

S.O.G Dinner menu

Welcome to S.O.G
Restaurant.

We proudly serve unique
Korean dishes inspired by
a blend of our culture,
using Asian flavours and
Australian ingredients.

The menu changes
regularly by seasonal or
Market availability

We do any size or style
of group catering.

Please send us an email
to discuss your great

Snack

Blueswimmer crab seaweed stick	6
-Steamed blueswimmer crab/ Radish pickle/ Yuzu/ Sesame	
Oven baked eggplant seaweed stick	5
-Oven baked eggplant/ Truffled soy/ Eggplant pickle/ Leek	
Spicy BBQ pork slider	6
-Charred spicy bbq pork/ Lettuce/ Kimchi/ Aioli/ Milk bun	
Crispy eggplant skewer	4
-Crispy eggplant/ Spicy&sweet sauce/ Shallot/ Chili/ Sesame	
Slow cooked porkbelly skewer	9
- Spicy&sweet sauce/ Fried garlic/ Shallot/ Sesame	
Pork & Kimchi Dumpling	7
-Panfried House made pork & kimchi dumplings/ Onion-soy	

Raw & Vegetable

Salmon sashimi 4pcs/ 7pcs	9/ 15
-Salmon sashimi/ Ginger-soy/ Fennel pickle/ Fresh wasabi	
Scallop carpaccio	18
- Thin sliced Scallop/ Umami dressing/ 100days plum/ Leek	
Korean style spicy Beef tartare	22
-Hand cut beef/ Gochujang/ Pear/ Radish/ Aioli/ Lettuce	
Spicy Korean Cabbage salad	15
-Young Korean cabbage/ Chili/ Chive/ Fish sauce/ Sesame	
Extra Calamari \$7 Bulgogi \$8 Slowcooked Porkbelly \$8	
Spinach & Tofu	14
-Spinach/ Tofu/ Garlic/ White sesame sauce- Soy dressing	
Stir-fried Sweet corn	15
-Stir-fried sweet corn/ Curry-butter/ Curry leaf/ Aioli	
Fried Zucchini	22
-Fried Korean zucchini/ Chili/ Garlic-soy/ Coriander/ Shallot	

Seafood

Miso Barramundi	32
-Miso marinated Barramundi/ Mushrooms/ Radish pickle	
Seafood scallion pancake	29
-Charred Seafood (Prawn/Squid/Baby octopus/Clam)/ Scallion pancake/ Watercress/ Katsubushi/ Gochujang	
Spicy pipi	28
Stir-fried Pipi/ Spicy gochujang sauce/ Shallot/ Sesame	
Fried calamari	26
-Korean style crispy calamari/ Spicy powder/ yuzu mayo	
Char-grilled King prawn	29
-Char grilled crystal bay prawn/ Pimpinella brachycarpa/ pinenut	

Meat

K.F.C (Korean Fried Chicken) 5pcs/ 10pcs	12/ 22
-Korean style fried chicken/ Radish pickle/ Spicy&sweet sauce	
Sweet & Sour Chicken (Tang su gi)	22
-Crispy chicken/ Sweet ginger sauce/ Yuzu/ Lettuce/ Yukari shiso	
Bibimbab	20
-Variety topping/ Gochujang rice/ Sesame/ Choose of Main	
Extra Spicy BBQ pork \$5 Wagyu bulgogi \$8 Salmon sashimi \$8	
Wagyu Galbi JJim (Korean braised beef rib)	38
-18hours slow cooked Wagyu beef rib/ Pumkin puree/ Chestnut/ Date/ Chili	
Wagyu Beef Bulgogi (Korean marinated beef)	28
-Charred Korean marinated beef/ Shallot salad/ Sesame/ Onion-soy	
Crispy pork rib	36
- Slow cooked and Fried Pork rib/ Gochujang BBQ/ Coriander	

To share

Porkbelly Bo SSam	48
Bo ssam is one of best meat dish in Korea. Bo ssam is eaten with variety sauces, and greens.	
It comes with Lettuce, Perilla leaf, Condiments, Slow cooked pork belly, and Korean Cabbage salad..	

Enjoy our bo ssam

Side

Rice	3
Fried brussel sprout with Gochujang	8
Crispy potato with Soy-garlic	7
Grilled White Kimchi	5

Dessert

Apple pastry	10
-Apple pastry/ Cinnamon icecream/ Vanilla meringue/ Greentea tuile/ Jasmin flower	
Miso crème brulee	13
-Miso crème brulee/ Scorched rice icecream/ Sesame crumble/ Candied pecan	
Wasabi Pav	13
-Lime&Mint sorbet/ Italian meringue/ Meringue stick/ Wasabi cream/ Strawberry/ Mint	
Su jung gwa granita	12
-Su jung gwa granita (Korean herbal tea)/ Milk pannacotta/ Soybean/ Candied pecan	