



PLATOS PEQUEÑOS

Small Plates

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

Chapa / 12

garlic & rosemary flatbread, house dip (V)

Aceitunas / 9

Mt Zero olives, lemon, thyme, garlic marinade (VE)

Chipás / 18

mozzarella & parmesan cheese bread (LG, V)

Cebolla / 14

fried onion rings, ranch dressing (V)

Croquetas / 16

croquettes of the day, house aioli

Tacos (2) / 28

cured kingfish, lime, squid ink mayo, jalapeños, coriander,
flour tortilla, avocado, sesame salt (A)
+ extra taco / 14

Tuna Tiradito / 29

raw Yellowfin, Aji amarillo & passionfruit leche de tigre, mango,
cucumber, sea herbs, nori, Yarra Valley salmon caviar (I)

Sliders (2) / 18

brioche buns, chipotle braised brisket, BBQ pineapple chutney,
pickled jalapeños
+ extra slider / 9

Chorizo / 20

spicy pork & beef sausage, romesco, guindilla peppers

Carne / 13.5

traditional beef empanada, green olives, chopped egg & spices,
house smoked tomato relish

Coliflor / 13.5

cauliflower, raisins, pine nuts, chilli, coriander, chimichurri (VE, N)

Pato / 13.5

smoked duck, French lentils & herbs, malbec jus

EMPANADAS

Traditional Pastries

PLATOS GRANDES

Large Plates

Verduras Asadas / 28

agave roast vegetables, quinoa, smoked yoghurt,
spiced pistachios (V, VEO, N)

Arroz y Frijoles / 21

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

Calamares / 32

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

Sándwich de Carne / 32

grilled wagyu, focaccia, herb & mustard mayo, tomato,
lettuce, chimichurri, fried onion rings

Pescado / MP

market fish, please see our daily specials

Milanesa / 34

crumbed chicken breast, gypsy ham, fior di latte,
napoli sauce, rocket, basil, parmesan

Bistec / 48

300g porterhouse, chimichurri, malbec jus (LD)

Carrillera / 36

red wine braised beef cheek, cauliflower couscous,
smoked almonds, jus (LD, N)

Cordero / 69

500g slow roasted lamb shoulder, chermoula (LG, LD)

Fritas / 12

hot chips, aioli (V, VEO)

Ensalada / 14

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

Broccolini / 14

lemon, olive oil, crispy capers, parmesan (LG, V, VEO)

Zanahorias / 14

grilled carrots, harissa, feta, pine nuts (LG, VEO, N)

Papas / 14

fried potatoes, bravas sauce, paprika salt (VE)

ACOMPANAMIENTOS

Sides

(LG) low gluten	(LD) low dairy	(LDO) low dairy option
(V) vegetarian	(VE) vegan	(VEO) vegan option
(N) contains nuts	(A) australian seafood	(I) imported seafood

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

POSTRES

Desserts

Churros / 16

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

Tarta de Queso / 16

burnt basque cheesecake, strawberries (LG, V)

Alfajor / 8

chocolate, orange & almond shortbread,
dulce de leche, toasted peanuts (V, N)
vanilla ice cream (2 scoops) / 6

FEED ME / 75PP

Chef's selection of 4 courses to share

At True South, we're all about sharing.
Just say "Feed Me" and we'll serve a
selection of our signature dishes across
four courses, hand-picked by our Head Chef

\$75 per person

Please note

*Limited dietary requirements can be accommodated with the Feed Me menu.
Please speak with our team before ordering so we can advise accordingly.*



LECHÓN 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

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

