

SHARING PLATES	
Baked Miso Corn Ribs [V]	10
corn ribs, miso glaze, teriyaki drizzle, extra virgin olive oil	
Wild Mushroom Soup [V]	10
wild forest mushroom mix, truffled oil, cream, chives, sourdough gouda toast	
Burnt Brussels Sprouts [V]	12
charred brussels sprouts, sriracha dressing, almond flakes, pomegranate, grana padano, garlic chips	
Garlic Parmesan Chicken ★	14
crispy chicken cubes, garlic, grana padano, BBQ mayo	
Truffled Parmesan Fries [V]	14
shoestring fries, truffled paste, white truffled oil, grana padano	
Caesar Salad [VO]	14
romaine lettuce, candied bacon, onsen egg, cherry tomato, grana padano, croutons, caesar dressing	
recommendation : <i>add grilled chicken breast</i>	
TOASTS & GRAIN BOWLS	
Smashed Avo & Egg Toast [V]	16
smashed avocado, onsen egg, sautéed mushroom, kombu hollandaise, balsamic glaze, sourdough	
recommendation : <i>add smoked salmon</i>	
Bbq Pulled Pork Toast	18
bbq pulled pork, sunny side up, mesclun, silver almond, grana padano, sourdough	
Grilled Chicken Grain Bowl	16
grilled chicken, onsen egg, pickled daikon, edamame, cherry tomato, basil pesto, furikake, rice	
Baked Miso Salmon Grain Bowl	20
miso salmon, tobiko, mentaiko mayo, onsen egg, pickled daikon, edamame, rice	
Wagyu Grain Bowl ★	22
wagyu shoulder tender, ikura, onsen egg, pickled daikon, edamame, cherry tomato, yakiniku sauce, japanese short grain rice	

SOUTH SIDE SIGNATURES	
Switz Rösti [VG] ★	14
shredded russet potato, sour cream, lemon wedge	
<i>add:</i> cheese & mushroom [V]	+6
smashed avo & onsen egg [V]	+6
grilled pork bratwurst cheese sausage	+6
smoked salmon	+8
grilled salmon	+8
wagyu shoulder tender & ikura	+14
South Side Wagyu Burger	22
wagyu patty, smoked cheddar, caramelised onion, tomato chutney, BBQ mayo, brioche bun	
<i>add:</i> truffled swiss mushroom	+4
egg	+2
Roasted French Poulet ★	26
free-range, hormone-free, chemical free French poulet, cracked potato, carrot purée, cherry tomato, garlic confit, chicken jus	
Hummus Stack [V]	20
house-made hummus, quinoa, roasted cauliflower & pumpkin, chickpeas, shaved almond, yuzu tahini	
BRUNCH PLATES	
Shakshuka [V] ★	20
spiced tomato relish, baked eggs, feta, burnt eggplant, capsicum, sundried tomato, mixed beans, baby potatoes	
Halibut Fish & Chips	24
battered halibut, truffled tartar, lemon wedge, shoestring fries	
Big Breakfast	26
eggs (sunny side up / scrambled / onsen), candied bacon, cheese sausage, sautéed mushroom, smoked bean stew, cracked potato, cherry tomato, mesclun, sourdough	
Crispy Chicken & Waffle	22
crispy boneless chicken leg, sunny side up, bacon jam, waffle, maple syrup	
Steak & Eggs	42
argentinian grass-fed striploin, cherry tomato, baby potatoes, chimichurri butter	
Chicken Bolognese Fusilli	18
chicken bolognese, fusilli, pine nut, grana padano	
Truffled Mushroom Linguine [V]	18
sautéed mushroom, truffled cream, linguine	

LIGHT & SWEET	
Açaí Bowl [V] ★	16
açaí sorbet, berries, kiwi, chia seeds, mixed nuts, raspberry coulis, mango marmalade	
House-Made Pancakes	18
berries, mango marmalade, raspberry coulis, mixed nuts, maple syrup, whipped cream	
ADD ON	
Japanese Rice	3
Onsen Egg / Sunny Side Up	3
Cauliflower Rice	4
Candied Bacon	4
Sauteed Mushroom	4
Scrambled Egg	5
Grilled Chicken Breast	6
Grilled Pork Bratwurst Cheese Sausage	6
Smoked Salmon	8
Grilled Miso Salmon	10
Foie Gras	12
DESSERTS	
Sticky Date Pudding ★	14
moist date sponge, butterscotch sauce, vanilla bean ice cream, crushed walnut	
Apple Crumble	14
cinnamon apple filling, crisp crumble, vanilla bean ice cream, salted caramel	
Cakes	
Seasalt Dark Chocolate Cake	14
70% dark chocolate, vanilla bean ice cream	
Earl Grey Lavender Burnt Cheesecake	8
earl grey and lavender infused cheesecake, white chocolate ganache, lavender ganache	
Speculoos Burnt Cheesecake	8
pressed lotus speculoos crust, caramelised burnt cheesecake, speculoos crumbs	

