

The background of the entire page is a dark, textured surface with various floral elements. On the left side, there are large, detailed roses in shades of red and pink. At the top, there are green leaves and a small white flower. At the bottom, there are blue and purple floral shapes. The logo is centered at the top, featuring the words 'SOUTH CITY' in a white, serif font, arched over the word 'WINE' which is enclosed in a white, stylized bracket. Below 'WINE' is the text 'WINE BAR & BISTRO' in a smaller, white, sans-serif font.

SOUTH CITY
WINE
WINE BAR & BISTRO

PIEDMONT
BORDEAUX
RIOJA
VENETO
BURGUNDY
REIMS
CHAMPAGNE



First Bites

Marinated olives, lemon, thyme	10
House made focaccia, oregano, evo, nduja butter	16 4pcs

Suggested pairing

<i>Mini Martini (vodka or gin) your way</i>	15
---	----

Fresh & Raw

Oyster, mignonette, lemon	6 each
Tuna Tartare, fermented chili, cucumber, chives, pasta fritta	27
Scallops Crudo, lemon & chili dressing, shallots, capers, pickled cucumber, radish, herb oil	28

Suggested pairing

<i>Lark Hill Blanc de Blancs - Canberra District, NV Citrus · saline</i>	18 120ml
<i>Baldi 'FaBen' Prosecco Pet Nat - Trevenezie, 2024 Dry · cloudy</i>	19 120ml

Sharing Plates

Mixed Charcuterie, pickled pepper, shaved parmesan	29
Cheese of the Day, crackers, fruits, nuts, quince paste	17
Tinnies (Selection on request) served with charred bread	27
Burrata, bagna cauda, crispy capers, bread crumble, wakame	25
Chicken Liver Parfait, pickles, fig jam, charred bread	26
Shaved Prosciutto di Parma, rockmelon	19
Roasted Peppers, EVO, garlic, olives, capers, pangrattato	15

Suggested pairing

<i>Scorpo 'Noirien' Pinot Noir - Mornington Peninsula, 2023 Light · savoury</i>	22 150ml
<i>Fiorano Pecorino - Marche, 2024 Fresh · saline</i>	14 75ml
<i>Maison Breban Rosé - Provence, 2023 Dry · Red Berry</i>	19 150ml

Signature Plates

Grilled Octopus, pepperonata sauce, roast chat potatoes, smoked paprika dressing	31
Mussels Puttanesca, chili, garlic, white wine, kalamata olives, capers, cherry tomato, charred bread	28

Suggested pairing

<i>J. Thorin Beaujolais-Villages - France, 2022</i>	18
<i>Juicy · light</i>	150ml

Bigger Plates

Butcher's Cut, Café de Paris butter, shoestring fries, rocket	49
---	----

Suggested pairing

<i>Oliver's Taranga Shiraz - McLaren Vale, 2022</i>	19
<i>Dark fruit · spice</i>	150ml

Barramundi, Sicilian-style eggplant caponata, pine nuts, sultana, basil oil, lemon	39
--	----

Suggested pairing

<i>Dolianova 'Prendas' Vermentino - Sardinia, 2023</i>	17
<i>Citrus · saline</i>	150ml

Pizza

Diavola & Chili Honey, tomato, fior di latte, spicy salami, house-made chili honey	28
Funghi Tartufati, fior di latte, portobello & porcini mushrooms, truffle paste, shaved parmesan, parsley	29

Sides

Signature frites, salt & vinegar	14
Dutch Carrots, goats curd, hazelnut dressing	17
Rocket Salad, grated parmigiano, vincotto	13

Finale

Tiramisù house-made, marsala, cocoa nibs	16
Coconut Panna Cotta, salted coconut caramel, ginger crumble, meringue shards	16

Suggested finish

<i>Antinori Vin Santo - Tuscany, NV</i>	19
<i>Nutty · caramel</i>	45ml
<i>Hine VSOP Cognac - France</i>	28
<i>Nutty · caramel</i>	30ml