

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

**Pan de Chapata / 10**

garlic & rosemary flatbread, house dip (v)

**Aceitunas / 9**

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

**Chipas / 18**

baked mozzarella & arrowroot cheese puffs,  
black olive & truffle (gf, v)

**Croquetas / 16**

croquettes of the day, house aioli

**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**

coconut tiger's milk, cucumber, cassava, avocado, chilli,  
coriander, sweet potato aji (gf, df)

**Empanada de Cordero / 13**

saltbush lamb, black garlic, tzatziki

**Empanada de Maiz y Queso / 13**

spiced creamed corn, cheddar cheese, chimichurri (v)

**Bocaditos de Cerdo / 18**

ham hock sliders, tomato, jalapeños, red onion, charred  
pineapple salsa, chipotle mayo (2 per serve)  
+ extra slider / 8

**Chorizo Criollo / 20**

spicy pork & beef sausage, smoked eggplant,  
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.

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

Please note:

10% surcharge applies on Sundays

15% surcharge applies on public holidays

PLATOS PEQUEÑOS

Small Dishes

PLATOS GRANDES

Large Dishes

**Verduras Asados y Quinoa / 27**

roasted winter vegetables, quinoa, spiced pistachios,  
smoked yoghurt (gf, v, veo, n)

**Ensalada de Arroz y Frijoles / 21**

white rice pilaf, black beans, charred corn,  
avocado mousse, tomato pico de gallo (gf, df, ve)  
+ add garlic & chilli prawns (df) / 15

**Calamares Fritos / 32**

lightly floured & fried loligo calamari, rocket,  
lime & pepper aioli (df)

**Barramundi a la Planche / 41**

roasted kipfler potatoes, shallots, red pepper  
& nduja emulsion, fennel salad (gf, df)

**Panceta de Cerdo Asada / 40**

slow roasted pork belly, chorizo, white bean,  
potato & corn hominy (gf)

**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

**Cordero Asado / 60**

500g slow roasted lamb shoulder, celeriac purée, lamb sauce (gf)

**Ensalada Mixta / 16**

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

**Papas Bravas / 14**

fried potatoes, salsa verde, crispy capers,  
tomato & paprika salt (v, veo, df)

**Broccolini a la Parrilla / 16**

grilled broccolini, whipped fetta, lemon, toasted almonds (gf, v, veo, n)

**Fritas / 14**

hot chips, smoked aioli (v, veo)

ACOMPANANTES

Sides

POSTRES

Something Sweet

**Churros / 16**

cinnamon doughnuts, dulce de leche  
vanilla ice cream / 6

**Tarta de Queso Quemada / 16**

basque burnt cheesecake, smoked maple,  
chantilly cream, preserved kumquats (gf)

**Helado de Platano / 16**

classic banana split, dulce de leche, caramelised banana,  
banana & chocolate ice cream, hazelnut (gf, n)

**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

includes 2 complimentary sides

{ PRE - ORDERS RECOMMENDED }