

SALADS

Pumpkin and Quinoa Salad
Mixed with avocado, spinach, kale, slivered almonds and cherry tomatoes with sesame mayonnaise
\$15.90
Add pork belly, chicken or prawns \$5.90

Nori Chicken Salad
Nori Chicken with house salad and slaw, lychee, coriander and yuzu soy dressing
\$16.90

Seared Calamari Salad
Seared calamari with green chilli, coconut cashew dressing, rocket, slaw and house salad
\$17.90

Tasmanian Salmon Salad
Tasmanian Salmon Ceviche salad with vitaminise glass noodles
\$16.90

Caesar Salad (V, GF*)
Bacon, speck, croutons, poached egg and shaved parmesan
\$15.90
Add Prawns \$5.90
Add Grilled chicken \$4.90
Add Plant based protein \$5.90

Smoked Trout and Avocado Salad
Smoked Trout and avocado salad with elderflower dressing
\$15.90

KIDS MEALS \$10

Home-style unprocessed meals prepared and cooked using only the freshest ingredients. For 12 years and under.
All kids meals come with Vanilla ice cream & toppings or fresh fruit salad

Fish Goujons with chips and salad (GF*)

Chicken Schnitzel with chips and salad

Chicken Parmigiana with chips and salad

Pasta Carbonara (GF*)

Mini Pizza

-Ham and Pineapple
- Meat Lovers - Chorizo, salami and ham Served with chips

Kids Vegetarian Pasta with Napoli Sauce and Cheese (GF) pasta available

Rib Fillet 150g with chips, salad and sauce

DESSERTS \$9.90

Strawberry Flummery
With pistachio soil and berry sherbet

Coconut Crème Caramel
Served with balsamic strawberries and green tea semi fredo

Triple Choc Brownie
Served with custard and ice cream

Crushed Pavlova
Served with strawberry sauce, mascarpone yoghurt, cream, berry sorbet, pumpkin seed and hazelnut praline

WINE LIST



Sparkling

	Regular	Grande	Bottle
Moet Chandon NV Prosecco			\$110.00
King Valley Prosecco	\$9.10		\$36.90
Oyster Bay Sparkling Brut	\$9.10		\$35.90
Emeri Pink Moscato	\$7.10		\$24.90
Willowglen Brut	\$5.10		\$19.90
Yellowglen Brut Cuvee Yellow Piccolo			\$8.10
Yellowglen Soft Rose Pink Piccolo			\$8.10

White

Oyster Bay Sauvignon Blanc NZ	\$9.10	\$13.20	\$36.90
3 Tales Marlborough Sauvignon Blanc NZ	\$8.10	\$11.20	\$31.90
Club Southside Semillon Sauvignon Blanc	\$5.10	\$7.20	\$18.90
Villages Yarra Valley Chardonnay	\$9.10	\$13.20	\$35.90
Willowglen Chardonnay	\$5.10	\$7.20	\$18.90
Oyster Bay Pinot Gris	\$9.10	\$13.20	\$36.90
La Bossa Pinot Grigio	\$6.10	\$9.20	\$25.90
Sacred Hill Traminer Riesling	\$6.10	\$9.20	\$25.90
Vivo Moscato	\$6.10	\$8.20	\$19.90
Oyster Bay Rose	\$9.10	\$13.20	\$36.90

Red

Woodfired Heathcote Shiraz	\$9.10	\$13.20	\$35.90
Willowglen Shiraz Cabernet	\$5.10	\$7.20	\$18.90
Yarra Valley Estate Cabernet Sauvignon	\$9.10	\$13.20	\$36.90
Vivo Cabernet Sauvignon	\$6.10	\$8.20	\$19.90
Oyster Bay Merlot	\$9.10	\$13.20	\$36.90
Club Southside Cabernet Merlot	\$5.10	\$7.20	\$18.90
La Bossa Merlot	\$6.10	\$9.20	\$24.90
Windy Peak Pinot Noir	\$8.10	\$12.20	\$30.90
Bella Riva Sangiovese	\$7.10	\$10.20	\$27.90

Selection of Beers and Spirits available at the Bar.

Club Southside practices responsible service of alcohol.



CLUB SOUTHSIDE

Here at Club Southside we pride ourselves on attention to detail which, is why providing exceptional customer service and quality of food is our number one priority.

We value our customers and want them to have a truly enjoyable dining experience at our innovative and friendly club. This is why we have collaborated with local Australian suppliers to provide our members with the freshest and best local ingredients.

www.clubsouthside.com.au



All prices are member prices. Non Members \$2 extra per item

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OYSTERS

Natural (GF, DF)

Simple with a slice of Lemon
½ DOZ. \$16.90
1 DOZ. \$28.90

ENTREES

Pan Seared Half Shell Hervey Bay Scallops

(GF)

Served with candied lemon and seaweed butter with wasabi aioli
\$16.90

Salt and Pepper Calamari

(GF)

Served with a cashew nut salad with aioli dipper
\$14.90

Garlic Prawns (GF)

With a creamy garlic sauce, diced capsicum and coconut rice
Entrée \$16.90
Main \$25.90

Garlic Bread

With aged Parmesan
\$6.90

Pizza Bread (GF)

Cheese & bacon pizza bread with garlic and sugo served on a gluten free pizza base
\$7.90

Haloumi Bites (V)

Tomato haloumi bites served with house salad pomegranate and basil oil
\$13.90

Kilpatrick (GF, DF)
Homemade BBQ sauce with red wine vinegar and chorizo
½ DOZ. \$19.90
1 DOZ. \$36.90

