

BURGERS

All served with a generous serve of chips

Angus Burger	26.5/31.5
Prime beef burger with short cut bacon, garlic aioli, pickles, tossed salad leaves, cheese and tomato relish	
/ Add Extra Patty	5/6
Portuguese Chicken Burger	26.5/31.5
Grilled chicken fillet, lettuce, tomato, aioli and peri peri sauce	
/ Add Extra Fillet	5/6
Sirloin Steak Sandwich	29.5/34.5
Chargrilled sirloin steak, tossed salad leaves, sautéed onion, cheese and aioli. Served on grilled artisan Turkish bread	
Haloumi Burger	26.5/31.5
Grilled haloumi, fire roasted peppers, tossed salad leaves and garlic aioli	
Southbound Chilli Dog	26.5/31.5
Smoked Kransky, chilli con carne, jalapeño pepper, shredded cheese, diced red onion and tomato, topped with mayo. Served in a hot dog roll	
/ Add GF Bun	2/3

Want more? Choose your add-ons!

Avocado	3	Bacon	4
Cheese	1	Pickle	2

PASTA & RISOTTO

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

(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.

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BANQUET A

Price per person

Minimum of eight people

Garlic and Herb Bread (V)	
-	
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	
Roasted Mediterranean Vegetable Salad (V, GF, DF)	
Wood-fired vegetables marinated in fresh herbs and olive oil tossed with wild rocket and balsamic dressing	
-	
Prawn Linguini	
Handmade linguini tossed with tiger prawns, shaved garlic, chilli, cherry tomatoes, rocket and Grana Padano	
Riverina Lamb Rump	
Served with red wine jus	
Or	
Pinnacle Black Angus Rump Grass-Fed	
Served with creamy pepper sauce	
-	
Sides	
Grilled broccolini with butter (GF, V)	
Seasonal trio of vegetables (GF, V)	
Chips with aioli (GFO)	

BANQUET B

Price per person

Minimum of eight people

Fugazza (V)	
Focaccia-style baked bread with fresh oregano and aged provolone cheese	
-	
Marinated Heirloom Tomatoes and Stracciatella Cheese (GFO)	
Artisan cheese served with marinated heirloom tomatoes, fresh basil, mint and charred sliced baguette	
Lamb Kofta	
Hand rolled lamb kofta cooked over our wood-fired parrilla grill served with pita bread and tzatziki	
Chorizo (GFO, DF)	
Chorizo grilled over the fire, served with chimichurri	
-	
Spinach and Feta Ravioli (V)	
Artisan ravioli filled with spinach and feta, tossed in a creamy white wine sauce, served with baby spinach and fresh herbs	
Middle Eastern Spice Marinated Junee Lamb Shoulder	
Served with labneh, lemon couscous, roasted carrots and pomegranate	
Or	
Pollo a la Brasa with Aji Verde	
Peruvian style grilled free-range chicken with green sauce	
-	
Sides	
Chips with aioli (GFO)	
Seasonal trio of vegetables (GF, V)	
Wedge salad with ranch dressing and crispy bacon (GF)	

PARRILLA

TRADITIONAL PARRILLA EXPERIENCE

ENTRÉE

M/NM

Arancini (V) Hand-rolled arancini stuffed with mozzarella cheese and fresh herbs <i>/ Add San Daniele Prosciutto</i>	16.5/20.5
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 Hand rolled lamb kofta cooked over our parrilla wood-fired grill served with pita bread and tzatziki	25.5/31.5
Chorizo (GFO, DF) Two chorizo grilled over the fire and served with chimichurri and toasted bread	20.5/25.5
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

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

GRILL

M/NM

<i>All steaks are served with a choice of sauce, chips or mash and a choice of salad or seasonal vegetables</i>	
Pinnacle Black Angus Rump Grass-Fed 230g	33.5/40.5
Great Southern Fillet Mignon Eye fillet wrapped in bacon <i>/ Regular 240g</i> <i>/ Petite 140g</i>	45.5/55.5 35.5/43.5
Dry Aged Pork Cutlet 300g <i>/ Make it Surf and Turf, Add Prawns</i>	37.5/45.5 7

SIDES

Chips with Aioli <i>/ Gluten Free Option</i>	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 (GF) 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		

FAMILY STYLE

M/NM

<i>Serves 2-4 people</i> <i>Be sure to add some sides and sauces, they're available to order separately</i>	
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 <i>/ Half Chicken</i> <i>/ Full Chicken</i>	35.5/43.5 45.5/55.5

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RAW BAR

M/NM

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) Fresh oysters, Tassie smoked salmon, bugs, and Queensland prawns served with traditional condiments and lemon <i>/ Add Half Lobster</i> <i>/ Add Full Lobster</i>	99.5/119.5 49/59 89/107

CLASSICS

Chicken Schnitzel Premium chicken breast schnitzel rolled in panko breadcrumbs served with thick-cut chips, tossed salad and gravy <i>/ Make it a Parmi (Napoli Sauce, Ham, Cheese)</i>	27.5/33.5 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 <i>/ Petite</i> <i>/ Large</i>	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

