

# KOREAN CHARCOAL TWIST

FUNCTION PACKAGE  
Available

Birthdays, Baby showers, Small Reception,  
Farewells, Corporate Luncheon  
We will take care of every little thing for you  
and your guests on your special day!  
from 15 people up to 80 people  
we will assist you to have the most  
beautifully tailored function to remember  
Just give us a ring today or send us an email with  
all your enquiries

[www.SOUrbanBBQ.com](http://www.SOUrbanBBQ.com)



# SO

**Urban BBQ Restaurant**

**FOLLOW US**



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[sobbbq397](#)



[08 8472 3176](tel:0884723176)



[SO\\_urban\\_BBQ](#)

# BOTTOMLESS BRUNCH

**\$50 PP**



2 HOURS OF  
UNLIMITED  
JOY

2 Hours of UNLIMITED  
THE LANE Lois Sparkling  
Selected Cocktails  
Pulled beef/pork Rolls  
and  
Korean Fried Chicken  
BOOKINGS ONLY!

BOOKINGS ONLY  
EVERY 3rd SATURDAY

# Weekend Notes

EVERY  
FRIDAY  
3 - 6 pm



BOTTOMLESS  
\$10 KFC

**\$5**



+ \$10  
Cocktails

HAPPY HOUR

ALL DAY TAPAS

Prawn Flower Sando	13.0
Mandoo Dumpling (v)	9.5
Flying King Prawn (GF)	16.5
Stir-Fry Greens (VG)	12.5
Crumbed Aji Fish	12.0
Crazy Bao U (vo)	3.5 each
with Pulled beef/Pulled pork/Tofu/Fried Chicken	

\$5  
CASS  
BEER



LUNCH

SMALL

SO KFC (Korean Fried Wings)	12.5
SO Signature Wrap	10.5
with choice of pulled beef or pork	
Mushroom Oriental Salad (GF)	14.0
SO KFC Kimchi Burger	16.0
SO Beef Burger	16.5
Spring Kimchi (Seasonal) (VG)	15
Stone-pot Bibimbap (VO) (GF)	15.5
(choice of: Beef/Pork/Tofu)	

BIG

Galbi Beef Porterhouse	25
Charcoal beef rib marinade in Korean Galbi Sauce served with white kimchi	
Pork rolled in Kimchi	24.5
Slow cooked pork rib rolled in kimchi, covered in oozy mozzarella cheese	
Slow cooked Beef Steak	18
Signature galbi marinade, mixed salad served with chips	
Slow cooked Pork Steak	18
Secret chipotle marinade, mixed salad served with chips	
BBQ Charcoal	from charcoal menu
Bookings only	

SO SPECIAL

Cherry Duck	27.5
Duck Maryland Confit with Hoisin Sauce twist, Parmesan Reggiano sprinkle	
Chef's Choice	P.O.A
Daily Special by our talented head chef, Seth PARK. Could be oysters, could be King fish tataki, just ASK!	



\$5  
HOUSE RED/WHITE