

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

PLATOS PEQUEÑOS
Small Dishes

Pan de Chapa / 12

garlic & rosemary flatbread, house dip (V)

Aceitunas / 9

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

Chipas / 18

truffled mozzarella & parmesan cheese bread (LG, V)

Croquetas / 16

croquettes of the day, house aioli

Taco de Atun / 24

raw tuna, lime, flour tortilla, charred avocado, acevichada mayo, coriander, sesame seeds (2 per serve) (LD, I)
+ extra taco / 12

Ceviche Clasico de Kingfish / 28

coconut tiger's milk, sweet potato, red onion, chilli, coriander, corn (LG, LD, A)

Empanada de Cordero Bruseado / 13.5

malbec braised lamb, house tomato chutney

Empanada de Hongos Silvestres y Ricota / 13.5

wild mushroom & ricotta, chimichurri (V)

Sliders de Codillo de Cerdo / 18

Smoked ham hock, chipotle mayo, tomato pico de gallo, lettuce (2 per serve)
+ extra slider / 9

Chorizo Criollo / 20

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

Costillas de Maiz Ahumado / 13.5

bbq corn, chipotle mayo, salted ricotta (LG, V, VEO)

PLATOS GRANDES
Large Dishes

Verduras al Horno con Stracciatella / 28

roasted winter vegetables, stracciatella, quinoa, spiced pistachios, hot honey (V, VEO, LG, N)

Ensalada de Arroz y Frijoles / 21

white rice pilaf, black beans, charred corn, avocado mousse, salsa criolla (LD, LG, VE)
+ add garlic & chilli prawns (LD, LG, I) / 15

Calamares Fritos / 32

fried salt & pepper calamari, lemon, aioli, rocket (LD, I)

Sandwich de Carne / 32

grilled porterhouse, ciabatta, herb & mustard mayo, tomato, lettuce, onion, chimichurri, chips (LD)

Pescado del Dia / MP

market fish, please see our daily specials

Milanesa Napolatana / 34

crumbed chicken breast, jamon, fior de latte, napoli sauce, rocket, basil & parmesan

Bistec de Solomillo / 48

300g porterhouse, chimichurri, malbec jus (LG, LD)

Carrillera de Res al Vino Tinto / 36

red wine braised beef cheek, potato puree, yucatán onion, jus (LG)

Gnocchi de Ricotta y Cordero Braseado / 46

slow cooked Victorian lamb shank, tomato & red wine sauce, handmade ricotta gnocchi

Patatas Fritas / 14

hot chips, aioli (V, VEO)

Ensalada Mixta / 15

mixed leaves, peppery mustard dressing, apple, walnuts, salted ricotta (LG, V, VEO, N)

Coles de Bruselas Crujientas / 14

crispy brussels sprouts, lemon, agave, hazelnuts, parmesan (LDO, VEO)

Papas Bravas / 14

fried potatoes, salsa verde, paprika, aioli (LD, VE)

ACOMPañANTES
Sides

(LG) gluten friendly (LD) Low Dairy (LDO) Low Dairy Option
(V) vegetarian (VE) vegan (VEO) vegan option
(N) contains nuts (A) australian (I) imported

While every care is taken in the preparation of our dishes, 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.

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

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



POSTRES

Something Sweet

Churros / 16

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

Pudín de Dátiles Pegajoso / 16

sticky date pudding, butterscotch sauce, maple ice cream (V)

Alfajor de Coco / 8

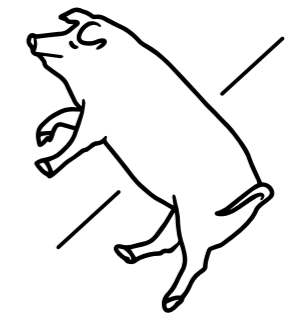
buttery shortbread biscuit, dulce de leche, coconut flakes (V)

FEED ME / 75PP
Chef's selection of 4 courses to share

At True South we are all about sharing. Just say 'Feed Me' and we'll serve up 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