

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) 29

DIM SUM + DUMPLINGS

BBQ Pork Steamed Bun, Smoked Hoisin (2) (df) _____ 17

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

Chicken Siu Mai, Sweet Soy (df) _____ 24

Pork Wonton, Aged Vinegar, Crispy Chilli, Coriander (df) _ 24

Truffle Prawn Toast, Citrus Mayo (df, sf) (l) _____ 27

Wagyu Beef Gyoza, Chilli Bean, Sichuan Pepper (df) _____ 27

Potato & Truffle Spring Roll, Spiced Vinegar (v) _____ 25

Prawn Har Gow, Squid Ink, Tobiko (gf, c, df, sf) (l) _____ 27

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) 42

SEAFOOD

Salt & Pepper Calamari, Typhoon Shelter, Curry Mayo (gf,c*)(l) _ 32

Singapore-Style Chilli Prawn Stir Fry, Smoked Tomato (df) (A) _____ 44

Steamed Market Fish, Ginger & Shallot, Sea Herbs (gf, c, df) (l) _ 58

MEAT

Northern Style Pulled Lamb Shoulder 'San Choi Bao',

Coriander Yoghurt (gf, c, df-opt) _____ 44

Wok Fried Chicken Wings, Sichuan, Smoked Chili,

Sichuan Caramel (gf, df) _____ 26

Peking Style Pork Spare Ribs, Charred Pineapple (df) ____ 42

Sizzling Mongolian 5 + Wagyu, Charred Leeks, Onion (df) _56

Crispy Triple Cooked Duck, Five Spice Davidson Plum Sauce,

Thai Pickles (df) _____ 56

VEGETABLES + SIDES

Crispy Salt & Pepper Tofu, Wakame, Vinegar Dip (gf, c*, df, veg) 26

Braised Chinese Mushroom, Shiitake, Bok Choy (gf, c, df, veg) _ 26

Steamed Asian Greens, Soy Glaze, Fried Garlic (gf, c, df, veg) _ 22

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

SWEET

Banana Spring Roll, Dulce de Leche, Passionfruit _____ 18

Hong Kong Tea Crème Caramel, Pickled Blackberries (gf) _ 18

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

\$99pp 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_ \$8PP

SIGNATURE BANQUET

\$75pp 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

Peking Style Pork Spare Ribs, 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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