Miso Mustard (GF, DF)

Soy bean paste with Dijon mustard
½ DOZ. \$19.90
1 DOZ. \$36.90



Pan Seared Scallops

Pulled Pork Pancakes (GF, DF)

Pancakes with pulled pork, snow pea salad, pickled cucumber, fried garlic and shallots
\$14.90

Quinoa, Chickpea and Linseed wedges (V, GF)

Served with tomato salsa rosa and tzatziki drizzle
\$12.90

Chicken Satay Spring Rolls (DF)

House made chicken satay spring rolls served with Nouc Cham and Sweet Chili dipper
\$14.90

Lamb shoulder flatbreads

Lamb Shoulder with grilled Mediterranean vegetables and beetroot hummus
\$14.90
or vegetarian \$10.90

PASTA

Gluten Free pasta available

Seafood Marinara (GF*)

Reef fish, scallops, prawns, calamari, mussels, pan-fried with garlic and onions, served in a basil creamy sugo sauce
\$27.90



Tuscan Chicken Supreme

FROM THE GRILL

Rib Fillet 300g

Qld Darling Downs
\$35.90

Eye Fillet 250g

Qld Darling Downs
\$34.90

NY Cut Striploin 400g

Qld Stanthorpe
\$36.90

Wagyu Rump +5 300g

NSW Northern NSW
\$31.90

Southside Mixed Grill

Rib fillet, thick pork sausage, crumbed lamb cutlet, crispy bacon, prawn skewer served with slaw and Idaho potato topped with fried egg
\$29.90

Carbonara Linguini

(GF*, V*)

Bacon, speck crumble and shaved parmesan
\$17.90
Add Mushrooms \$3.90
Add Chicken \$5.90
Add Plant Protein \$5.90

Scallop, Chorizo and Spinach Fettuccine

Scallop, Chorizo, Spinach, Chili, Basil, and blistered cherry tomatoes with shaved parmesan
\$22.90

Sand Crab Linguini (GF*)

Sand crab tossed with avocado, toasted almonds, lime, fresh coriander and baby wilted spinach leaves
\$21.90

Prawn and Lime Coconut Risotto (GF*)

Pan seared prawns served with a coconut lime risotto finished with coriander and shallots with toasted coconut
\$24.90

Char Grilled Vegetable Pasta (GF)

Served with vegan cacio de pepe (cashew cream), miso, whole pink peppercorns, topped with crispy fried enoki mushrooms
\$17.90

Sauces (GF)

Béarnaise, Mixed Peppercorn Sauce, Mushroom, Dianne, Gravy (DF)

Butters

Garlic Butter
Béarnaise Butter
Blue Cheese Butter

Steak Toppers

Creamy Garlic Prawns \$6.90
Salt and Pepper Calamari \$5.90
Onion Rings \$4.90
Only available with Steak purchase

Choice of baked Idaho potato with sour cream, mash potato or chips and choice of coleslaw, seasonal vegetables or house salad



See photos of every dish.

Go to mryum.com/southside or scan the QR code with your phone camera. No QR app required. Menu translated in

Chinese, Greek, French, Italian and Spanish.

MAINS

Pan Seared Tasmanian Atlantic Salmon (GF, DF*)

Served on brown rice cake with pan fried edamame, snow pea trendless, fetta and salsa Rosa
\$28.90

Lamb Rump Char Grilled

Served with cauliflower puree, beetroot chips and mint sherry rosemary jus
\$26.90

Pan Fried Field Mushrooms

(V)

Served with smoked fetta, baby spinach and fresh cherry tomatoes. Served on potato fondant with chocolate beetroot glaze and toasted pinenuts
\$19.90

Humpty Doo Barramundi (GF, DF*)

Tempura battered or grilled, served with chips and salad, lemon and tartare sauce
\$29.90

Chicken Schnitzel

With Chips and Salad
\$18.90

Upgrade to a Parm
\$21.90

Vegan Schnitzel \$16.90

King Rib Pork Cutlet

Topped with wheat beer and goats cheese emulsion, seeded mustard piccalilli Kale and toasted walnuts
\$25.90



Pan Fried Field Mushrooms

Roasted Pork Belly

Pork belly with ginger chilli caramel with potato fondants and crispy fried onions
\$26.90

Seafood Tower for Two

Crispy Whole Baby Barramundi with Asian dressing, Garlic Bread, 6 Oysters: 2 x Natural, 2 x Kilpatrick, 2 x Miso Mustard, Salt and Pepper Calamari, Half Shell Scallops with seaweed butter, Garlic Prawns, Chunky Chips with thyme salt, Fresh Prawns and Smoked Salmon Salad with a Complimentary bottle of Club Southside Wine
\$99.00

Seafood Chowder Cob

Creamy mixed seafood chowder served in a cob loaf
\$20.90

Roast of the Day (GF)

Served with roast potato, pumpkin, seasonal vegetables and a bread roll with butter.
Ask wait staff for today's roast
\$17.90

Tuscan Chicken Supreme

Filled with creamy cheese, sundried tomato, fresh herbs and garlic. Served with creamy mash and fresh steamed broccolini
\$25.90

Slow Cooked Sticky Lamb Shoulder

Served with sweet and sour red cabbage, pumpkin puree and salsa Verde
\$28.90

EXTRAS \$5.90

Chips, Thyme Salt, House Salad, baby spinach, rocket, red onion, cherry tomato, fennel and shaved parmesan.

Coleslaw
Creamy Mash with Béarnaise sauce
Roast Vegetables
Broccolini with Butter

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