

BOWLS



vegetarian option: replace protein with stir fried tofu



27

gf

Charred Tuna Belly
marinated w yuzu & salted chilli; served w 5 spiced shiitake, spinach, pickled carrot, cucumber, garlic bean sprouts, fried egg and yuzu gochujang dressing; on scorched rice



24

gf

df

Lemongrass Chicken
char grilled chicken thigh, w edamame, cucumber, mesclun, kale, toasted shrimps, bean sprouts, charred lemon, cabbage, laksa spiced coconut and yuzu mayo; on white rice



23

gf

Okinawa Taco Rice
dashi spiced beef mince, bechamel, gochugaru & garlic confit tomatoes, cabbage, kale, cucumber, mint, coriander, avocado and corn chips; on white rice



26

gf

df

Coconut & Kaffir Lime Fried Prawns

charred pineapple salsa, watermelon & salted plum powder, avo, edamame, kale and cabbage; on sushi rice



26

gf

Koji Flank Steak
miso butter, mayak egg, five spice shiitake, pickled charred onions, shallots & beetroot and charred asian greens; w pumpkin & goji berry brown rice pilaf



28

gf

df

Braised Pork Belly

daikon, takana, charred asian greens, shallots, fried onions tomato and salted egg salsa; on white rice



23

gf

Chipotle Pulled Beef

charred pineapple salsa, gochugaru & garlic confit tomatoes, sweet potato, sauteed corn, avocado and corn chips; on brown rice pilaf



26

gf

df

Charred Pork Belly

lychee, shiitake, cucumber, kimchi, kale and coconut & chilli jam; on white rice



28

gf

Battered Salmon
tonkatsu sauce, kewpie mayo, tobiko, spinach, charred pickled onions & beetroot shallots; stir fried kimchi, edamame & corn; on white rice



25

gf

df

Corn Crumbed Pork

demi glace, tamagoyaki style scrambled eggs, charred asian greens, shallots; miso, honey and yuzu roasted apple; on white rice



26

gf

df

Sweet Chilli & Lime Glazed Shredded Duck

watermelon & salted plum powder, kale, cabbage, coffee smoked orange, bean sprout; on white rice

ALL DAY

FROM 11AM



BAO BUNS



18

Braised Beef

braised w red wine, miso and soy; served w fondant potatoes and kimchi



18

dfo

Panko Crumbed Pork

fried pork fillets, hong kong style tomato gravy and melted cheese



19

Duck Breast

smoked oranges, chilli & coconut jam and garlic yoghurt



18

df

Soy Braised Chicken

garlic & gochugaru confit tomatoes, shiitake mushrooms and chimichurri



16

df

v

Peanut Butter Tofu

marinated tofu, spiced chilli mayo, sesame ssamjang, pickled chinese cabbage, mint and coriander



19

df

Bistek Tagalog Beef

charred bistek tagalog style; served w coffee smoked orange, pickled onions and beetroot and yuzu mayo



16

df

Panko Crumbed Eggplant

tonkatsu sauce, kewpie mayo and ginger, shallot & chilli paste

add pork belly +5

SIDES



10

gf

df

v

Sweet Potato Chips

gluten free chickpea battered; served w lemon & miso aioli



8.5

df

vo

Duck Fat Roasted Fries

w pho broth aioli



12

gf

vo

Fried Crispy Potato Layered Cake (3)

tobiko and salted chilli kewpie mayo



15

gf

df

Taiwanese Fried Chicken Bites

w fried basil



14

gf

Duck Bechamel Croquettes (3)

w chimichurri

Celebrating our 10th year in 2025!

If you have any dietary requirements, please let our staff know before ordering.

