

DINNER MENU

5PM - 9PM
Last order at 8:30PM

SOUTH SIDE

FIRE-ROASTED VEGETABLES

- Charcoal-Grilled Cabbage** ★ 12
charred cabbage, burnt butter, smoked Idiazabal cheese
- Roasted Yellow Oyster Mushrooms** 16
local farm-grown mushrooms, house spice, brown butter, lemon
- Baked Miso Corn Ribs [V]** 10
corn ribs, miso glaze, teriyaki drizzle, extra virgin olive oil

SMALL PLATES

- Garlic Butter Sourdough** 6
toasted sourdough, kombu butter, grana padano
- Roasted Tapioca** 8
roasted tapioca chunks
- Mashed Potato** 8
silky smooth potato mousseline, butter
- Pearl Barley with Bacon** 10
pearl barley, bacon jam, butter
- Mesclun Salad** 10
mesclun greens, balsamic dressing, silvered almonds
- Burnt Brussels Sprouts [V] ★** 12
charred brussels sprouts, sriracha dressing, almond flakes, pomegranate, grana padano, garlic chips
- Truffled Parmesan Fries [V]** 14
shoestring fries, truffled paste, white truffled oil, grana padano

FROM THE WOODFIRE

- SSK Wagyu Burger** 22
wagyu patty, smoked cheddar, caramelised onion, tomato chutney, bbq mayo, brioche bun
add: truffled swiss mushroom +4
egg +2
- Shakshuka [V] ★** 20
spiced tomato relish, baked eggs, feta, burnt eggplant, capsicum, sundried tomato, mixed beans, baby potatoes
- Charred Glazed French Poulet ★** 26
free-range, hormone-free, chemical free french poulet, honey soy glaze, chicken jus
- Tiger Prawn** 20
tiger prawn, garlic kombu butter, grana padano
- Squid** 20
wild caught squid, chimichurri butter, lemon paprika spice, garlic aioli
- Iberico Pork Jowl** 24
iberico pork jowl, honey soy glaze
- Lamb Ribs** 28
8-hour slow-cooked lamb ribs, merguez sriracha spice, charred finish
- Honey-Glazed Pork Rib ★** 38
12-hour slow-cooked U.S. pork rib, house marinade
- Snapper Fillet ★** 26
local wild-caught snapper, turmeric oil marinade, citrus salsa
- Wagyu Petite Tender** 24
petite tender, red wine sauce
- Australian Grain Fed Striploin** 32
grain-fed striploin, chimichurri, garlic

COMFORT CLASSICS

- Switz Rösti [V] ★** 14
shredded russet potato, sour cream, lemon wedge
add: grilled pork bratwurst cheese sausage +6
smoked salmon +8
- Truffled Mushroom Linguine [V]** 18
sautéed mushroom, truffled cream, linguine
- Chicken Bolognese Fusilli** 18
chicken bolognese, fusilli, pine nut, grana padano
- Halibut Fish & Chips** 24
battered halibut, truffled tartar, lemon wedge, shoestring fries

DESSERTS

- Sticky Date Pudding ★** 14
moist date sponge, butterscotch sauce, vanilla bean ice cream, crushed walnut
- Apple Crumble** 14
cinnamon apple filling, crisp crumble, vanilla bean ice cream, salted caramel
- Cakes
- Seasalt Dark Chocolate Cake** 14
70% dark chocolate, vanilla bean ice cream
- Earl Grey Lavender Burnt Cheesecake** 8
earl grey and lavender infused cheesecake, white chocolate ganache, lavender ganache
- Speculoos Burnt Cheesecake** 8
pressed lotus speculoos crust, caramelised burnt cheesecake, speculoos crumbs

SOUTH SIDE

YOUR THIRD PLACE SINCE 2023

South Side was created as a neighbourhood space built around comfort, good food and easy company. From familiar favourites to flame-finished plates, our menu is guided by honest ingredients and cooking meant to be shared. Settle in, stay awhile, and make yourself at home.

[V] - Vegetarian

[VG] - Vegan

[VO] - Vegetarian Option

★ - Recommended

Prices are subject to 10% service charge and prevailing taxes.

