

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

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

BAROSSA VALLEY ESTATE



Regular Grande Bottle

Sparkling

Moet Chandon NV Brut
King Valley Prosecco
Oyster Bay Sparkling Brut
Emeri Pink Moscato
Willowglen Brut
Yellowglen Brut Cuvée Yellow Piccolo
Yellowglen Soft Rose Pink Piccolo

White

Oyster Bay Sauvignon Blanc NZ
3 Tales Marlborough Sauvignon Blanc NZ
Club Southside Semillon Sauvignon Blanc
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
Debortoli 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



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

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

BBQ Gochujang Korean Octopus

(GF/DF)

BBQ Gochujang Korean octopus with spring leaves, cashews, chilli and mint.
\$16.90 M | \$21.90 NM

Coconut Prawns

Served with roquette, peanut wasabi slaw and chargrilled pineapple chutney.
\$15.90 M | \$20.90 NM

Italian Vegetable Fritters

(V)

Served with spring fresh picked aromata, aioli and heirloom tomato salad.
\$12.90 M | \$17.90 NM

Pork Belly Bao Buns

Flash fried kimchi pork belly bao buns, served with pickled vegetables and green chilli mayo.
\$14.90 M | \$19.90 NM

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 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 Pao 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

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 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.