We use a separate fryer for our gluten free products.

gf gluten free df dairy free v vegetarian o option

1.6% card surcharge | 15% public holiday surcharge

BRUNCH

UNTIL 3PM

DESSERTS

ALL DAY



22

Benedict

yuzu & shichimi togarashi cured salmon, spinach, hollandaise and tobiko; on foccacia



22

Sautéed Corn and Chorizo

chipotle & yuzu labneh, fondant potatoes, chimichurri and poached egg



23

Pork Belly Fry Up

potato, cabbage, tonkatsu sauce, karashi mustard and fried egg



16

Smashed Avo

stir fried aged kimchi, poached egg and sourdough



20

Lemongrass & Kaffir Lime Crepes

roasted pumpkin, sprouts, fried egg and green curry



18

Gochugaru & Garlic Confit Tomatoes

bocconcini, poached egg, salted lemon & paprika dressing, dill and sourdough

add chorizo +6



18

Tamagoyaki Style Omelette

shiitake & dashi, wilted spinach, edamame, scorched rice and tempura seaweed

add marinated pork chop +5



20

Açaí Bowl

gluten free house granola, chia seeds, seasonal fruits, coconut flakes, coconut panna cotta and dried mango



13

Iced Cream Crepe

vanilla ice cream wrapped in thin crepes with option:
▲ burnt butter orange sauce
▲ chocolate fudge sauce

choose one!



16

Mango Pancake Roll

whipped kaffir lime cream cheese, macadamia and coconut & hojicha crumb; vanilla & genmaicha syrup and vanilla ice cream



16

Hong Kong Style Brioche French Toast

cinnamon candied peanuts, smoky spiced creme anglaise, vanilla ice cream, berry compote and cherry reduction



15

Basque Cheesecake Sundae

strawberry & calamansi compote, cream, vanilla ice cream; chocolate and almond cheesecake crumb



40

Platter for 2

bacon, chorizo, smashed avo, sourdough, hash browns (2), mini croissants, mushrooms, fried eggs (2), haloumi, fruit yoghurt bowls and tomato chutney



BUILD YOUR OWN

Bacon and Eggs (your way)

no sides	16
plus 1 side	18
plus 2 sides	21
plus 3 sides	25

3 sourdough	4 haloumi
3 croissant	5 mushrooms
2 egg (l)	5 bacon
4 smashed avo	6 chorizo
4 spinach	6 cured salmon
2.5 hash brown (l)	2 hollandaise

individual prices are for add ons

choose from the list!



16

Sizzling Brownie chocolate & almond

butterscotch ice cream, caramel popcorn and choc fudge sauce



16

Sizzling Brownie matcha & white choc

matcha ice cream, meringue and white choc & miso sauce



15

Creme Brulee

mixed berry compote and vanilla ice cream



15

Apple & Soy Tarte Tatin

torched yuzu marshmallows, spiced creme anglaise and coffee semi freddo



15

Deep Fried Coconut & Assam Sticky Rice

strawberry & toasted rice puree, mango sorbet; macadamia, coconut and hojicha crumb

Make sure to check out our specials!

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COFFEE & HOT BEVS

	sml	mug	tall
Espresso	3.8		
Piccolo	4		
Macchiato	4.3		
Long Black	5.5	6	7
White Coffee	5.5	6	7
(flat white, latte, cappuccino)			
Chocolate	5	6	7
Mocha	5.5	6.2	7
Chai Latte	5.5	6	7



DRINKS

SOUTHSIDE
BISTRO

	pot
English Breakfast	5.5
Earl Grey	5.5
Chamomile	5.5
Peppermint	5.5
Genmaicha (roasted rice tea)	5.5
Lemongrass & Ginger	5.5

sml 8oz mug 12oz tall 16oz (takeaway cup only)

SPECIALTY

	sml	mug	iced
Matcha Latte	6	7	8
Hojicha Latte	6	7	8
Genmaicha Latte	6	7	8
Taro Latte	6	7	8
Black Sesame Latte	6	7	8
Iced Matcha & Strawberry			9
house made real strawberry puree			
Iced Taro & Mango			9
house made real mango puree			
Iced Hojicha & Peach			9
house made real peach puree			

extra rich +1



ICED

Cold Brew 200ml over ice	6
Iced Coffee over ice, milk & ice cream	6.5
Long Black over ice	6*
Latte over ice & milk	6*
Chai over ice & milk	6.5
Chocolate w ice cream	7
Mocha w ice cream	7
Affogato double & ice cream	8

and frangelico shot +4

*14oz, upsize +1 (16oz)

