

## 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 M | \$23.90 NM

### Thai Prawn Salad

Thai prawns and green chilli coconut with glass noodles, peanuts and mint with a lime wedge.  
\$17.90 M | \$22.90 NM

## KIDS MEALS

\$10.00 M | \$15.00 NM

### Battered Barramundi

with chips and salad

### Chicken Schnitzel

with chips and salad

### Chicken Parmigiana

with chips and salad

### Pasta Carbonara

(GF) pasta available

## DESSERTS

\$10.90 M | \$15.90 NM

### Double Chocolate Chip Pudding

Served with white chocolate sauce and caramel ice cream.

### Mango Mousse

Served in a brandy snap bowl with mixed berry salad and strawberry sherbet.

### Quinoa Tasmanian Salmon Salad

Quinoa, pea apple and mint served with Tasmanian ceviche salmon.  
\$16.90 M | \$21.90 NM

### Caesar Salad (V, GF\*)

Bacon, speck, croutons, poached egg and shaved parmesan.  
\$16.90 M | \$21.90 NM  
Add Prawns \$5.90  
Add Grilled chicken \$5.90

### Korean BBQ Beef Salad

Korean BBQ beef salad with sesame dressing.  
\$16.90 M | \$21.90 NM

### Vegan Soba Noodle Salad

Vegan soba noodle salad with nahm jim dressing, cashews, avocado, red onion edamame, wombok aromats and slaw.  
\$15.90 M | \$20.90 NM

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



Black Forest Affogato

### Banana Fritter

Served with butterscotch sauce, mango sticky rice and ice cream.

### Black Forest Affogato

Deconstructed black forest with ice cream and coffee.

## WINE LIST



Regular Grande Bottle

### Sparkling

Moet Chandon NV Brut

King Valley Prosecco

Oyster Bay Sparkling Brut

Emeri Pink Moscato

Willowglen Brut

Yellowglen Brut Cuvee Yellow Piccolo

Yellowglen Soft Rose Pink Piccolo

### White

Oyster Bay Sauvignon Blanc NZ

3 Tales Marlborough Sauvignon Blanc NZ

Club Southside Semillon Sauvignon Blanc

Villages Yarra Valley Chardonnay

Willowglen Chardonnay

Oyster Bay Pinot Gris

Sacred Hill Traminer Riesling

Vivo Moscato

Oyster Bay Rose

### Red

Woodfired Heathcote Shiraz

Willowglen Shiraz Cabernet

Yarra Valley Estate Cabernet Sauvignon

Vivo Cabernet Sauvignon

Oyster Bay Merlot

Club Southside Cabernet Merlot

Windy Peak Pinot Noir

Bella Riva Sangiovese

Barossa Valley Estate Shiraz

Barossa Valley Estate Cabernet Sauvignon

Barossa Valley Estate GSM

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](http://www.clubsouthside.com.au)





# OYSTERS

## Natural (GF, DF)

Simple with a slice of lemon.  
 ½ DOZ. \$16.90 M | \$21.90 NM  
 1 DOZ. \$28.90 M | \$33.90 NM

# ENTREES

## Pan Fried Scallops with Gnocchi (DF)

Searred gnocchi with pan fried scallops finished with burnt orange and fresh lime.  
 \$18.90 M | \$23.90 NM

## Salt and Pepper Calamari (GF)

Served with a cashew nut salad with aioli dipper.  
 \$14.90 M | \$19.90 NM

## Garlic Prawns (GF)

Served with creamy garlic sauce, diced capsicum and scented jasmine rice.  
 Entrée \$16.90 M | \$21.90 NM  
 Main \$25.90 M | \$30.90 NM

## Garlic Bread

With aged Parmesan.  
 \$6.90 M | \$11.90 NM

## Sumac Roasted Cauliflower (GF/DF/V)

Served with crispy haloumi, tahini, honey dressing and dukkha.  
 \$12.90 M | \$17.90 NM

## Kilpatrick (GF, DF)

Homemade BBQ sauce with red wine vinegar and chorizo.  
 ½ DOZ. \$19.90 M | \$24.90 NM  
 1 DOZ. \$36.90 M | \$41.90 NM

## Mornay Mustard

Topped with mornay sauce and grilled cheese.  
 ½ DOZ. \$19.90 M | \$24.90 NM  
 1 DOZ. \$36.90 M | \$41.90 NM



