

PLATOS PEQUEÑOS

Small Dishes

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

Ostras Naturales / half dozen 30 / dozen 60
natural oysters, shallot mignonette, lemon, tabasco (GF, DF, A)
+ oyster / 6ea

Aceitunas / 9
mt zero olives, lemon, thyme, garlic marinade (VE)

Chipas / 18
baked mozzarella & arrowroot cheese bread,
whipped goats curd (GF, V)

Fritas y Salsa Golf / 14
hot chips, smokey tomato mayonnaise (V, VEO)

Ensalata de Burrata Y Tomate / 25
burrata, heirloom tomatoes, pesto, croutons (V, GF, N)

Croquetas / 16
croquettes of the day, house aioli

Taco de Kingfish / 24
raw kingfish, squid ink miso mayo, avocado, jalapeños,
pepitas, coriander (2 per serve) (DF, A)
+ extra taco / 12

Ceviche de Atun / 28
tiger's milk, yellow fin tuna, cherry tomato, mango, avocado,
coriander, sweet potato crisps (GF, DF, A)

Empanada de Cordero / 13.5
saltbush lamb, black garlic, silverbeet, tzatziki

Empanada de Espinacas y Ricota / 13.5
spinach, ricotta, parmesan, chimichurri (V)

Pan de Gambas / 14
brioche bun, prawns, tomato pico de gallo, kewpie mayo (I)

Chorizo Criollo / 20
spicy pork & beef sausage, roasted red peppers,
chimichurri (GF, DF)

Costillas de Maiz Ahumado / 13.5
bbq corn ribs, jalapeño crema, salted ricotta (GF, V)

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

PLATOS GRANDES

Large Dishes

Verduras Asados y Quinoa / 27
char grilled pumpkin, asparagus, puffed quinoa,
spiced pistachio, smoked yoghurt (V, VEO, GF, N)

Ensalada de Arroz y Frijoles / 21
white rice pilaf, black beans, charred corn, avocado mousse,
salsa criolla (DF, GF, VE)
+ add garlic & chilli prawns (DF) / 15

Calamares Fritos / 32
fried salt & pepper calamari, lemon, aioli, rocket (DF)

Pescado del Dia / MP
please see our daily specials

Pollo a la Parilla / 38
half grilled chicken, confit garlic, lemon & chilli dressing,
charred carrot & spring onion (DF, GF)
(please allow up to 30 minutes for this dish)

Bistec de Solomillo / 48
300g porterhouse, chimichurri, malbec jus, pomegranate slaw (GF)

Costillar de Res / 48
slow cooked beef short rib, butternut pumpkin purée,
peas, pickled shallots (DF, GF)

Costillar de Cordero / 69
500g slow roasted lamb shoulder, chimichurri (DF, GF)

Ensalada Mixta / 14
mixed leaves salad, lemon vinaigrette,
radish, pickled shallots, almonds (DF, GF, N)

Ensalata de Col con Granada / 15
pomegranate coleslaw, wombok, red cabbage,
yoghurt dressing, apple (DFO, GF)

Papas Bravas / 14
fried potatoes, paprika, provençale sauce, crispy capers (DF, V, VEO)

Brocolini a la Parrilla / 16
grilled brocolini, pepitas, salted ricotta (GF, VE, N)

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



GF) gluten friendly	(DF) dairy friendly	(DFO) dairy friendly option
(V) vegetarian	(VE) vegan	(VEO) vegan option
(N) contains nuts	(A) australian	(I) imported

POSTRES

Something Sweet

Churros / 16
cinnamon doughnuts, dulce de leche (V)
vanilla ice cream (2 scoops) / 6

Tarta de Queso Vasca Quemada / 16
burnt basque cheesecake, lemon curd,
passionfruit gelato (GF, V)

Helado de Alfajor / 12
dulce de leche ice cream, shortbread biscuit,
chocolate (V)

FEED ME / 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

FOOD ALLERGIES

While every care is taken in the preparation of our dishes, please note that our kitchen handles nuts, seafood, shellfish, sesame seeds, wheat flour, eggs, fungi, and dairy products. We kindly advise that trace allergens may be present. 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.