

SOUTHCAMP

– PIZZA

gf bases +5	vegan cheese +5	add anchovies +4	
Margherita			
basil, fior di latte, parmesan	VEG		24
Mushroom			
parmesan, mozzarella, truffle oil, chives, oregano	VEG		27
Prosciutto			
tomato, parmesan, fior di latte, rocket			30
Roast Pumpkin			
goat's cheese, tomato, basil, walnut, mozzarella	VEG		26
- add grilled chicken	+6		
Pepperoni			
tomato, mozzarella, oregano			26
Farmhouse Ham			
mushroom, oregano, tomato, mozzarella			27
Prawn			
mozzarella, cherry tomato, lemon, basil			28
– KIDS			
Cheeseburger & chips			14
Battered fish & chips, salad			14
Ham & cheese pizza			14
Grilled chicken, charred corn cob, salad	GF		14

Please note pizzas come out when ready
– this may be at a different time to the rest of your order

Our kitchen cooks with nuts, seeds, fish, dairy & more,
please advise our staff if you have any food allergies.

0.8% surcharge applies to all card payments. Cash is always welcome.
A 15% surcharge applies on public holidays

– SMALLS & SHARES

Warm Mixed Olives , fennel, orange	GF, VGN	11
House Flat Bread , jalapeño fetta	VEG, VO	18
Fries , old bay salt, aioli	GF, VEG	12
Corn Cobs , chilli butter	GF, VEG	16
Crab Tostadas (3)		
avocado, pickled red onion, cholula mayo	GF	20
Charred Chorizo		
chimichurri, lemon	GF, DF	16
Grilled Haloumi		
roasted capsicum, rocket, dukkah, honey orange glaze, toasted focaccia	GFO, VEG	21
Salt & Pepper Squid		
chipotle mayo, lime	GF	22
Charcuterie Board		
pastrami, jamon, mortadella, pickled vegetables, olives, peppers	GFO	34
– FRESH		
Caesar Salad		
parmesan, croutons, bacon, egg, anchovy dressing	GFO	24
- add grilled chicken +6		
- add anchovies +4		
Beetroot & Goat's Cheese		
spinach, spiced walnut, goat's cheese	GF, VEG	22
- add grilled chicken +6		
Broccoli & Quinoa		
beets, green tahini, almonds, fetta, pomegranate dressing	GF, VEG	22
- add grilled chicken +6		

– TACOS, BURGERS & MAINS

Crispy Fish Taco (2)		
battered flathead, iceberg lettuce, coriander, lime, chipotle mayo		20
Cauliflower Taco (2)		
labneh, pomegranate, pistachio, coriander	VEG	18
Spiced Bean Nachos		
cheese, guacamole, jalapeños, sour cream	GF, VEG	26
add pork +6		
Cheeseburger		
american cheese, beef, lettuce, onion jam, special sauce, chips	GFO	27
Buttermilk Fried Chicken Burger		
iceberg lettuce, pickles, chipotle mayo, chips	GFO	28
Portobello Mushroom Burger		
gruyere cheese, tomato relish, chipotle mayo, rocket, chips	GFO, VEG	25
Steak Sandwich		
american cheese, rocket, caramelized onions, tomato, pickles, mustard aioli, chips	DFO	30
Fish & Chips		
beer battered fish, chips, garden salad, tartare		29
Red Wine Beef Cheeks		
polenta, carrot, crispy sweet potato	GF	39

– DESSERTS

Chocolate Pecan Brownie		
brownie, vanilla ice cream, salted caramel sauce	GF	14
Kids Ice Cream Sundae		
waffle cone, vanilla ice cream, chocolate sauce	GFO	12

Our kitchen is open Wed-Sun from 11:30am until 8pm, Fri-Sat until 8:30pm

Food and drinks can be ordered up at the bar (remember your
table number!) or order food via the QR code on your table



SOUTHCAMP

– WHITE WINE

	glass	bottle
Southcamp SSB by Eagle Bay Vineyard	glass / 500ml / 1L	11 / 29 / 49
Frankland Estate Riesling	WA	15 74
Carl Loewen Riesling	GER	85
Babo Pinot Grigio	ITA	14 65
Whitehaven Sauvignon Blanc	NZ	12 57
L.A.S Vino 'CBDB' Chenin Blanc	WA	120
Domaine Naturaliste Chardonnay	WA	13 63
Walsh & Sons 'Burnside' Chardonnay	WA	105
Windance Estate Glen Valley Chardonnay	WA	92

