

+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
- flash fried chilli squid**  11.95
wombok, snow pea, kewpie mayo
- caramelised sticky pork belly (4)**  12.95
asian slaw, hot and sour dressing
- beef and ginger pot sticker dumplings (5)**  12.95
slow cooked beef, shitake, chinese black vinegar dipping sauce
- house made duck spring rolls (3)**  13.95
hoisin plum dipping sauce
- thai fried eggplant chips**   9.95
spicy peanut tamarind sauce, silken tofu, coriander
- korean-style steamed pork dumplings (5)**  12.95
pork belly, kimchi, toasted sesame dressing
- beef brisket bao (3)**  12.95
slow cooked beef, pickled cucumber, asian style bbq sauce, steamed buns
- steamed jasmine rice (for 2)**     4.50

+PIZZAS+

- pulled pork** 16.95
smokey bbq sauce base, spicy slow cooked pork, red onion, pickled jalapenos
- chilli prawn and chorizo** 19.95
rich sugo base, chilli marinated australian prawns, spanish chorizo, roasted capsicum
- roast pumpkin and haloumi**  16.95
rich sugo base, pumpkin, haloumi, caramelised onion, roasted capsicum, rocket
- carnivore** 18.95
smokey bbq sauce base, slow cooked beef, spanish chorizo, shaved ham, spring onion
add to your pizza hollandaise 1.50



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+

red wine braised lamb shank	single 19.95/double 27.95
slow cooked lamb shank, creamy mashed potato, roast pumpkin, peas	
battered reef fish DF	25.95
coated in a crispy batter served with potato scallop, chips, house-made salad, tartare sauce, lemon	
chicken and prosciutto parmigiana	23.95
chicken breast schnitzel, prosciutto di parma, napoli sauce, melted mozzarella, served with chips, house-made salad & gravy	
beef cheek massaman curry GF DF	29.95
glazed beef cheek, kipfler potatoes, snake beans, thai jasmine rice	
roast of the day GF on request)	15.95
carved by the chef served with chat potato, roasted pumpkin, steamed vegetables, gravy	
crispy skin duck GF	31.95
confit duck leg, duck fat potatoes, sautéed brussel sprouts, celeriac puree, five spice jus	
market fish	M/P
see staff for details	
barbequed lemongrass pork fillet DF	25.95
chargrilled pork, chinese-style pancakes, pickled cucumber, fried shallots, chilli jam	
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
300g rib fillet GF	35.95
500g rump GF	34.95

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

steak topper:

crumbed onion rings (4)	4.00
grilled bacon (1) DF GF	3.00
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, 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) 5.00
- creamy mashed potato** (V) (GF) 6.00
- bowl of chips** (DF) (V) (Veg) 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)

V Vegetarian

Veg Vegan

GF Gluten Free

DF Dairy Free

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FIRE AND ICE DESSERTS

12.95 EACH

RHUBARB AND COCONUT CRUMBLE

with crème anglaise and ice cream

CHOCOLATE BROWNIE SUNDAE

chocolate caramel brownie, ice cream, whipped cream, honeycomb, peanuts, chocolate fudge sauce

CHAI CRÈME BRULÉE

with chocolate wafers and ice cream

DESSERT + COFFEE DEAL

PURCHASE ANY DESSERT AND RECEIVE
ONE FREE STANDARD COFFEE

HOUSE MADE CAKES AND SWEETS

Mango and Macadamia
Caramel Mud Cake
Sticky Date Pudding
Carrot Cake
Chocolate Brownie

Please see cabinet for additional options

All cakes served with cream

Add ice cream

1.50 per scoop

COFFEE

Cappuccino	
Flat White	
Latte	
Long black	+cream 0.30
Macchiato	
Mocha	
Affogato	
Vienna (white or black)	
Hot chocolate	
Chai latte	
Iced Coffee	
Iced Chocolate	
Iced Mocha	
Add flavoured syrup	1.00
<i>Caramel, vanilla or hazelnut</i>	
Lactose free milk	1.00
Soy milk	0.50
Extra shot	1.00
Mug charge	1.00

TEA

English Breakfast, Earl Grey, Chai, Lemongrass and Ginger,
Peppermint, Spring Green, and Chamomile

WHITE WINE

	150ml	250ml	Bottle
SPARKLING			
Craigmoor NV Sparkling, NSW			8.00
T'Gallant Pinot Noir Chardonnay, VIC			32.00
Piper Heidsieck Cuvee Brute, FRANCE			89.00
SWEET			
Juliet Moscato, VIC	7.00	10.00	
PINOT GRIGIO			
T'Gallant 'Cape Schanck' Pinot Grigio, VIC	7.00	10.00	30.00
Secret Stone Pinot Gris, Marlborough, NZ			32.00
SAUVIGNON BLANC			
Squealing Pig Sav Blanc, NZ	7.00	10.00	
Robert Oatley Signature Series Sav Blanc, WA			32.00
CHARDONNAY			
St Huberts 'The Stag' Chardonnay, VIC	7.00	10.00	
Robert Oatley Signature Series Chardonnay, NSW			32.00

COCKTAILS

14 EACH

BEACH PARTY			
Midori, Vodka, Strawberry Liqueur, Pineapple Juice & Cranberry			
STRAWBERRY DAIQUIRI			
Bacardi, Strawberry VOK			
FRUIT TINGLE			
Vodka, Blue Curacao & Raspberry Cordial			
TEQUILA SUNRISE			
Tequila, Orange Juice & Raspberry Cordial			
PIMMS PUNCH JUG			20
Pimms, Vodka, Fresh Fruit, Lemonade & Gingerale			

RED WINE

	150ml	250ml	Bottle
PINOT NOIR			
T'Gallant 'Cape Schnack'	7.00	10.00	
MERLOT			
Chain Of Fire Merlot, NSW			24.00
CABERNET SAUVIGNON			
Pocket Watch Cabernet Sauvignon, NSW			28.00
Bremerton, Coulthard Cabernet Sauvignon, SA			24.00
SHIRAZ			
Saltram 1859 Shiraz, Barossa, SA	7.00	10.00	
Four In Hand Shiraz, SA			36.00
Pepperjack Graded Shiraz, McLaren Vale, SA			49.00
Ad Hoc 'Middle of Everywhere' Shiraz, Frankland River, WA			36.00
FROM THE CELLAR			
Penfolds 'St Henri' Shiraz, SA			109.00
RED BLENDS			
Copia Cabernet Merlot, WA			28.00
Annie's Lane Cab Merlot, Claire Valley, SA	7.00	10.00	28.00
CHIANTI			
Barone Ricasoli			40.00
ROSÉ			
Luna Rosa Rosé, NSW			25.00
T'Gallant 'Cape Schanck' Rose	7.00	10.00	
Truvée Rosé, SA			32.00