

OYSTERS

Natural (GF, DF)

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



Seafood Marinara

ENTREES

Grilled Half Scallops (GF)

Harvey Bay Scallops with a bacon and blue cheese sauce, topped with lemon salsa Verde and micro herbs
\$16.90

Salt and Pepper Calamari (GF, DF)

Served with a house salad and cashew nuts with aioli dipper
\$12.90

Garlic Prawns (GF)

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

Garlic Bread

With aged Parmesan
\$5.90

Kilpatrick (GF, DF)

Homemade BBQ Sauce with Streaky Bacon
½ DOZ. \$18.90
1 DOZ. \$34.90

Truffle Mornay (GF)

Creamy mushroom and truffle mornay
½ DOZ. \$19.90
1 DOZ. \$36.90



Salt and Pepper Calamari

Tomato and Basil Bruschetta (V)

Toasted Turkish bread, balsamic reduction and parmesan
\$10.90

Crumbed Lamb Brains

Served on mash potato with crispy bacon, lemon hollandaise and fried capers
\$14.90

Stuffed Pumpkin Flowers

Filled with ricotta and sweetcorn, served on , served on caponata and garlic aioli
\$12.90

Lamb Koftas

Served with a lime rocket, pomegranate and blue cheese salad with tzatziki yoghurt
\$14.90

Yum Cha Share Board

Selection of chicken and prawn sui mai, prawn gyoza, mini BBQ pork buns served with a trio of dipping sauces
\$24.90

PASTA

Gluten Free pasta available

Prawn and Chorizo Linguini

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



Deconstructed Vegetable Spring Roll

FROM THE GRILL

Rib Fillet 300g

Yardstick Riverina Grass Fed
\$33.90

Eye Fillet 250g

Pasture fed, naturally tender with a light grass fed flavour
\$32.90

Sauces (GF)

Béarnaise, Mixed Peppercorn Sauce, Mushroom, Dianne, Gravy (DF)
Butters
Garlic Butter
Béarnaise Butter
Blue Cheese Butter

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

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 Almond Butter

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

Carbonara Linguini

Bacon, speck crumble and shaved parmesan
\$16.90

Add Mushrooms \$2.90
Add Chicken \$4.90
Add Plant based protein \$5.90

Beef Cheek Pappardelle

Pulled beef cheek with chilli, Pinenuts, blistered tomatoes and creamy basil sauce
\$22.90

Sand Crab Lasagne

Sugo and bocconcini lasagne topped with a sugar snap pea and zucchini salad and vinaigrette
\$22.90

Seafood Marinara

Reef fish, prawns, scallops and calamari tossed through a creamy sugo and basil sauce
\$25.90

NY Cut Striploin 400g

Cape Grim Grass Fed
\$31.90

Wagyu Rump +5 300g

Jack's Creek Wagyu
\$29.90

Steak Toppers

Creamy Garlic Prawns \$6.90
Salt and Pepper Calamari \$5.90
Onion Rings \$3.90
Only available with Steak purchase

MAINS

Tasmanian Atlantic Salmon (GF)

Served on char grilled zucchini with chilli, Pinenuts, sugar snap peas, Persian fetta and cranberries with shredded mint and tomato vinaigrette
\$28.90

Poached Chicken Laksa (GF*, DF)

Green beans, rice noodles and sprouts
\$20.90
Add Prawns \$5.90

Seafood Red Banana Curry (GF*, DF)

Coconut cream folded through reef fish, prawns and calamari served with Jasmine rice, poppadum and mango relish
\$24.90

Humpty Doo Barramundi (GF,DF*)

Tempura battered or grilled, served with chips and salad, lemon and tartare sauce
\$24.90

Chicken Schnitzel

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

Twice Cooked Pork Belly (GF,DF)

Served with paleo balsamic roasted vegetables topped with fresh herbs and mango chilli plum jus
\$24.90

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

Macadamia Crusted Pork Cutlet (GF,DF)

Baby carrots, oven baked apple, broccolini with a maple chilli plum jus
\$26.90

Roast of the Day (GF)

Served with seasonal vegetables, crusty bread roll and butter
\$13.90

Seafood Chowder Cob

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

Baked Orange Peppered Duck (GF)

Twice baked served on sweet potato puree, broccolini served with an orange reduction
\$18.90

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

Deconstructed Vegetable Spring Roll (V)

Layers of char grilled vegetables, haloumi, crispy won ton, fetta, tomato vinaigrette and balsamic glaze
\$18.90

GF Gluten Free V Vegetarian
DF GF Needs variation to meal

SALADS

Vegetarian Thai Peanut Salad (V)

Rice noodles, cabbage, capsicum, scallions, cucumber and peanuts
\$14.90

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

Pasta Carbonara (GF*)

Meatball pasta with Napoli sauce (GF pasta available)

Caesar Salad (V, GF*)

Bacon, Speck crumble, croutons, poached egg and shaved parmesan
\$15.90

Add Prawns \$5.90
Add Grilled chicken \$4.90
Add Plant based protein \$5.90

Smoked Chicken and Quinoa Salad (DF)

Cucumber, red onion, mint, pineapple with coconut and green chili dressing
\$16.90

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



DESSERTS \$8.90

Skillet Cookie

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

Fudge Pudding

Warm hot pot chocolate fudge puddings with churros and vanilla bean ice cream

Chilli and Chocolate Sticky Date (above)

Served with a whiskey caramel sauce and King Island cream

Chimichangas (DF*)

Apple, rhubarb and cinnamon Chimichangas served with hokey pokey ice cream

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WINE LIST



Regular Grande Bottle

Sparkling

Moet Chandon NV Prosecco
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
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
Oyster Bay Merlot
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

