

+BREAD+

- garlic crust pizza**  9.50
house-rolled dough, confit garlic puree, mozzarella, parmesan
- stone-baked cheesy cobb loaf** 12.50
spicy caramelised onion, roasted capsicum, bacon and sour cream filling

+ASIAN INSPIRED SHARE PLATES+

WE SUGGEST 3 TO 4 PLATES BETWEEN TWO

- crispy chicken wings (5)**  9.95
sweet and spicy chilli sauce, spring onion, sesame
- caramelised sticky pork belly (4)**  12.95
green papaya salad, hot and sour dressing
- garlic and pepper fried squid**  11.95
shredded iceberg and thai herb salad
- beef and ginger pot sticker dumplings (5)**  12.95
spring onion, chilli, chinkiang black vinegar dipping sauce
- crispy fried eggplant**   9.95
miso, mizuna, ponzu dressing, sesame
- korean-style bbq pork**  12.95
daikon salad, spicy ssamjang
- beef brisket bao (3)**  12.95
pickled cucumber, coriander, hoisin sauce, steamed buns
- fried crab wontons (4)**  14.95
bean shoot salad, nuoc cham
- steamed jasmine rice**     5.00

+PIZZAS+

- salumi** 16.95
rich sugo base, shaved sopressa, mushrooms, rocket, olives
- chilli prawn and chorizo** 19.95
rich sugo base, chilli marinated australian prawns, spanish chorizo, roasted capsicum
- eggplant and artichoke**  15.95
bianco sauce base, charred eggplant, artichoke hearts, mushrooms, roasted capsicum
- carnivore** 18.95
smokey bbq sauce base, slow cooked beef, chorizo, ham, shallots



Vegetarian



Vegan



Gluten Free



Dairy Free

please inform the cashier when you order if you have any dietary requirements

Allergen Statement

Please be aware that there is always a risk that traces of allergens may be transferred to items from our menu during processing, storage or preparation in our kitchens. For these reasons Southern Hotel are therefore unable to guarantee that any item sold is free from traces of allergens. Chips and GF products are cooked in the same equipment so some trace levels of cross contamination may occur.

Product Statement

Our kitchen only serves fresh fish and proudly only uses Australian wild caught endeavour prawns. We seek always to minimise 'food miles' and looks to support local producers and businesses.

+SIGNATURE DISHES+

pork belly and scallops GF DF	33.95
twice cooked pork belly, seared scallops, sautéed asian mushrooms, pumpkin puree, master stock reduction	
battered reef fish DF	25.95
coated in a crispy batter served with potato scallop, chips, house salad, tartare sauce, lemon	
chicken and prosciutto parmigiana	23.95
chicken breast schnitzel, prosciutto di parma, napoli sauce, melted mozzarella, house salad, chips, gravy	
coconut braised beef short rib DF	32.95
pickled cucumber, thai herb salad, nahm prik, jasmine rice	
roast of the day (GF on request)	15.95
carved by the chef served with chat potato, roasted pumpkin, steamed vegetables, gravy	
red duck curry GF DF	31.95
crispy skin confit duck leg, thai red curry, green beans, lychee, thai basil, jasmine rice	
market fish GF	29.95
potato rosti, braised fennel, asparagus, sauce vierge	
pan roasted lamb rump GF	31.95
beetroot puree, roasted kipler potatoes, persian feta, asparagus, red wine jus	
wild mushroom risotto V GF	24.95
sautéed mushrooms, leek, carnaroli rice, porcini butter, parmesan	

+PASTA+

chicken and chorizo pappardelle	25.95
sautéed chicken, spanish chorizo, tomato, roasted capsicum, rocket, parmesan	
pappardelle carbonara	24.95
sautéed bacon, onion, garlic, white wine cream sauce, parmesan, chives	
crab and prawn linguine	31.95
mooloolaba spanner crab meat, australian prawns, tomato, chilli, lemon, chives	

+GRILL+

180g petite eye fillet mignon GF	29.95
400g rib fillet on the bone GF	36.95
500g rump GF	34.95

**Our steaks are basted with butter during cooking. Please advise if not desired.*

steak topper:

crumbed onion rings DF	4.00
grilled bacon DF GF	3.00 ea
creamy garlic prawns (4) GF	7.95
crumbed prawn cutlets (4) DF	6.95

sauces available:

+ mushroom + pepper + diane + creamy garlic GF + red wine jus GF DF + gravy GF DF

all steaks are served with your choice of chips + salad DF or mashed potato + vegetables GF

V Vegetarian

Veg Vegan

GF Gluten Free

DF Dairy Free

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+SALADS+

caesar salad (GF on request)	18.95
crisp cos lettuce, bacon, croutons, poached egg, parmesan and house-made dressing	
add to your salad chicken \$5.95 smoked salmon \$6.95 prawns (5) \$6.95	
quinoa, beetroot and fetta salad (V GF (DF Veg on request))	18.95
quinoa, roasted beetroot, mesclun leaves, avocado, persian feta, mint, orange segments, hazelnuts, red wine vinaigrette	
add to your salad chicken \$5.95 smoked salmon \$6.95 prawns (5) \$6.95	
thai beef salad (DF GF)	19.95
Char grilled rump steak, mesclun leaves, bean sprouts, cucumber, cherry tomato, red onion, green papaya, coriander, mint, thai herb dressing, ground roasted rice, crispy shallots	

+SIDES+

classic garden salad (V DF GF Veg)	5.00
creamy mashed potato (V GF)	6.00
bowl of chips (DF V)	5.00
seasoned steamed vegetables (V GF (DF Veg on request))	5.00

+KIDS+

12 years & under ONLY.	
(dessert + 7oz drink included - see wait staff for details)	
crumbed chicken nuggets (6) (DF)	10.95
battered diver whiting fillets (5) (DF)	10.95
cheeseburger	10.95
bacon, mac + cheese	10.95
150g rib fillet	13.95
ham, cheese and pineapple pizza	10.95

All kids' meals are served with your preference of chips and salad (DF) or mashed potato and vegetables (GF)



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