

SALADS

Lebanese Salmon Salad (GF)

Pearl barley, crisp cauliflower, red onions, rocket and sumac yoghurt
\$17.90

Vegetarian Thai Peanut Salad (V)
Rice noodles, cabbage, capsicum, scallions, cucumber and peanuts
\$14.90

Caesar Salad (V) (GF*)
Bacon, speck, croutons, grana padano, poached egg
\$15.90
Add Grilled Chicken \$4.90
Add Prawns \$5.90

Poached Chicken and Quinoa Salad (DF)
Cucumber, red onion, mint, pineapple with coconut and green chili dressing
\$16.90

KIDS MEALS \$10

Home-style unprocessed meals prepared and cooked using only the freshest ingredients. For 12 years and under.

Fish Goujons with chips and salad (GF)

Chicken Schnitzel with chips and salad

Chicken Parmigiana with chips and salad

DESSERTS \$8.90

Skillet Cookie

Chocolate chip fudge cookie, topped with vanilla bean ice cream and chocolate truffle

White Chocolate and Raspberry Mousse
Shortbread and raspberries

Pasta Carbonara (GF*)
Meatball pasta with Napoli sauce (GF pasta available)
Kids Vegetarian Pasta with Napoli Sauce and Cheese (GF pasta available)

Rib Fillet 150g, Chips, Salad with Sauce
All kids meals come with Vanilla ice cream & toppings or fresh fruit salad

Apple and Cinnamon Pie
Hokey pokey ice cream

Chocolate Brownie
Chocolate ganache and English toffee

WINE LIST



Regular Grande Bottle

Sparkling

Moët Chandon NV Prosecco
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
Villages Yarra Valley Chardonnay
Willowglen Chardonnay
Oyster Bay Pinot Gris
La Bossa Pinot Grigio
Sacred Hill Traminer Riesling
Vivo Moscato
Oyster Bay Rose

Red

Woodfired Heathcote Shiraz
Willowglen Shiraz Cabernet
Yarra Valley Estate Cabernet Sauvignon
Vivo Cabernet Sauvignon
Club Southside Cabernet Merlot
La Bossa Merlot
Windy Peak Pinot Noir
Bella Riva Sangiovese

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



Natural (GF) (DF)

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

Kilpatrick (GF) (DF)
Homemade BBQ Sauce with Streaky Bacon
½ DOZ. \$18.90
1 DOZ. \$34.90

Mexican (GF)

Bacon, mozzarella and Jalapeno
½ DOZ. \$18.90
1 DOZ. \$34.90



Prawn and Chorizo Linguini

Prawns, chorizo, chilli, basil, blistered cherry tomatoes and shaved parmesan
\$22.90

Carbonara Linguini
Bacon, speck crumble and shaved parmesan
\$16.90
Add Mushroom \$2.90 or Chicken \$4.90

Truffle and Mushroom Gnocchi (V)
Potato gnocchi, creamy truffle sauce, sautéed mushrooms and parmesan
\$15.90

Sand Crab Pasta (GF,* DF)
Crab claw meat, chili, garlic, capers, dill and citrus
\$19.90



Sand Crab Pasta

NY Cut Striploin 300g
70 day grain fed. Sourced from Angus and Hereford beef
\$29.90

Rump 300g
120 day grain fed with medium marbling
\$28.90

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

STEAK TOPPERS
\$6.90 Each
Salt & Pepper Squid
Creamy Garlic Prawns
Half Shell Scallops
Only available with Steak Purchase

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
Broccoli with Almond Butter

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Crispy Skin Salmon (GF, *DF)
Smash baby potatoes, wilted spinach, broccolini, pinenuts & currant salsa
\$28.90

Poached Chicken Laksa (GF*, DF)
Green beans, rice noodles and sprouts
\$20.90
Add Prawns \$5.90

Napoli Mussel's (GF,DF)
Crushed tomato, basil, garlic, white wine and toasted Turkish bread
\$21.90

Humpty Doo Barramundi (GF,DF*)
Battered or Grilled with almond and garlic butter
\$22.90

Chicken Schnitzel
With Chips and Salad
\$17.90
Make it a Parmigiana
\$19.90

Ossobuco (GF)
Creamy mash potato and gremolata
\$26.90

Roast of the Day (GF)
Served with Seasonal Vegetables. Ask wait staff for today's Roast
\$12.90



Seafood Dinner

Seafood Tower for Two
Garlic Bread, 6 NZ Oysters (Natural, Kilpatrick & Mexican), Pan seared Barramundi with mango salsa, Salt & Pepper Squid, Half Shell Scallops with Garlic Butter, Prawn Twister, Fresh Cooked Prawns, Seafood Salad, Chunky chips with thyme salt. Served with condiments and lemons
With a Complimentary bottle of Club Southside Wine
\$89.00

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

Bangers and Mash (GF)
Cumberland sausages, colcannon mash, peas, and beans topped with an onion & mustard jam
\$18.90

Grilled Pork Cutlet (GF)
Baby carrots, roasted apple, broccolini and caramel jus
\$24.90

Chicken Supreme (GF)
Prosciutto wrapped chicken supreme, topped with melted brie and port infused currants. Served with creamy mash, broccolini and choice of sauce
\$21.90



Korean Grilled Half Shell Scallops



Grilled Pork Cutlet



Mexican Oysters

ENTREES

Korean Grilled Half Shell Scallops (GF, DF*)
Hervey Bay scallops with soy and Kimchi sauce
\$16.90

Salt and Pepper Squid (GF, DF)
With citrus and aioli
\$12.90

Garlic Prawns (GF)
With a creamy garlic sauce, diced capsicum and coconut rice
Entrée \$16.90
Main \$24.90

Tomato and Basil Bruschetta
Toasted Turkish bread, balsamic reduction and parmesan
\$10.90

Garlic Bread
Aioli and Aged Parmesan
\$5.90

Teriyaki Beef and Kimchi Arancini
Topped with toasted sesame seeds and kewpie mayo
\$12.90

Sweet Corn, Leek and Spinach Arancini
Served with aioli and lemon
\$11.90

Moroccan Lamb Skewers (GF, DF)
Served with ratatouille and tzatziki

Entrée \$11.90
Main \$19.90

Charcuterie Board (*GF, *DF)
Selection of cured meats, cheeses, pickles, olives, semi dried tomato, toasted turkish bread and dip
For 2 \$16.90
For 4 \$30.90

FROM THE GRILL

Dry Aged Sirloin on the Bone
Smashed baby potatoes and wilted spinach and broccolini
400g \$47.90

Rib Fillet 300g
70 day grain fed. Light marbling with a natural balance of tenderness and flavour
\$33.90

Eye Fillet 250g
Pasture fed, naturally tender with a light grass fed flavour
\$32.90