

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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