BURGERS All served with a g	enerous serve of chips			M/NM
Angus Burger Prime beef burger leaves, cheese and	with short cut bacon, garlic I tomato relish	aioli, pickles, tossed	salad	26.5/31.5
/ Add Extra Patty				5/6
Portuguese Chicken Burger Grilled chicken fillet, lettuce, tomato, aioli and peri peri sauce			26.5/31.5	
/ Add Extra Fillet				5/6
Sirloin Steak Sandwich Chargrilled sirloin steak, tossed salad leaves, sautéed onion, cheese and aioli. Served on grilled artisan Turkish bread			29.5/34.5	
Haloumi Burger Grilled haloumi, fire roasted peppers, tossed salad leaves and garlic aioli			26.5/31.5	
Southbound Chilli Dog Smoked Kransky, chilli con carne, jalapeño pepper, shredded cheese, diced red onion and tomato, topped with mayo. Served in a hot dog roll				26.5/31.5
/ Add GF Bun				2/3
Want more? Choo	se your add-ons!			
Avocado	3	Bacon	4	
Cheese	1	Pickle	2	

## PASTA & RISOTTO

Prawn Linguini Handmade linguini tossed with tiger prawns, shaved garlic, chilli, cherry tomatoes, rocket and Grana Padano	31.5/38.5
Roasted Pumpkin and Green Pea Risotto (V)  Carnaroli rice gently cooked with roasted Kent pumpkin, peas and butter.  Served with Grana Padano and fresh herbs	31.5/38.5
Spinach and Feta Ravioli (V) Artisan ravioli filled with spinach and feta, tossed in a creamy white wine sauce, baby spinach and fresh herbs	31.5/38.5
Lamb Ragu with Braidwood Food Company's Mafaldine Pasta (DFO) Gently cooked lamb shoulder tossed in a creamy pomodoro sauce, finished with Grana Padano and fresh herbs	38.5/46.5

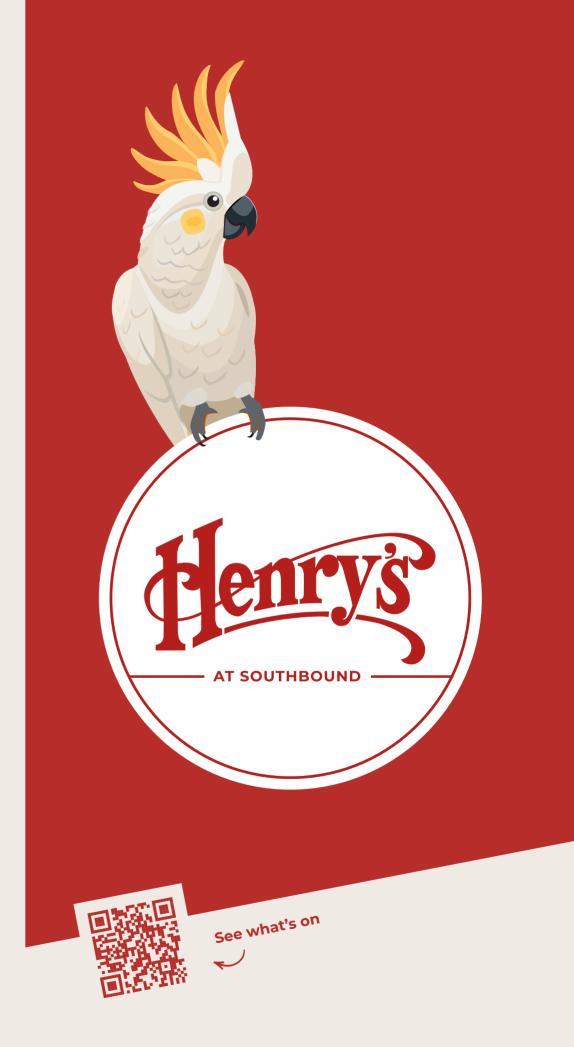
(V) Vegetarian (GF) Gluten Free (VE) Vegan (DF) Dairy Free (O) Optional

M = Members Price NM = Non Members Price

A 10% surcharge applies on Sundays and public holidays.

