

✂️ gluten free  
🥛 dairy free  
🌱 vegetarian

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# SOUTHSIDE BISTRO

CREATIVE FUSION WITH A TWIST

We love to bring together flavours from across different cultures, with an emphasis on the fusion of Asian flavours

(please advise us of your food allergies prior ordering)

## BAO BUNS

2 per serve

### Kimchi Beef \$18

beef patties, preserved olive mayo, kimchi and melted cheese

### Soft Shell Crab \$22 ✂️

deep fried crab, thai style salad, spiced coconut sauce and lemon aioli

### Panko Crumbed Pork \$16

deep fried panko crumbed pork fillet, hong kong style tomato gravy and parmesan

### Tea Smoked Duck \$18

oolong tea smoked duck breast, truffle béchamel and cherry salsa

### Peanut Butter Tofu \$15 ✂️ 🌱

marinated tofu, spiced chilli mayo, sesame ssamjang, pickled chinese cabbage, mint and coriander

## SIDES

### Duck Fat Roasted French Fries \$7 ✂️

bulgogi & garlic aioli

### Sweet Potato Chips \$9 ✂️ ✂️ 🌱

lemon & miso aioli

## THE BASIC

### Platter For 2 \$40

crispy bacon, chorizo, hash browns, croissants smashed avocado, mushrooms, sourdough, fried eggs (4), mini açaí bowls (2), tomato chutney

### Bacon and Eggs \$16 or \$20

with sourdough, tomato chutney and 2 or 3 sides of choice

### SIDES

hollandaise	\$1
sourdough /gluten free bread/ croissant	\$3
2 eggs/ smashed avo/ spinach/ hash brown	\$4
mushrooms/ haloumi/ crispy bacon	\$5
house cured salmon/ chorizo	\$6

✂️ no make your own sides please

## WEEK DAY LUNCH

### Mixed Mushrooms \$19 🌱

sesame, nori & lemon butter, smashed avocado, parmesan & nori crisp, poached eggs and sourdough

### Meatball Bake \$18

rich tomato sauce, baked egg, spinach, parmesan, roasted garlic yoghurt and sourdough

### Chilli Con Carne Hash \$18 ✂️

potatoes, fried egg, chorizo, avocado, melted cheese and tomato salsa

### Prawn Omelette \$20

balsamic, rocket & parmesan salad, sourdough and rich seafood bisque

### Kimchi Bacon Benedict \$18

spinach, poached eggs and gochujang hollandaise on croissant

### Yuzu and Shichimi Togarashi Cured Salmon \$19 ✂️

scrambled eggs, wasabi cream cheese, avocado, roast tomatoes, sesame & nori and crispy tortilla

### Shiitake, Feta and Halloumi Fritters \$18 ✂️ 🌱

roasted tomatoes, capsicum and eggplant; poached eggs

### Pan Seared Scallops \$21 ✂️

curry sweet potato puree, scrambled eggs; citrus, pork floss and salad

### Braised Duck \$19 ✂️ ✂️

finished in a cantonese style soy, shaoxing and oyster sauce; served with green peas, poached eggs on scorched rice

### Puffie \$18

served with sweet potato balls, taro purée, pork floss and taro ice cream

### Açaí Bowl \$16 ✂️ (🌱opt)

gluten free house granola, chia seeds, seasonal fruits, organic cacao nibs and coconut panna cotta

### Smoked Soy Marinated Duck Breast \$26 ✂️

risotto, mixed mushrooms, laoganma beurre noisette and chimmichurri

### Crispy Skin Sous Vide Chicken Breast \$24 ✂️

spiced honey & lemon glaze, carrot puree, soy braised lotus root, kimchi

### Crispy Skin Salmon \$25 ✂️

nori & lemon butter mixed mushrooms, spinach; roasted onions, rich seafood bisque

### Homemade Potato & Ricotta Gnocchi \$19 ✂️ 🌱

roasted pears, blue cheese and rocket

## DESSERT

### Chocolate & Almond Brownie \$15 ✂️

chocolate & almond brownie with chocolate fudge sauce, caramel popcorn and butterscotch ice cream

### Matcha & White Chocolate Brownie \$15 ✂️

matcha & white chocolate brownie with white chocolate & miso sauce, meringue and matcha ice cream

### Pear, Red Wine & Miso Frangipane Tart \$14

with soy sauce ice cream, pear purée, macadamia brittle and brownie crumb

### Crème Brûlée \$14 ✂️

served with lychee, coconut, tamarind & berry compote and vanilla ice cream

### Frangelico Panna Cotta \$15 ✂️

cinnamon candied almonds, mango semi freddo, berry compote and meringue

### Ice Cream Crêpe \$12

vanilla ice cream wrapped in crêpes with sauce of choice: burnt butter orange / chocolate fudge sauce

### Salted Plum Jelly \$15 ✂️ ✂️

with mango tuile, compressed watermelon, jasmine poached pears and coconut cream sago

### Cointreau and Ginger Snaps \$14

with cherry mascarpone cream, red wine cherries, chocolate gel and brownie crumb

### Chocolate and Sesame Glutinous Rice Balls \$15 ✂️

with sweet potato balls, pearls and yuzu & ginger syrup

