

ENTREES/TAPAS

Trio of Dips (V) Selection of dips with housemade flat bread	\$15.5
Panko Eggplant Chips (V) Infused maple syrup, blue cheese mayo, crispy kale	\$15.5
Lemon Pepper Calamari (GF) Fresh chilli, lime aioli with Asian slaw	\$17.5
Pumpkin, Feta & Sage Arancini (V) With mojo sauce	\$16.9
Polenta & Roast Veggie Stack (V) Drizzled with Canadian maple syrup & balsamic glaze	\$17
BBQ Sticky Pork Bao (2 per serve) Korean BBQ sauce, carrot, cucumber & coriander Add extra bao \$8.5 each	\$18
Buffalo Wings Twice cooked confit wings, ranch sauce	\$16
Fried Cauliflower Tacos With cabbage, avocado salsa & mojo sauce	\$16.5
Grilled Prawn Tacos Chilli mango salsa, slaw, jalapeno, lime	\$17.5

MAINS

Linguini Marinara Mussels, calamari & prawns with a garlic, white wine & chilli sauce	\$24
Tuscan Risotto Pumpkin, sun dried tomatoes, feta, pine nuts	\$19
Pork Belly 24hr slow cooked pork served with a radicchio & fennel slaw & balsamic glaze	\$27.5
Grilled Atlantic Salmon Buttered greens, wild black rice, be'arnaise lime sauce	Market Price
Rib Eye (300 gm off the bone) Served with wilted greens, confit garlic mash, red wine jus	\$38

BURGERS

38 South Fried Soft Shell Crab Baby cos, sriracha mayo, milk bun Add crab patty 5.5	\$19
Smoky Beef Smashed patty, smoky cheddar, pickles, tomato, caramelised onion, south sauce, milk bun Add extra patty \$5.5	\$19
Spiced Southern Style Chicken Crispy crunch chicken, slaw, smoky cheese, sriracha mayo, milk bun Add extra chicken \$5.5	\$19
Add Chips	\$3

SIDES

Greek salad	\$10
Tossed broccolini, asparagus, almonds & chilli	\$12
Sweet Potato Chips	\$8
Battered Chips	\$7

FLATBREADS

(GF bases available)	
Mushroom Madness (V) Truffled mixed mushrooms, baby spinach, pesto, crushed garlic, mozzarella cheese	\$18
Mediterranean Lamb Slow roasted lamb, feta, spinach, sun dried tomato & oregano, mozzarella & Napoli	\$21
Beach Vibes Calamari, sambal prawns, extra virgin olive oil, fresh chilli & herbs, confit garlic & mozzarella	\$24
Prosciutto Topped with prosciutto, fresh rocket, feta, olives, sundried tomatoes, mozzarella & Napoli	\$19
Chorizo Olives, red capsicum, baby spinach, Spanish onion, chorizo, mozzarella & Napoli	\$19

DESSERT

Mango & Lychee Panna Cotta With a passionfruit coulis	\$13
Poached Pear Crumble With white chocolate ice cream, cinnamon, meringue	\$15
Affogato Shot of espresso, ice cream & frangelico	\$16
Cheese Board Selection of cheese, lavash, dried fruit	\$19

NIPPER DINNER (UNDER 10)

Mini cheeseburger & chips	\$9
Fish & chips	\$9
Chicken & chips	\$9
Ham & cheese or Margherita Pizza	\$9
Bowl of Ice Cream with topping	\$4.5

'FEED ME MENU'

At 38 South we are all about sharing. Choose this option and we will serve you up the chefs favourite dishes.

\$49 pp (min 2)

GF - Gluten Free

VG - Vegan

V - Vegetarian

"We do our best to prepare GF dishes appropriately, however there may be some traces".

