

SALADS

Caramelised Pork and Prawn Salad

Caramelised pork and prawn salad with green nahm jim, lemongrass, coconut, Thai basil and fried black garlic.
\$18.90

Nori Chicken Salad

Nori chicken with house salad and slaw, lychee, coriander and yuzu soy dressing.
\$16.90

KIDS MEALS \$10

Fish Goujons with chips and salad (GF*)

Chicken Schnitzel with chips and salad

Chicken Parmigiana with chips and salad

Pasta Carbonara (GF*)

DESSERTS \$10.90

Earl Grey Poached Pear

Served with salted caramel ice cream and house made honeycomb.

Lemon Curd and Lavender Donut

Served with a lemon curd and lavender sugar pump and vanilla bean ice cream.

Tasmanian Salmon Salad

With ceviche salmon and Asian 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

Warm Lamb Rump Salad

Served with lentils, crispy sweet potato chips, smoked fetta and sundried tomatoes with herb and leave mix.
\$23.90

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.

Mini Pizza

Served with chips.
• Ham and Pineapple
• Meat Lovers
(Chorizo, salami and ham)

Kids Vegetarian Pasta with Napoli Sauce and Cheese

(GF) pasta available

Rib Fillet 150g with chips, salad and sauce



Lemon Curd & Lavender Donut

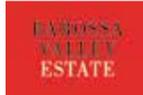
Mocha Brule

Served with hazelnut Florentine.

Warm Almond and Orange Pudding

Served with cinnamon spiced mascarpone and vanilla bean ice cream.

WINE LIST



Sparkling

	Regular	Grande	Bottle
Moet Chandon NV Brut			\$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
Barossa Valley Estate Shiraz	\$11.90	\$15.90	\$46.90
Barossa Valley Estate Cabernet Sauvignon	\$11.90	\$15.90	\$46.90
Barossa Valley Estate GSM	\$11.90	\$15.90	\$46.90

Selection of Beers and Spirits available at the Bar.
Club Southside practices responsible service of alcohol.



Regular Grande Bottle



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

Korean Fried Cauliflower

(GF/DF)

Korean fried cauliflower with dukkha served on pickled wakame and vegan ranch sauce.
\$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



King Rib Pork Cutlet

Stuffed Pumpkin Flowers (V)

Pumpkin flowers filled with ricotta and sweet corn served on caponata with garlic aioli.
\$12.90

Karaage Crispy Fried Quail (GF)

Served on house made red cherry tomato jam and smokey chipotle dressing.
\$14.90

Vegetarian Flatbreads (V)

Grilled Mediterranean vegetables and beetroot hummus.
\$14.90

Salmon Skewers (GF/DF)

Sticky Asian marinated salmon skewers with jasmine rice and sesame wakame salad.
\$14.90

Bulgogi Pork Rice Bowl

Spicy flash fried bulgogi rice bowl with pork and sesame wakame glaze.
\$14.90

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

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

Northern NSW.
\$31.90

Mixed Grill

Rib fillet, thick pork sausage, two crumbed lamb cutlets, crispy bacon, prawn skewer served with slaw and Idaho potato, topped with a fried egg.
\$36.90

Carbonara Linguini

(GF*/V*)

Bacon and speck crumble with mushrooms and shaved parmesan cheese.
\$18.90
Add Chicken \$5.90

Smoked Salmon Linguini

Tasmanian smoked salmon, baby leeks and cream fraiche. Topped with a lemon herb pangrattato.
\$21.90

Sand Crab Linguini (GF*)

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

Char Grilled Vegetable Linguini

Sundried tomatoes, char grilled pumpkin and zucchini, mushrooms, spinach and edamame with pesto, topped with shaved parmesan cheese.
\$18.90

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 Salmon (GF)

Pan seared crispy skin salmon served with potato smash with leeks, spinach, broccolini and pinenuts.
\$28.90

Rabbit Gnocchi

Slow braised tomato and light chilli, tender rabbit tossed with potato gnocchi, mushrooms and speck served with shaved parmesan.
\$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

Add pangrattato crust to grilled.

Chicken Schnitzel

With Chips and Salad \$18.90
Upgrade to a Parmi \$21.90
Vegan Schnitzel \$16.90

King Rib Pork Cutlet (GF/DF)

Salt bush rubbed pork cutlet with a pistachio, apricot and orange sage crust. Served with grilled apple, baby Dutch carrots and broccolini with an apple cider and seeded mustard glaze.
\$26.90

Seafood Chowder Cob Loaf

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

Seafood and Chorizo Paella

(GF)

Seafood and chorizo paella with prawns, calamari, mussels, peas and rice cooked with sugo sauce and finished with lemon and aioli.
\$25.90

Thai Duck Red Curry (GF/DF)

Thai duck red curry with lychee and scented jasmine rice and garlic naan.
\$25.90

Roasted Pork Belly (GF)

Served with a trio of grilled scallops, edamame mash with radish, chervil, and sherry salsa.
\$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

Slow Cooked Beef Cheeks (DF*)

Slow cooked beef cheeks served on creamy mash with Chinese bok choy and sesame vegetable stir fry.
\$25.90

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

Brie and Prosciutto Supreme

(GF)

Brie and prosciutto chicken breast, served with baby Dutch carrots, broccolini and fondant potatoes with a currant and port wine jus with pineapple mango lime salsa.
\$24.90

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
Poached pear, candied spiced walnuts, house salad and shaved parmesan.
(GF) \$9.90
Walnut, blue cheese sugar snaps.
(GF) \$9.90

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