BRUNCH MENU

Weekdays 10AM – 3PM
Weekends & PH 9AM – 3:30PM

SOUTH SIDE

SHARING PLATES

Baked Miso Corn Ribs [V] 10 corn ribs, miso glaze, teriyaki drizzle, extra virgin olive oil
Wild Mushroom Soup [V] 10 wild forest mushroom mix, truffled oil, cream, chives, sourdough gouda toast
Burnt Brussels Sprouts [V] 12 charred brussels sprouts, sriracha dressing, almond flakes, pomegranate, grana padano, garlic chips
Garlic Parmesan Chicken ★ 14 crispy chicken cubes, garlic, grana padano, BBQ mayo
Truffled Parmesan Fries [V] 14 shoestring fries, truffled paste, white truffled oil, grana padano
Caesar Salad [VO] 14 romaine lettuce, candied bacon, onsen egg, cherry tomato, grana padano, croutons, caesar dressing

TOASTS & GRAIN BOWLS

Smashed Avo & Egg Toast [V] 16 smashed avocado, onsen egg, sautéed mushroom, kombu hollandaise, balsamic glaze, sourdough
Bbq Pulled Pork Toast 18 bbq pulled pork, sunny side up, mesclun, silver almond, grana padano, sourdough
Grilled Chicken Grain Bowl 16 grilled chicken, onsen egg, pickled daikon, edamame, cherry tomato, basil pesto, furikake, rice
Baked Miso Salmon Grain Bowl 20 miso salmon, tobiko, mentaiko mayo, onsen egg, pickled daikon, edamame, rice
Wagyu Grain Bowl ★ 22 wagyu shoulder tender, ikura, onsen egg, pickled daikon, edamame, cherry tomato, yakiniku sauce, japanese short grain rice

SOUTH SIDE SIGNATURES

Switz Rösti [VG] ★ 14 shredded russet potato, sour cream, lemon wedge	
add: cheese & mushroom [V] +6 smashed avo & onsen egg [V] +6 grilled pork bratwurst cheese sausage +6	smoked salmon +8 grilled salmon +8 wagyu shoulder tender & ikura +14
SSK Wagyu Burger 22 wagyu patty, smoked cheddar, caramelised onion, tomato chutney, BBQ mayo, brioche bun	
add: truffled swiss mushroom +4 egg +2	
Roasted French Poulet ★ 26 free-range, hormone-free, chemical free French poulet, cracked potato, carrot purée, cherry tomato, garlic confit, chicken jus	
Hummus Stack [V] 20 house-made hummus, quinoa, roasted cauliflower & pumpkin, chickpeas, shaved almond, yuzu tahini	

BRUNCH PLATES

Shakshuka [V] ★ 20 spiced tomato relish, baked eggs, feta, burnt eggplant, capsicum, sundried tomato, mixed beans, baby potatoes
Halibut Fish & Chips 24 battered halibut, truffled tartar, lemon wedge, shoestring fries
Big Breakfast 26 eggs (sunny side up / scrambled / onsen), candied bacon, cheese sausage, sautéed mushroom, smoked bean stew, cracked potato, cherry tomato, mesclun, sourdough
Crispy Chicken & Waffle 22 crispy boneless chicken leg, sunny side up, bacon jam, waffle, maple syrup
Steak & Eggs 38 argentinian grass-fed striploin, cherry tomato, baby potatoes, chimichurri butter
Chicken Bolognese Fusilli 18 chicken bolognese, fusilli, pine nut, grana padano
Truffled Mushroom Linguine [V] 18 sautéed mushroom, truffled cream, linguine

LIGHT & SWEET

Açaí Bowl [V] ★ 16 açai sorbet, berries, kiwi, chia seeds, mixed nuts, raspberry coulis, mango marmalade
House-Made Pancakes 18 berries, mango marmalade, raspberry coulis, mixed nuts, maple syrup, whipped cream

ADD ON

Japanese Rice	3
Onsen Egg / Sunny Side Up	3
Cauliflower Rice	4
Candied Bacon	4
Sauteed Mushroom	4
Scrambled Egg	5
Grilled Chicken Breast	6
Grilled Pork Bratwurst Cheese Sausage	6
Smoked Salmon	8
Grilled Miso Salmon	10
Foie Gras	12

DESSERTS

Sticky Date Pudding ★ 14 moist date sponge, butterscotch sauce, vanilla bean ice cream, crushed walnut
Apple Crumble 14 cinnamon apple filling, crisp crumble, vanilla bean ice cream, salted caramel
Cakes
Seasalt Dark Chocolate Cake 14 70% dark chocolate, vanilla bean ice cream
Earl Grey Lavender Burnt Cheesecake 8 earl grey and lavender infused cheesecake, white chocolate ganache, lavender ganache
Speculoos Burnt Cheesecake 8 pressed lotus speculoos crust, caramelised burnt cheesecake, speculoos crumbs

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