

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

Pan de Chapata / 10

garlic & rosemary flatbread, house dip (v)

Aceitunas / 9

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

Chipas / 18

baked mozzarella & arrowroot cheese puffs (gf, v)

Croquetas / 16

croquettes of the day, house aioli

Ensalada de Burrata y Tomate / 25

heirloom tomatoes, basil pesto, crostinis (v, gfo, n)

Taco de Kingfish / 24

raw kingfish, squid ink miso mayo, avocado, jalapeños, sesame salt, coriander (2 per serve) (df)
+ extra taco / 12

Tuna Ceviche / 28

tiger's milk, mango, wakame, avocado, cherry tomato, plantain (gfo, df)

Empanada de Chorizo / 13

smoky chorizo, house relish

Empanada de Coliflor / 13

roast cauliflower, currants, pine nuts, chimichurri (ve, df, n)

Bocaditos de Gambas / 19

prawn sliders, tomato salsa, avocado crema, brioche bun
+ extra slider / 9.5

Chorizo Criollo / 20

spicy pork & beef sausage, roasted red peppers, chimichurri (gf, df)

Placa de Pastoreo / 32

jamón, manchego, Sicilian olives, Guindilla peppers, hommus & flatbread (gfo)

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.

PLATOS PEQUEÑOS
Small Dishes

PLATOS GRANDES
Large Dishes

ACOMPañANTES
Sides

Verduras Asados y Quinoa / 27

char grilled seasonal vegetables, quinoa, spiced pistachios, smoked yoghurt (v, veo, gf, n)

Ensalada de Arroz y Frijoles / 21

white rice pilaf, black beans, charred corn, avocado mousse, salsa criolla (df, ve)
+ add garlic & chilli prawns (df) / 15

Calamares Fritos / 32

lightly floured & fried loligo calamari, lemon aioli, rocket (df)

Barramundi a la Niçoise / 41

anchovy mayo, purple conga potato, asparagus, kalamata olives, cherry tomatoes, bottarga (gf, df)

Pollo a la Diavola / 36

half roast chicken, red chilli mole, garlic & thyme, pan jus (gf, df, n)

Bistec de Filete Escoces / 58

300g scotch fillet, chimichurri, malbec jus (gf)
+ add garlic & bonemarrow butter (gf) / 3

Bistec de Solomillo / 48

300g porterhouse, chimichurri, malbec jus (gf)
+ add garlic & bonemarrow butter (gf) / 3

Costillar de Cordero / 60

400g slow roasted lamb rack, almond & potato skordalia, zucchini, mint & pea salad (gf, df, n)

Ensalada Mixta / 16

mixed leaves, mustard dressing, apple, walnuts, seeds & salted ricotta (gf, dfo, n)

Papas Bravas / 14

fried potatoes, salsa verde, crispy capers, tomato & paprika salt (v, ve, df)

Brocolini a la Parrilla / 16

grilled brocolini, fetta, lemon, toasted almonds (gf, v, veo, n)

Fritas y Salsa Golf / 14

hot chips, smokey tomato mayonnaise (v, veo)

Start planning the perfect wedding or event by the beach.
Ask our friendly staff to see our Bay View Room upstairs!

Contact our friendly functions coordinator Caitlin at
functions@jbshospitality.com.au | 0477 553 922
For more info www.truesouth.com.au

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

POSTRES

Something Sweet

Churros / 16

cinnamon doughnuts, dulce de leche (v)
vanilla ice cream / 6

Crema Catalana / 16

spanish style crème brûlée, crème fraîche,
rhubarb & blueberry compote (gf, v)

Helado de Trios / 16

chef's selection of gelatos & sorbets (gf, v)

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 our 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 2-4 : \$200

1/2 PIG | SERVES 4-6 : \$400

{ PRE - ORDERS RECOMMENDED }

includes 2 complimentary sides

Please note:
10% surcharge applies on Sundays
15% surcharge applies on public holidays