

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

Pan de Chapata / 10

garlic & rosemary flatbread, creamy French onion dip (v)

Aceitunas / 9

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

Chipas / 18

baked mozzarella & arrowroot cheese puffs (gf, v)

Fritas y Salsa Golf / 14

hot chips, smokey tomato mayonnaise (v, veo)

Croquetas / 16

croquettes of the day, house aioli

Provoleta de Tomatillo Pico de Gallo / 25

melted provolone cheese, tomatillo salsa, warm ciabatta (v, gfo)

Taco de Kingfish / 24

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

Snapper Ceviche / 28

tiger's milk, coconut, coriander, cucumber, sweet potato (gf, df)

Empanada de Carne / 13.5

traditional spiced beef, olive house relish

Humita Empanada / 13.5

corn & cheddar, chimichurri (ve, df, n)

Deslizadores de Cerdo / 19

ham hock sliders, iceberg, yucatan onion, aji amarillo mayo (2 per serve)
+ extra slider / 9.5

Chorizo Criollo / 20

spicy pork & beef sausage, roasted red peppers, 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.

PLATOS PEQUEÑOS

Small 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, lime aioli, rocket (df)

Seafood Jalea / 34

tempura battered rockling, mussels, prawn cutlets, cassava chips, pickled vegetables, kewpie mayo, lime (df)

Pescado del Dia / MP

please see our daily specials for fresh fish of the day

Pollo a la Parrilla / 38

half grilled chicken, sofrito jus, couscous & cauliflower salad (df)

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 / 69

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

Ensalada Mixta / 16

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

Zanahorias Asadas al Carbon / 16

charred carrots, candied peanuts, chilli, maple, mint, coriander (v, veo, n)

Papas Bravas / 14

fried potatoes, giardiniera sauce, aioli, paprika (v, veo, df)

Brocolini a la Parrilla / 16

grilled brocolini, Persian feta, toasted almonds, lemon (gf, v, ve, n)

Scan the QR code to see photos of our dishes and bring the menu to life!



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

PLATOS GRANDES

Large Dishes

POSTRES

Something Sweet

Churros / 16

cinnamon doughnuts, dulce de leche (v)
vanilla ice cream (2 scoops) / 6

Crema Catalana / 16

Spanish style crème brûlée, zabaione ice cream (gf, v)

Fondant de Chocolate y Helado / 16

dark chocolate lava cake, raspberry gelato (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