, Chilli Bean, Sichuan Pepper (df) _____ 28

Potato & Truffle Spring Roll, Spiced Vinegar (v) _____ 26

Prawn Har Gow, Squid Ink, Tobiko (gf, c, df, sf) (l) _____ 28

NOODLE + RICE

'Soft Egg' Fried Rice, Roast Pork, Sweet Soy (gf, c, df, veg-opt) _ 32

Southside Pad Thai, Chicken, Lemongrass, Crispy Skin (df, veg-opt) 44

SEAFOOD

Salt & Pepper Calamari, Typhoon Shelter, Curry Mayo (gf, c*) (l) _ 33

Singapore-Style Chilli Prawn Stir Fry, Smoked Tomato (df) (A) _____ 46

Steamed Market Fish, Ginger & Shallot, Sea Herbs (gf, c, df) (l) _ 59

MEAT

Northern Style Pulled Lamb Shoulder 'San Choi Bao',

Coriander Yoghurt (gf, c, df) _____ 46

Wok Fried Chicken Wings, Sichuan, Smoked Chilli,

Sichuan Caramel (gf, df) _____ 27

Peking Style Pork Spare Ribs, Charred Pineapple (df) ____ 44

Sizzling Mongolian 5 + Wagyu, Charred Leeks, Onion (df) _ 59

Crispy Triple Cooked Duck, Five Spice Davidson Plum Sauce,

Thai Pickles (df) _____ 58

VEGETABLES + SIDES

Crispy Salt & Pepper Tofu, Wakame, Vinegar Dip (gf, c*, df, v) _ 27

Braised Chinese Mushroom, Shiitake Sauce, Bok Choy (gf, c, df, v) _ 27

Steamed Asian Greens, Soy Glaze, Fried Garlic (gf, c, df, v) _ 23

Steamed Jasmine Rice (gf, c, df, v) _____ 8

SWEET

Banana Spring Roll, Dulce de Leche, Passionfruit _____ 19

Hong Kong Tea Crème Caramel, Pickled Blackberries (gf) _____ 19

Welcome to Southside, where warm hospitality meets warmer flavours over three levels in our restaurant, a ruined industrial temple of the senses.

We serve East-asian cuisine with a love of Chinese tradition, and pour wines that share our appreciation of classic expressions from the great regions of the world alongside our favourite Australian producers.

A – SEAFOOD SOURCED IN AUSTRALIA

I – SEAFOOD SOURCED INTERNATIONALLY

M – SEAFOOD SOURCED MIXED

CELEBRATION BANQUET

\$99 Set Menu

Yellowtail Kingfish Sashimi, Green Chilli, Kombu, Wasabi (A)

Pork & Chive Wontons, Aged Vinegar, Crispy Chilli, Coriander

Prawn Har Gow, Squid Ink, Tobiko (I)

Truffle Prawn Toast, Citrus Mayo (I)

Wok Fried Chicken Wings, Sichuan, Smoke Chilli,

Sichuan Caramel

Sizzling Mongolian 5+ Wagyu, Charred Leeks, Onion

Steamed Asian Greens, Soy Glaze, Fried Garlic

Fried Rice, Roast Pork, Sweet Soy

ADDITIONS

Salt & Pepper Calamari, Typhoon Shelter, Curry Mayo_ \$9PP

SIGNATURE BANQUET

\$75 Set Menu

Yellowtail Kingfish Sashimi, Green Chilli, Kombu, Wasabi (A)

Pork & Chive Wontons, Aged Vinegar, Crispy Chilli, Coriander

Chicken & Shiitake Mushroom Siu Mai, Sweet Soy

Potato & Truffle Spring Roll, Spiced Vinegar

‘Flaming’ Pork Spare Ribs, Peking Style, Charred Pineapple

Steamed Asian Greens, Soy Glaze, Fried Garlic

Fried Rice, Roast Pork, Sweet Soy

WINE PAIRING

Classic - 3 Glasses _____ \$45PP

Premium - 3 Glasses _____ \$59PP

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