

BRUNCH MENU

Weekdays 10AM – 3PM
Weekends & PH 9AM – 3:30PM

SOUTH SIDE

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 | |

TOASTS & GRAIN BOWLS

| | |
|--|----|
| Smashed Avo & Egg Toast [V] | 16 |
| smashed avocado, onsen egg, sautéed mushroom, kombu hollandaise, balsamic glaze, sourdough | |
| 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 | |
| add: | |
| cheese & mushroom [V] +6 | smoked salmon +8 |
| smashed avo & onsen egg [V] +6 | grilled salmon +8 |
| grilled pork bratwurst cheese sausage +6 | wagyu shoulder tender & ikura +14 |
| SSK Wagyu Burger | 22 |
| smashed wagyu patty, smoked cheddar, caramelised onion, tomato chutney, BBQ mayo, brioche bun | |
| add: truffled swiss mushroom +4 | |
| Roasted French Poulet ★ | 26 |
| roasted half french poulet, cracked potato, carrot purée, cherry tomato, garlic confit, chicken jus | |
| Hummus Stack [V] | 18 |
| house-made hummus, quinoa, roasted cauliflower, baked 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 | 38 |
| 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 |
| açai 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 |
| Sautéed Mushroom | 4 |
| Candied Bacon (2pcs) | 4 |
| Scrambled Egg | 4 |
| Grilled Chicken Breast | 10 |
| Grilled Pork Bratwurst Cheese Sausage | 8 |
| Grilled Miso Salmon | 14 |

DESSERTS

| | |
|--|----|
| Sticky Date Pudding ★ | 14 |
| 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 |
| made with 70% dark chocolate, vanilla bean ice cream, salted caramel | |
| 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 | |

[V] - Vegetarian

[VG] - Vegan

[VO] - Vegetarian Option

★ - Recommended

Prices are subject to 10% service charge and prevailing taxes.

DINNER MENU

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

SOUTH SIDE

FIRE-ROASTED VEGETABLES

- Charcoal-Grilled Broccolini** ★ 16
shaved smoked idiazabal
- 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

- 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
- Pearl Barley with Bacon** 12
- Roasted Tapioca** 10
- Mashed Potato** 10
- Garlic Butter Sourdough** 8
- Mesclun** 12

FROM THE WOODFIRE

- SSK Wagyu Burger** 22
smashed wagyu patty, smoked cheddar,
caramelised onion, tomato chutney, BBQ mayo,
brioche bun
add: truffled swiss mushroom +4
- Shakshuka [V] ★** 20
spiced tomato relish, baked eggs, feta, burnt
eggplant, capsicum, sundried tomato, mixed
beans, baby potatoes
- Charred Glazed French Poulet ★** 26
charred half french poulet, chicken jus
- Tiger Prawn** 22
kombu garlic butter
- Squid** 20
paprika seasoning
- Iberico Pork Jowl** 22
slow braised, honey dijon
- Lamb Ribs** 28
merguez spice, chimichurri, burnt lemon
- Honey-Glazed Pork Rib ★** 38
charred 500g U.S. pork rib, honey glaze
- Snapper Fillet ★** 28
house marinade, citrus salsa, lemon
- Wagyu Petite Tender** 24
red wine sauce
- Australian Grain Fed Striploin** 32
chimichurri, garlic

COMFORT CLASSICS

- Switz Rösti [V] ★** 14
shredded russet potato, sour cream, lemon wedge
add: grilled pork bratwurst cheese sausage +6
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
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
made with 70% dark chocolate,
vanilla bean ice cream, salted caramel
- 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.

[V] - Vegetarian

[VG] - Vegan

[VO] - Vegetarian Option

★ - Recommended

Prices are subject to 10% service charge and prevailing taxes.

BEVERAGE

SOUTH SIDE

COFFEE

All coffee served double shot.

| | <u>hot</u> | <u>iced</u> |
|------------------------|------------|-------------|
| Black | 4 | 5 |
| White | 5 | 6 |
| Mocha | 5.5 | 6.5 |
| Cold Brew | - | 4.5 |
| Yuzu Coffee | - | 8 |
| Montblanc | - | 9 |
| <i>add:</i> extra shot | +1.5 | |
| oat milk | +1 | |

MATCHA & NON-COFFEE

| | <u>hot</u> | <u>iced</u> |
|-------------------|------------|-------------|
| 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

| | <u>hot</u> | <u>iced</u> |
|-----------------------|------------|-------------|
| 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 | - |

SPARKLING TEA SERIES

| | |
|---|---|
| Jasmine Grape | 6 |
| cold brew jasmine green tea, grape juice, simple syrup | |
| Watermelon Summer | 6 |
| watermelon, peppermint essence, sour plum watermelon popsicle | |
| Golden Osmanthus | 6 |
| cold brew oolong tea, osmanthus syrup | |

SODA & WATER

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

TAP & BEER

| | |
|------------------------------|----|
| Yuzu Kombucha | 10 |
| Strawberry Lemonade Kombucha | 10 |
| Guinness Stout | 15 |
| Lychee Lager | 15 |
| Liang Teh Lager | 15 |
| Yellow Van Pale Ale | 15 |

WINES

| | <u>glass</u> | <u>bottle</u> |
|--|--------------|---------------|
| Sparkling | | |
| Pizzolato Prosecco | 13 | 62 |
| Veneto, Italy, NV (11%) | | |
| White | | |
| Pizzolato Pinot Grigio | 14 | 68 |
| Veneto, Italy, NV (11%) | | |
| Clement & Florian Berthier Sauvignon Blanc | 14 | 68 |
| Loire, France, 2020 (12.5%) | | |
| Red | | |
| Artuke Rioja | 14 | 68 |
| Rioja, Spain, 2022 (13%) | | |