DINNER MENU

5PM - 9PM
Last order at 8:30PM

SOUTH SIDE

FIRE-ROASTED VEGETABLES

Charcoal-Grilled Cabbage ★	12
charred cabbage, burnt butter, smoked Idiazabal cheese	
Roasted Yellow Oyster Mushrooms	16
local farm-grown mushrooms, house spice, brown butter, lemon	
Baked Miso Corn Ribs [V]	10
corn ribs, miso glaze, teriyaki drizzle, extra virgin olive oil	

SMALL PLATES

Garlic Butter Sourdough	6
toasted sourdough, kombu butter, grana padano	
Roasted Tapioca	8
roasted tapioca chunks	
Mashed Potato	8
silky smooth potato mousseline, butter	
Pearl Barley with Bacon	10
pearl barley, bacon jam, butter	
Mesclun Salad	10
mesclun greens, balsamic dressing, silvered almonds	
Burnt Brussels Sprouts [V] ★	12
charred brussels sprouts, sriracha dressing, almond flakes, pomegranate, grana padano, garlic chips	
Truffled Parmesan Fries [V]	14
shoestring fries, truffled paste, white truffled oil, grana padano	

FROM THE WOODFIRE

South Side Wagyu Burger	22
wagyu patty, smoked cheddar, caramelised onion, tomato chutney, bbq mayo, brioche bun	
add: truffled swiss mushroom	+4
egg	+2
Shakshuka [V] ★	20
spiced tomato relish, baked eggs, feta, burnt eggplant, capsicum, sundried tomato, mixed beans, baby potatoes	
Charred Glazed French Poulet ★	26
free-range, hormone-free, chemical free french poulet, honey soy glaze, chicken jus	
Tiger Prawn	20
tiger prawn, garlic kombu butter, grana padano	
Squid	20
wild caught squid, chimichurri butter, lemon paprika spice, garlic aioli	
Iberico Pork Jowl	24
iberico pork jowl, honey soy glaze	
Lamb Ribs	28
8-hour slow-cooked lamb ribs, merguez sriracha spice, charred finish	
Honey-Glazed Pork Rib ★	42
12-hour slow-cooked U.S. pork rib, house marinade	
Snapper Fillet ★	28
local wild-caught snapper, turmeric oil marinade, citrus salsa	
Wagyu Petite Tender	26
petite tender, red wine sauce	
Australian Grain Fed Striploin	34
grain-fed striploin, chimichurri, garlic	

COMFORT CLASSICS

Switz Rösti [V] ★	14
shredded russet potato, sour cream, lemon wedge	
add: grilled pork bratwurst	+6
cheese sausage	
smoked salmon	+8
Truffled Mushroom Linguine [V]	18
sautéed mushroom, truffled cream, linguine	
Chicken Bolognese Fusilli	18
chicken bolognese, fusilli, pine nut, grana padano	
Halibut Fish & Chips	24
battered halibut, truffled tartar, lemon wedge, shoestring fries	

DESSERTS

Sticky Date Pudding ★	14
moist date sponge, butterscotch sauce, vanilla bean ice cream, crushed walnut	
Apple Crumble	14
cinnamon apple filling, crisp crumble, vanilla bean ice cream, salted caramel	
Cakes	
Seasalt Dark Chocolate Cake	14
70% dark chocolate, vanilla bean ice cream	
Earl Grey Lavender Burnt Cheesecake	8
earl grey and lavender infused cheesecake, white chocolate ganache, lavender ganache	
Speculoos Burnt Cheesecake	8
pressed lotus speculoos crust, caramelised burnt cheesecake, speculoos crumbs	

SOUTH SIDE

YOUR THIRD PLACE SINCE 2023

South Side was created as a neighbourhood space built around comfort, good food and easy company. From familiar favourites to flame-finished plates, our menu is guided by honest ingredients and cooking meant to be shared. Settle in, stay awhile, and make yourself at home.

BEVERAGE

SOUTH SIDE

COFFEE

All coffee served double shot.

	hot	iced
Black	4	5
White	5	6
Mocha	5.5	6.5
Cold Brew	-	6
Yuzu Coffee	-	8
Montblanc	-	9

add: extra shot +1.5 | oat milk +1

MATCHA & NON-COFFEE

	hot	iced
Genmaicha Latte	6.5	7.5
Hojicha Latte	6.5	7.5
Uji Matcha Latte	6.5	7.5
Strawberry Matcha	-	9
Coconut Matcha	-	9

TEA & COCOA

	hot	iced
Ghana Cocoa	6.5	7.5
Sea Salt Cocoa	7	8
Earl Grey Cocoa	7	8
Earl Grey Blue Flower	6	-
Berry Oolong	6	-
Fruit Green Tea	6	-
Chamomile	6	-

