



OUR MENU IS DESIGNED FOR **SHARING**.
BUEN PROVECHO!

PLATOS PEQUEÑOS
Small Dishes

Ostras / 5.5

natural oysters / shallot mignonette, lemon & tabasco (gf, df)

Aceitunas / 8

mt zero olives, lemon, thyme, garlic marinade (ve)

Chipas / 16

baked mozzarella & arrowroot cheese puffs (gf, v)

Croquetas / 16

croquettes of the day, house aioli

Taco de Kingfish / 22

raw kingfish, miso mayo, avocado, jalapeños, sesame salt, coriander (2 per serve) (df)
+ extra taco / 11

Scallop Ceviche / 25

raw scallops, palm heart, aji amarillo, sweet potato, corn, leche de tigre sauce (gf, df)

Empanada de Cordero / 13

saltbush lamb, black garlic & tzatziki sauce

Empanada de Ricota y Espinaca / 13

ricotta, spinach, parmesan, aioli (v)

Gamba y Cangrelo Bocaditos / 18

prawn & spanner crab brioche sliders, pico de gallo, avocado mousse (2 per serve)

Fritas / 12

hot chips, smoked aioli (veo)

Chorizo Criollo / 19

handmade grilled spicy pork & beef sausage, berenjena, chimichurri (gf, df)

FOOD ALLERGIES

Please be aware that all care is taken when catering for special requirements. It must be noted that within the premises we handle nuts, seafood, shellfish, sesame seeds, wheat flour, eggs, fungi and dairy products. While customer requests will be catered for to the best of our ability the decision to consume a meal is the responsibility of the diner.

(df) dairy free (gf) gluten friendly (n) contains nuts
(v) vegetarian (ve) vegan (veo) vegan option

*Please note

On public holidays a 15% Surcharge is applied to all food items
All credit card transactions incur a 1.5% surcharge

PLATOS GRANDES
Large Dishes

Verduras Asandos y Quinoa / 26

roasted & grilled vegetables, spiced pistachios, cashew cream (gf, veo, n)

Ensalada de Arroz y Frijoles / 18

basmati & black beans, corn, capsicum salsa, avocado mousse (gf, df, ve)
+ prawns / 30

Ensalada de Calamar / 26

fried calamari, mojo rojo, smoked aioli, rocket, sesame & pepita salt (df)

Pescado del Día / MP

please see our daily specials for fish of the day

Pollo a la Parilla / 37

smoked chipotle barbequed half chicken, creamed corn, cucumber salad (gf)

Ojo de Bife con Hueso / 70

500g rib eye, chimichurri, malbec jus (gf, df)

Bistec de Solomillo / 44

300g porterhouse, chimichurri, malbec jus (gf, df)

Cordero Asado / 60

500g slow roasted lamb shoulder, chimichurri, lamb jus (gf, df)

Ensalada de Col / 14

shaved cabbage, fennel, apple, herbs, sherry vinaigrette (ve, gf)

Papas Bravas / 13

fried potatoes, giardiniera salsa, smoked paprika, aioli (veo)

Lechuda Asada / 11

grilled cos lettuce, black olives, salad onion, aleppo pepper (gf)

Brocoli Crujient / 14

crispy fried broccolini, preserved lemon, smoked ricotta (veo, v)

ACOMPANANTES
Sides

Start planning the perfect wedding or event by the beach with us here at True South.

Contact our friendly functions coordinator Caitlin at functions@jbshospitality.com.au | 0477 553 922

POSTRES
Something Sweet

Churros / 15

cinnamon doughnuts, dulce de leche vanilla ice cream / 6

Crèma Catalana / 16

caramelised vanilla custard, salted caramel ice cream (gf)

Fondant de Chocolate / 16

lava cake, white chocolate mousse, blood orange gelato

Cheese Platter / 28

artisanal selection of 3 cheeses
peach chutney, seed & nut crisps, quince, fresh grapes (n)

TASTE OF THE SOUTH / 75PP

Chef's selection of 4 courses to share

At True South we are all about sharing. Enjoy a selection of signature dishes over 4 courses hand picked by our Head Chef.

\$75 per person

*Please note
Only limited dietary requirements can be covered in the feed me option
Please speak to our staff who will be able to suggest accordingly*



LECHON AL HORNO

Roasted Suckling Pig

1/4 PIG | SERVES 3-4 : \$160

1/2 PIG | SERVES 6-8 : \$320

{ PRE - ORDERS RECOMMENDED }