

Tapas

OYSTERS 6 \$22
Fresh / Kilpatrick (no mixing) 12 \$36

MAC & CHEESE BALLS (6)  \$14
Homemade deep fried, served with aioli.

GARLIC BREAD  \$7
add cheese & bacon +\$3.

CHIPS   \$9
Served with aioli or tomato sauce.

LOADED FRIES  \$14
Pulled pork, jalapenos peppers, served with aioli.

CHICKEN WINGS  1/2kg \$16
Buffalo  | Honey Sesame 1kg \$28
Jerk Spiced  (no mixing)

CALAMARI \$14
Hand cut & crumbed, served with tartare sauce.

FISH TACOS  \$15
Served on rocket, spanish onion, jalapenos with chipotle mayo.

JERK BUTTERMILK TENDERS  \$16
With a ranch dipping sauce.

CRUMBED CAMEMBERT (5) \$15
With a chipotle mayo.

BEEF CROQUETTES (5) \$15
With a ranch dipping sauce.

CRUMBED COCONUT PRAWNS (8) \$19
Served with tartare sauce.

PLEASE ORDER AT THE BAR



HOT



GLUTEN FREE



VEGAN



VEGETARIAN



BARBOSSA
BAR & BOTTLE SHOP

Kids

BATTERED FISH, CHIPS AND SALAD \$15

CHICKEN NUGGETS, CHIPS AND SALAD \$15

BEEF LASAGNE, CHIPS AND SALAD \$15

*All kids meals include a small soft drink or juice
*only for kids under 12 years of age.

FOLLOW AND TAG US:

 @BARBOSSA_SOUTHBANK

 @BARBOSSASOUTHBANK

Desserts

*All our desserts are homemade and served with cream

JAMAICAN GINGER CAKE \$11

CARIBBEAN BLACK CAKE \$11

CHOCOLATE ORANGE BROWNIE \$11

STICKY DATE PUDDING \$11

CHOCOLATE MOUSSE \$11

+ ice cream to any dessert \$2

LATE NIGHT EATS **EVERY DAY!**

KITCHEN OPEN FROM

Sunday to Thursday 7am - 12am
Friday & Saturday 7am - 1am

BOTTLESHOP OPEN

Sunday to Thursday 10am - 1am
Friday & Saturday 10am - 2am

*A 15% surcharge will apply on public holidays

Please read the menu carefully and disclose any allergies prior to ordering
Any substitutions to be paid accordingly.

Mains

RUM GLAZED PORK  \$29
Homemade rum glaze, served with
pineapple slaw & chips

SIRLOIN STEAK  \$28
Cooked to your liking served with
chips, salad & garlic butter

+ Garlic Mushroom \$7

+ Garlic Prawns \$7

GRILLED ATLANTIC SALMON \$29
With roasted sweet potato, beetroot
& feta salad

BEER BATTERED FISH \$22
With chips & pineapple slaw
add grilled fish \$3

LEMON PEPPER CALAMARI \$22
with chips & salad

SLOW COOKED BEEF CHEEKS \$28
In a red wine sauce, with mash and
vegetables

CHICKEN SCHNITZEL \$20
With chips & pineapple slaw

VEGGIE SCHNITZEL  \$21
With chips & pineapple slaw

ADD A TOPPER \$7

LOADED CARIBBEAN  \$7
Pulled pork, jalapenos, aioli &
american cheese

LOADED PARMI
Ham, cheese & napoli sauce

LOADED FRENCH
Bacon, brie cheese & hollandaise
sauce

CHILLI PRAWN PASTA  \$29
Fresh prawns tossed with garlic, chilli &
fresh tomato

VENEZUELAN VEGAN CURRY   \$22
Spinach, okra, chickpea, sweet potato.
chilli & fresh tomato.

CARIBBEAN BUGS  \$29
In a spicy tomato sauce, with capiscum,
chorizo, chilli & garlic

GOAT CURRY  \$25
Tender slow cooked goat in a spicy
coconut curry sauce, served on a bed
of jasmine rice

SEAFOOD CURRY  \$27
Seafood mix in a lightly spiced,
coconut, curry sauce

VEGETABLE RISOTTO  \$22
Mix of spinach & mushroom

BEEF BURGER \$24
Beef pattie, bacon, lettuce, tomato BBQ
sauce and american cheese

PULLED PORK BURGER \$24
Pulled pork, bacon & slaw

JERK CHICKEN BURGER  \$24
Jerk chicken, bacon, avocado, slaw,
BBQ sauce

CARIBBEAN SALAD  \$19
Sweet potato, avocado, onion, tomato,
cucumber, pineapple, lettuce, roast
capiscum, with a mango dressing

JAMAICAN FESTIVAL SALAD  \$19
Rocket, roast capsicum, feta, walnuts,
watermelon, cucumber, onion

+ Jerk Chicken  \$6

+ Grilled Prawns \$6



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