Soy/ Almond/ Oat/ Lactose Free	0.8
Honey	0.5
Extra Shot/ Decaf	1
Syrups (vanilla, caramel, hazelnut)	0.8
Scoop Vanilla Ice Cream	2

OTHERS

Coke/ Coke No Sugar	4
Lemonade/ Soda Water	4
Lemon & Lime Bitters	6
Sparkling Water	6/10
san pellegrino 500ml/1L	

HOUSE COLD BEVS

Ginger & Lime Refresher w soda water	6.5
Lychee Lemonade lychee, mint, lime	7
Mandarin Lemonade green mandarin, yuzu, vanilla	7
Purple Soda elderflower, butterfly pea, rosemary	8
Pink Soda grapefruit, rose, hibiscus, ginger	8
Tropical Soda yakult, pineapple, lime, tropical juice	8

Calamansi Iced Tea cold brew oolong, honey, calamansi	7
Passionfruit Iced Tea cold brew jasmine green tea, passionfruit, rosemary	7

add 1 shot vodka or gin +4

SMOOTHIES

BEENANA* banana, honey & cinnamon +espresso shot	9.5
BERRY BLITZ* mixed berries & raspberry coulis	9.5
SUMMER COCO mango, coconut milk & mango sorbet	9.5

*contains ice cream & milk

MILKSHAKES

Chocolate	8.5
Vanilla	
Caramel	
Hazelnut	
Strawberry	
Salted Caramel	
Brownie & Fudge	10

make it thick +1.5

JUICES

ABC apple, beetroot, carrot	9
Wake Me Up apple, orange, ginger	9
Green Me apple, cucumber, spinach, celery	9
Vitamin C just oranges	8

COLD FOAM

Coffee cold brew coffee, vanilla foam	8
Matcha matcha latte, vanilla foam, cheesecake crumb	8
Taro taro latte, vanilla foam, cheesecake crumb	8
Salted Caramel Latte iced latte, salted caramel, vanilla foam	8.5



WINE & LIQUEUR

	gls	btl
Silver Moki Sauvignon Blanc Marlborough, NZ	10	35

George Wyndham Bin 555 Shiraz NSW, Australia	10	35
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Choya Golden Ume Liqueur Japan	15	75
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BEER & CIDER

Corona 4.5%	9
Cooper's Light Beer 2.9%	9
Sapporo 5%	9
Asahi Super Dry 5%	9
Brookvale Union Ginger Beer 4%	10
The Hills Pear Cider 5%	10

COCKTAILS

	gls	jug
Lychee Spritzer lychee, white wine, mint, soho, lime and soda	14	55
Sangria red/white wine, fruit liqueur and lemonade	13	45
Aperol Spritz aperol, prosecco and soda	15	55



BYO

Alcohol wine & champagne only	4pp
Cake self-serve cut & served w ice cream	1pp 5pp



KIDS' MENU

12 YEARS AND YOUNGER



BREKKIE & LUNCH \$10

until 3pm

Chicken Nuggets and Fries
with tomato sauce

Spaghetti
with bolognese sauce

Bacon & Scrambled Eggs
with toast and tomato sauce

Kids Puffie
with vanilla ice cream
choice of:
chocolate sauce/ maple syrup

DINNER \$10

from 5pm

Chicken Nuggets and Fries
with tomato sauce

Spaghetti
with bolognese sauce

Garlic Butter Mushrooms
with roasted potatoes

Baked White Fish
with butter & shallot sauce and rice

SWEETS

all day

Kids Milkshakes \$5
choice of:
vanilla / caramel
hazelnut / chocolate

Kids Vanilla Ice Cream \$5
choice of:
chocolate sauce/ maple syrup
100s & 1000s sprinkles

KIDS EAT FREE!

Monday to Friday 5-7pm
1 x free meal for every \$20 spent

Dine-in only | Last order 6:30pm
Cannot be used with other discounts
\$10 charge for excessive wastage



FUNCTION INFO

We offer a share-style menu to ensure that all guests can enjoy and dine together.

All group menus can be customised to suit your liking, dietary needs or a higher budget, simply drop us a message via email.

All Group Menus require a 24-hour preparation notice.