TAP & BEER

Lychee Lager (500ml)	15
<i>LYCHEE LAGER (4.8% abv) with fragrant lychee and rose aromas</i>	
Liang Teh Chrysanthemum Lager (500ml)	15
<i>LIANG TEH (4.8% ABV) is a crisp lager, lifted by the delicate floral notes of white chrysanthemum</i>	
Matcha Lychee Beer (330ml)	15
<i>Lychee Pale Lager (ABV 4.8%) with ceremonial-grade matcha</i>	
Watermelon Rosemary Kombucha	8
<i>sparkling kombucha with juicy watermelon and aromatic rosemary</i>	
Jasmine Grape Tea (香片)	8
<i>Jasmine Green Tea (香片), green grape, citrus</i>	
Da Hong Pao Osmanthus Tea (大红袍)	8
<i>Da Hong Pao (大红袍), osmanthus, citrus</i>	
Calamansi Lemongrass Tie Guan Yin Tea (铁观音)	8
<i>Tie Guan Yin (铁观音), calamansi, lemongrass cordial</i>	
Watermelon Lavender Tea	8
<i>clarified watermelon, lavender tea, peppermint</i>	

Happy Hour

HAPPY HOUR: \$10 EACH
OPENING TIL 7PM

HIGHBALLS

SIGNATURE

Jasmine After Dark	
<i>dark rum, jasmine grape tea</i>	
Lavender Summer	
<i>vodka, watermelon lavender tea</i>	
Calamansi Kick	
<i>tequila, calamansi lemongrass tie guan yin tea</i>	
The Red Robe	
<i>bombay sapphire gin with da hong pao osmanthus tea</i>	

HIGHBALLS

CLASSIC

Classic Highballs	Captain Morgan Dark
Bombay Sapphire	Don Julio Blanco
Bacardi White Rum	Ketel One Vodka
Buffalo Trace Bourbon	

BEER

Lychee Lager	
Liang Teh Chrysanthemum Lager	

WINE

Saint Clair Marlborough Sauvignon Blanc	
Morambro Jip Jip Rock Shiraz	

BEVERAGE

COCKTAILS

OUR COCKTAILS

good conversations deserve good drinks. our cocktail list features a collection of timeless classics, from refreshing highballs and spritzes to bold, stirred favourites—perfect for sharing stories, raising a glass, or simply unwinding at south side.

\$18 per cocktail



SODA & WATER

Sparkling Yuzu	6	San Pellegrino (500ml)	6	Ginger Ale	4
Sprite	4	Coke	4	Tonic Water	4
Acqua Panna (500ml)	6	Coke Zero	4	Still Water	2

LIGHT & SPARKLING

- **Aperol Spritz**
aperol, prosecco, soda
- **French 75**
bombay sapphire, prosecco, simple syrup, lemon
- **Limoncello Spritz**
limoncello, prosecco

BOLD & SPIRIT-FORWARD

- **Old Fashioned**
buffalo trace, brown sugar, angostura bitters, orange peel
- **Negroni**
bombay sapphire, martini vermouth rosso, campari

BRIGHT & CITRUSY

- **Gimlet**
bombay sapphire, simple syrup, lemon
- **Daiquiri**
bacardi white rum, lime, simple syrup
- **Margarita**
don julio blanco, lime, simple syrup

SMOOTH & SILKY

- **Whisky Sour**
buffalo trace, lemon, simple syrup, egg white
- **New York Sour**
buffalo trace, lemon, simple syrup, egg white, red wine float

SOUTH SIDE

WINES

	house pour	bottle
Sparkling		
Pizzolato Prosecco <i>Veneto, Italy, NV (11%)</i>	14	68
Champagne		
Ployez Jacquemart Extra Brut <i>France, NV (12%)</i>	-	108
White		
Saint Clair Marlborough Sauvignon Blanc <i>NZ, 2024 (13%)</i>	14	68
Pizzolato Pinot Grigio <i>Italy, 2021 (12%)</i>	-	78
Clement & Florian Berthier Sauvignon Blanc <i>Loire, France, 2020 (12.5%)</i>	-	88
Red		
Morambro Jip Jip Rock Shiraz <i>AUS, 2022 (14.5%)</i>	14	68
Casa Silva Reserva Merlot <i>Chile, 2023 (14%)</i>	-	78
Casa Silva Gran Reserva Cabernet Sauvignon <i>Chile, 2023 (14%)</i>	-	78
Artuke Rioja <i>Rioja, Spain, 2022 (13%)</i>	-	88
Domaine Fichet Bourgogne Pinot Noir <i>France, 2023 (14.5%)</i>	-	98
Tommasi, Amarone Della Valpolicella Classico <i>Italy, 2022 (15%)</i>	-	128