



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

## PLATOS PEQUEÑOS

Small Dishes

### Ostras Naturales / 5

freshly shucked oysters, Merlot mignonette  
(gf, df)

### Aceitunas / 8

Mt Zero olives, guindilla peppers, arbequina  
oil (ve, gf)

### Ceviche de Viera / 26

Shark Bay Scallops, palm hearts, corn,  
leche de Tigre (df, gf)

### Taco de Kingfish Ceviche / 22

avocado, miso mayo, jalapeño, crispy tortilla,  
coriander (df)

### Empanada de Carne / 13

beef, egg, green olive, tomato compote

### Empanada de Coliflor / 13

onion, cauliflower, pine nut and herb salsa  
(ve, n)

### Bocaditos de Cerdo / 12

ham hock sliders, iceberg, Spanish onion, aji  
mayo

### Papas Fritas / 12

potato chips, smoked aioli (gf, veo)

## ACOMPANANTES

Sides

### Ensalada de Col / 14

shaved cabbage slaw, apple, pomegranate,  
spiced yoghurt dressing (gf, v, veo)

### Papas Bravas / 13

fried potatoes, giardiniera salsa, smoked paprika,  
aioli (veo, gf)

### 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 free      (n) contains nuts  
(v) vegetarian      (ve) vegan      (veo) vegan option

\*Please note  
All credit card transactions incur a 1.5% surcharge  
On Public holidays a 15% Surcharge is applied to all food items

## PLATOS GRANDES

Large Dishes

### Verduras Asadas y Quinoa / 20

summer veg, spiced pistachio, eggplant tahini  
(ve, n)

### Ensada de Arroz y Frijoles / 18

rice and bean, barbecued corn, tomatillo,  
avocado (ve)  
+ prawns / 30

### Ensalada de Calamar / 26

fried calamari, mojo rojo, smoked aioli, rocket,  
sesame & pepita salt (df, gf)

### Chorizo Criollo / 18

spiced pork and beef sausage, roasted peppers,  
chimichurri (gf, df)

### Bistec de Solomillo / 43

300g Great Southern Pinnacle porterhouse  
MBS2+, house accompaniments (gf, df)

### Cordero Asado / 59

500g slow roasted lamb shoulder, chimichurri,  
lamb jus (gf, df)

### Pescado del Día / MP

sustainably sourced fish of the day  
ask your waiter

## POSTRES

Something Sweet

### Churros / 15

cinnamon doughnuts, dark chocolate sauce  
+ vanilla ice cream / 6

### Sorbete de Coco / 14

coconut sorbet, spiced pineapple, lime  
& candied pistachio (ve, n)



Please scan the QR code to  
the right with your phone to  
register your details.

Start planning the perfect wedding or event by the beach  
with us here at True South.

Contact our friendly functions coordinator Rebecca at  
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