Our alfresco deck and indoor space can be hired out for functions and private events; please see table below for the required minimum spend amount for both spaces.

	DECK	INDOOR	DECK	INDOOR
LUNCH	\$500 Mon - Fri	\$300 Mon - Fri	\$600 Sat - Sun	\$450 Sat - Sun
AFTERNOON (2-5pm)	\$400 Mon - Fri	---	\$700 Sat - Sun	\$350 Sat - Sun
DINNER	\$800 Mon - Thurs	\$600 Mon - Thurs	\$1100 Fri - Sun	\$900 Fri - Sun

If you wish to book our entire venue or to host breakfast events, please contact us via email ssbistrobne@gmail.com



FUNCTION INFO

We can cater to both sit-down and cocktail style events

	Maximum Seats	Maximum Standing
DECK	35	50
INDOOR	20	30

20% Deposit is required to secure your booking.

\$10/person cancellation fee applies when there's a last minute cancellation 3 hours before the booking time.

Please advise us of any food allergies or dietary requirements prior confirming the booking. We cannot guarantee that our kitchen are completely allergen free.

We also offer meal box catering, onsite personal chef or if you wish to host other types of events, please don't hesitate to contact us to arrange an one-on-one meeting.

Our email - ssbistrobne@gmail.com

GROUP MENUS

FOR GROUPS OF 10 OR MORE

MENU A \$40PP

Fries pho broth aioli	<i>df</i>
Sweet Potato Chips lemon & miso aioli	<i>gf df ve</i>
Scorched Rice tonkatsu sauce, kewpie mayo and bonito flakes	<i>gf df veo</i>
Eggplant & Laoganma Parmigiana	<i>gf</i>
Chilli Con Carne Arancini paprika labneh and herb emulsion	<i>gf</i>
Lamb Kofta pea puree, cucumber, garlic yoghurt, spiced honey	<i>gf</i>
Thai Basil & Garlic Chicken Maryland carrot & maple puree, salted chilli butter	<i>gf</i>
Salted Chilli, Yuzu and Beer Braised Beef rosemary plums, parsley potato salad and roasted flatbread	<i>df</i>
Watermelon & Paprika Smoked Orange Salad nahm jim dressing	<i>gf df ve</i>

MENU B \$50PP

Pommes Dauphine lemongrass and mint emulsion	<i>gf</i>
Sweet Potato Chips lemon & miso aioli	<i>gf df ve</i>
Scorched Rice tonkatsu sauce, kewpie mayo a nd bonito flakes	<i>gf df veo</i>
Chorizo and Charred Cuttlefish, prosecco purée, sugo and polenta	<i>gf</i>
Charred Pork Belly lychee, shiitake, kimchi, coconut and chilli jam salad	<i>gf df</i>
Barramundi Yellow Curry steamed rice and marinated fried eggplant	<i>gf df</i>
Braised Lamb Ribs balsamic & cumin glaze; apple, celery & yuzu kosho slaw	<i>gf df</i>
Salted Chilli, Yuzu and Beer Braised Beef rosemary plums, parsley potato salad and roasted flatbread	<i>df</i>
Watermelon & Paprika Smoked Orange Salad nahm jim dressing	<i>gf df ve</i>

gf - gluten free
df - dairy free
ve - vegetarian
o - option



ADD ONS

MAKE IT FANCIER

DESSERT PLATTER \$8PP

Chocolate & Almond brownie
Cheesecake Semifreddo
Chocolate & Cherry Torte
Cointreau & Ricotta Fritters
Butterscotch Ice Cream

BEVERAGE PACKAGE 3 HOURS \$35PP

Beer (bottled)

Corona
Coopers Light Beer
Sapporo
Asahi

White Wine

Mato Bay Sauvignon Blanc

Red Wine

George Wyndham Bin 555 Shiraz

Sparkling

Cleanskin No.36 King Valley Prosecco

Soft Drinks

Coke
Lemonade
Lemon, Lime & Bitters

BYO CAKE

\$1PP

self serve with plates and spoon provided

\$5PP

cut and served with ice cream

BYO WINE

\$4PP ONE TYPE OF WINE

NO BYO BEER & SPIRITS