Lamb Rack

Seafood Marinara

# 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 M | \$32.90 NM

## Carbonara Linguini (GF\*/V\*)

Bacon and speck crumble with mushrooms and shaved parmesan cheese.  
 \$18.90 M | \$23.90 NM  
 Add Chicken \$5.90

**Prawn and Chorizo Linguini**  
 Prawn and chorizo linguini with chilli, basil and cherry tomatoes.  
 \$25.90 M | \$30.90 NM

## Char Grilled Vegetable Linguini

Sundried tomatoes, char grilled pumpkin and zucchini, mushrooms, spinach and edamame with pesto, topped with shaved parmesan cheese.  
 \$17.90 M | \$22.90 NM

# FROM THE GRILL

## Rib Fillet 300g

Yardstick Riverina Grass Fed.  
 \$35.90 M | \$40.90 NM

## Eye Fillet 250g

\$34.90 M | \$39.90 NM

## NY Cut Striploin 400g

\$38.90 M | \$43.90 NM

## Wagyu Rump 300g

\$31.90 M | \$36.90 NM

## 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 M | \$41.90 NM

## Sauces

Béarnaise, Mixed Peppercorn Sauce, Mushroom, Dianne, Gravy

## Butters

Garlic Butter  
 Blue Cheese Butter  
 Béarnaise Butter

## Steak Toppers

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

Choice of baked Idaho potato and coleslaw or seasonal vegetables and mash potato.



See photos of every dish.

Go to [mryum.com/southside](http://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/DF)**  
 Pan seared crispy skin salmon served with potato smash with leeks, spinach, broccolini and pinenuts.  
 \$29.90 M | \$34.90 NM

**Tom Yum Poached Spatchcock**  
 Served with soba noodles and garnished with a yuzu and mint salad with peanuts, finished with son in law eggs and crispy fried shallots..  
 \$29.90 M | \$34.90 NM

**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.  
 \$20.90 M | \$25.90 NM

## Humpty Doo Barramundi (GF\*, DF\*)

Grilled or battered served with lemon and tartare sauce. (Grilled served with a pangrattato crust)  
 \$29.90 M | \$34.90 NM

## Chicken Schnitzel

With Chips and Salad  
 \$18.90 M | \$23.90 NM  
 Make it a parmigiana  
 \$22.90 M | \$27.90 NM

## Sesame Crusted Pork Cutlet (GF/DF)

Served with tonkatsu, avocado, radish, smoked fetta salsa and char-grilled cos lettuce.  
 \$26.90 M | \$31.90 NM

## Thai Duck Red Curry (GF/DF)

Thai duck red curry with lychee and scented jasmine rice and garlic naan.  
 \$29.90 M | \$34.90 NM

## Panko Crumbed Chicken Kiev

Served with a prawn skewer and garlic cream sauce with sweet potato rosti and steamed broccolini.  
 \$28.90 M | \$33.90 NM

## Prawn Risotto

Prawn risotto with coconut lime, crème fraiche and sugar snaps, topped with toasted coconut.  
 \$25.90 M | \$30.90 NM

## Seafood & Chorizo Gumbo (GF/DF)

Served in a spicy tomato gumbo with scented jasmine rice and fresh lime mango salsa.  
 \$26.90 M | \$31.90 NM

## Seafood Tower for Two

Crispy Whole Baby Barramundi with Asian dressing, Garlic Bread, 6 Oysters: 2 x Natural, 2 x Kilpatrick, 2 x Mornay 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 M | \$104.00 NM

## Lamb Rack (DF\*)

Served with mash potato and root vegetables with a spiced port jus and dijon mustard with a pangrattato herb crust finish.  
 \$29.90 M | \$34.90 NM

## Roast of the Day

Served with roast potato, pumpkin, seasonal vegetables and a bread roll with butter.  
 Ask wait staff for today's roast.  
 \$17.90 M | \$22.90 NM

## Roasted Crispy Skin Pork Belly (GF/DF)

Served with an orange and fennel caramel chilli sauce with root vegetables and wilted spinach.  
 \$26.90 M | \$31.90 NM

## EXTRAS \$5.90

Chips, Thyme Salt  
 Coleslaw  
 Creamy Mash

Roast Vegetables  
 Broccolini  
 House Salad

LEGEND: (GF) Gluten Free | (DF) Dairy Free | (V) Vegetarian | (DF\*)/(GF\*) Needs variation to meal.  
 (M) Members Price (NM) Non-members Price.