– ROSÉ / ORANGE

	glass / 500ml / 1L	11 / 29 / 49
Southcamp Rosé by Eagle Bay Vineyard	glass / 500ml / 1L	11 / 29 / 49
Marq 'Serious' Rosé Grenache	WA	14 65
Maison Saint Aix Rosé Grenache, Syrah, Cinsault	FRA	75
Chouette '23 Oranjou Amber Orange Chenin	WA	15 72
Si Vintners 'Lello' Orange Sauvignon Blanc	WA	81

– RED WINE

Loosie Bouge (Chilled) Zibibbo, Cabernet Franc	WA	15 72
Eagle Bay Vineyard Cabernet Sauvignon Merlot	WA	11 49
Fetherston Pinot Noir	VIC	15 72
Lonely Shore Pinot Noir	WA	90
Unico Zelo Pastafarian Nebbiolo	SA	74
Whistler S.M.G shiraz, mataro, grenache	SA	13 59
Blind Corner Sangiovese	WA	80
Woodlands Cabernet Merlot	WA	15 72
Victory Point Cab Sauv, Petit Verdot, Cab Franc	WA	69
Mountadam Five Fifty Shiraz	SA	12 56
McHenry Hohnen Cabernet Sauvignon	WA	149

– BUBBLES / PET NAT

	glass	bottle
San Martino Prosecco	ITA	12 55
Veuve Clicquot NV Champagne	FRA	22 130
Laurent-Perrier Champagne 2012	FRA	250
Idée Fixe Blanc De Blanc	WA	128
Babo Prosecco Rosé	ITA	65
Kismet Moscato	VIC	11 51
Vino Volta Pet Nat 'Methode Ancestrale'	WA	75
Yallingup Cider Co Heritage Cider Pet Nat	WA	12 56

– COCKTAILS

Bring Me Flowers vodka, pomegranate, lemon, orgeat, vanilla, whites	19
Southcamp Sling gin, orange, pineapple, lime, raspberry, antica formula	20
Seawater Southside coastal gin, agave, lime, mint, seaweed	20
Mango Margs house infused jalapeno tequila, mango, lime, chili salt rim	18
Yuzu & Lychee Spritz gin, yuzu, lychee, sparkling wine, lime, thyme	20
Watermelon Collins gin, watermelon, citrus, rose	20

– COCKTAIL JUGS TO SHARE

Gin & Juice gin, seasonal cold pressed juice	38
Tomo Collins gin, lemon, simple syrup, soda	38
Rosé Sangria southcamp rosé, grand marnier, lemon, seasonal fruit	38

– SPIRITS

A range of local and international premium craft spirits

– SOUTHCAMP X WILSON TAP BEERS

✦ Southcamp Exclusive brewed In-House

	Schooner 425mL	Pint 570mL
Locals Only Lager 4.2%	11	14
El Chapo Mexican Lager 4.2% ✦	11	14
Session IPL 3.8% ✦	11	13
Lighthouse Session XPA 3.5%	11	13
Shore Thing Summer Ale 4.2%	11	13
Road Trip Hazy Pale Ale 4.6% ✦	11	14
Southcamp Pale Ale 5.2% ✦	11	14
Rough Seas Pale Ale 5.8%	12	14
Lost Sailor Dark Ale 5.3%	11	14
Ginger Bettys Ginger Beer 3.5%	12	15

1140ml Jugs available

Check out our seasonal taps, ask at the bar

– PACKAGED BEER & CIDER

O'Brien Lager GF 4.5%	11
Garage Project Tiny Hazy IPA 0.5%	10
Lightning Minds Pale Ale 0.5%	10
Heaps Normal Another Lager <0.5%	10

– NON-ALCOHOLIC

Not a Gin & Tonic Ovant Grace, tonic, grapefruit, rosemary	12
Strawberry Bellini Altina Le Blanc, strawberry	14
Almost Aperol Spritz orange spritz syrup, soda	10

– SOFT DRINKS

A range of sodas, mineral waters & pressed juices

Please chat to one of our friendly bar staff!