KID'S MENU		M/NM
<b>Chicken Kebab (GF)</b> Grilled chicken breast kebab with fr capsicum and zucchini in a tasty ma		13.5/15.5
Beef Burger Char grilled juicy beef patty, tomato on a brioche bun, plus two sides	o, lettuce and mayo	13.5/15.5
<b>Lord of the Rings</b> Lightly crumbed, tender calamari ri	ngs, plus two sides	13.5/15.5
<b>Colden Nuggets</b> Tasty crumbed premium chicken br	reast, plus two sides	13.5/15.5
<b>Flat Bat</b> Battered flathead fish fillets, plus tw	vo sides	13.5/15.5
<b>Mini Pizza</b> Margherita (V), ham and cheese, or	ham and pineapple, plus two sides	15.5/18.5
Choose your two sides: Veggie dip cup Fresh salad Roast corn on the cob	Steamed veggies Hot chips Roast potatoes	
Spag Bol Freshly cooked spaghetti with our s	ecret beefy bolognaise sauce	13.5/15.5
Make your own Tacos Crispy taco shells with a tasty minod lettuce, tomatoes, cucumber, carrot Can be served with our secret less-	t, grated cheese and sour cream.	13.5/15.5
Rice Paper Rolls (GF, VO) Fresh avocado, salad, herbs and gri breast in a soft rice paper roll with s		13.5/15.5
Whole Foods Tasting Plate (GFO, VC Chargrilled Riverina beef slices, who yoghurt dip, cubes of cheddar chee raw vegetable sticks	olegrain chips with herby	13.5/15.5
SWEET TREATS FO	R THE KIDS	
Strawberry or Banana Fundue (GF) Yummy fresh strawberries or banar	na with melted dark chocolate	6/7.5

Strawberry or Banana Fundue (GF) Yummy fresh strawberries or banana with melted dark chocolate	6/7.5
Yoghurt Crunch (GF) Greek style yoghurt, seasonal fruit salad and a sweet granola full of yummy seeds and nuts	6/7.5
Scoop of Gelati or Ice cream A tasty scoop from our display	6/7.5
Frog in a Pond A choccy frog floating in a pond of raspberry or lime jelly	6/7.5
Chocolate Mousse Housemade chocolate mousse with sprinkles	6/7.5



IG @SOUTHBOUND\_CLUB FB @SOUTHBOUND.CLUB

ENTRÉE	M/NM
Arancini (V) Hand-rolled arancini stuffed with mozzarella cheese and fresh herbs	16.5/20.5
/ Add San Daniele Prosciutto	7/8
Roasted Mediterranean Vegetable Salad (V, GF, DF) Wood-fired vegetables marinated in fresh herbs and olive oil, tossed with wild rocket and balsamic dressing	25.5/31.5
Marinated Heirloom Tomatoes and Stracciatella Cheese (GFO) Artisan cheese served with marinated heirloom tomatoes, fresh basil, mint and charred sliced baguette	19.5/23.5
Coconut Chicken Salad (GF, DF)  Chicken breast gently cooked in coconut cream and fragrant herbs, served with glass noodles, Asian herbs, Nam Jim dressing and roasted cashews	21.5/26.5
Lamb Kofta	25.5/31.5
Hand rolled lamb kofta cooked over our parrilla wood-fired grill served with pita bread and tzatziki	
Chorizo (GFO, DF) Two chorizo grilled over the fire and served with chimichurri and toasted bread	20.5/25.5
TO SHARE	
Garlic and Herb Bread (V) Two pieces with fresh herbs and garlic butter	8/10
Fugazza (V) Focaccia style baked bread with fresh oregano and aged provolone cheese	12.5/15.5
Charcuterie Board serves 2 - 4 (GFO, DF)  A selection of cured meats including mortadella, sopressa, salami and San Daniele prosciutto served with pickles and crackers	37.5/45.5
Australian Cheese Platter serves 2 - 4 (GF)  Matured premium cheeses from around Australia served with crackers, fresh and dry fruits, quince paste and salted walnuts	37.5/45.5
Bread and Dips (V) Artisan breads served with three house-made dips	17.5/21.5
Mount Zero Olives (V, GF, DF)  Marinated with confit garlic and fresh herbs	11.5/14.5
RAW BAR	
Seasonal Oysters (GF, DF) Half dozen rock oysters served with champagne mignonette and lemon wedge	34.5/41.5
Cured Tassie Salmon (GFO) House-cured Tassie salmon served with Crème Fraîche, pickled onions, capers and toasted croutons	25.5/31.5
Australian Seafood Platter (GF, DF)	99.5/119.5

Fresh oysters, Tassie smoked salmon, bugs, and Queensland prawns

49/59

89/107

served with traditional condiments and lemon

/ Add Half Lobster

/ Add Full Lobster



## TRADITIONAL PARRILLA EXPERIENCE

Our parrilla (pah-rree-shah) features traditional Argentinian grilling, where quality meats are cooked over hot coals for a natural smoky flavour and light char. Our Parrilla chef, uses high-quality cuts and traditional seasonings to bring this time-honoured technique to life.

All our steaks are proudly Australian, sourced exclusively from pure-bred Black Angus cattle raised on small family farms. From paddock to plate, each cut embodies ethical farming and exceptional quality.

All dishes from the grill can be served as GF on request

This distress from the grill can be served as an offrequest	
<b>GRILL</b> All steaks are served with a choice of sauce, chips or mash and a choice of salad or seasonal vegetables	M/NM
Pinnacle Black Angus Rump Grass-Fed 230g	33.5/40.5
Great Southern Fillet Mignon  Eye fillet wrapped in bacon  / Regular 240g  / Petite 140g	45.5/55.5 35.5/43.5
Dry Aged Pork Cutlet 300g	37.5/45.5
/ Make it Surf and Turf, Add Prawns	7
FAMILY STYLE  Serves 2-4 people  Be sure to add some sides and sauces, they're available to order separate	M/NM
Signature In House Dry Aged Steaks Pure Black Angus – 42 days dry aged, Yambinya Reserve, from Yambinya Station in NSW	
Yambinya Reserve T-Bone 500g	94.5/113.5
Yambinya Reserve Rib Eye 800g	123.5/151.5
Yambinya Reserve Rib Sirloin 400g	49.5/59.5
XL Grilled King Prawns (in shell) Garlic butter, chips and tossed salad leaves	53.5/64.5
Baby Barramundi Marinated in mint, coriander, coconut, green chilli, ginger and lime, wrapped in banana leaf and grilled. Served with steamed rice, coriander and mint chutney, tossed salad leaves and lemon	45.5/54.5
Middle Eastern Spice Marinated Junee Lamb Shoulder Served with labneh, lemon couscous, roasted carrots and pomegranate	85.5/102.5
Pollo a la Brasa with Aji Verde Peruvian style grilled free-range chicken served with green sauce, cilantro and lemon rice, grilled corn and vegetables  / Half Chicken	35.5/43.5
/ Full Chicken	45.5/55.5

(V) Vegetarian (GF) Gluten Free (VE) Vegan (DF) Dairy Free (O) Optional

M = Members Price NM = Non Members Price

CLASSICS	M/NM
Chicken Schnitzel Premium chicken breast schnitzel rolled in panko breadcrumbs served with thick-cut chips, tossed salad and gravy	27.5/33.5
/ Make it a Parmi (Napoli Sauce, Ham, Cheese)	5/6
Revolutionary Schnitzel (V) Plant based schnitzel rolled in panko breadcrumbs and served with thick-cut chips, tossed salad leaves and gravy	27.5/33.5
Chicken Hollandaise (GF, DF) Crumbed chicken breast stuffed with shaved leg ham and cheese. Served with thick-cut chips, hollandaise sauce and tossed salad leaves	30.5/36.5
Tasmanian Salmon Fillet (GFO) Chargrilled fillet of fresh Tasmanian salmon, served with thick-cut chips, tossed salad leaves and hollandaise sauce	
/ Petite / Large	30.5/36.5 39.5/47.5
Crumbed Lamb Cutlets Three Riverina lamb cutlets crumbed in panko breadcrumbs and served with thick-cut chips, tossed salad leaves and gravy	43.5/52.5
Riverina Lamb Rump (GF) Served with rosemary rosti potato, grilled broccolini and red wine jus	42.5/51.5
Bangers and Mash (GF) Artisan Cumberland sausages served with creamy mash, buttered peas and traditional English pub onion gravy	25.5/31.5
Fisherman's Basket Battered flathead fillets, crumbed prawns and crumbed calamari served with thick-cut chips, tossed salad leaves and tartare sauce	35.5/43.5
Battered Flathead Fillets Battered flathead fillets served with thick-cut chips, tossed salad leaves and tartare sauce	29.5/35.5
SIDES	
Chips with Aioli / Gluten Free Option	11.5/14.5 2/3
Seasonal Trio of Vegetables (GF, V)	7/8
Sweet Potato Wedges (GF, VEO) Served with guacamole and sour cream	15.5/19.5
Wedge Salad (CF) With ranch dressing and crispy bacon	15.5/19.5
Corn Ribs (V, GF, DF) Crispy corn ribs seasoned with spicy lemon, pepper and lime	15.5/18.5

## SAUCES

Chimichurri (GF, VE)	5/6	Creamy Mushroom (GF)	5/6
Béarnaise (GF)	4/5	Mixed Pepper (GF)	5/6
Truffle Mayo (GF, DF)	4/5	Classic Gravy (GF)	4/5
Red Wine Sauce (GF, DF)	5/6		