See what's on and view our dining specials

B /25

BOUND

SE & GRILL

ALL DAY DINING

11am until late

TO SHARE

M/NM

Seasonal Oysters Each (GF, DF) (A) 5/6
Served with champagne mignonette and lemon wedge

/ Kilpatrick Each 5.5/6.5

Charcuterie Board *serves 2 - 4* **(GFO, DF)** 37.5/45.5
A selection of cured meats including mortadella, sopressa, salami and Jamón Serrano served with pickles and crackers

Australian Cheese Platter *serves 2 - 4* **(GF)** 37.5/45.5
Matured premium cheeses from around Australia served with crackers, fresh and dry fruits, quince paste and salted walnuts

Salt and Pepper Squid (I) 19.5/23.5
Crispy salt and pepper squid served with sweet chilli aioli

Bread and Dips (V) 17.5/21.5
Artisan breads served with three house-made dips

Arancini (V) 16.5/20.5
Hand-rolled tomato & basil arancini served with garlic aioli

/ Add Jamón Serrano 7/8

Mount Zero Olives (V, GF, DF) 11.5/14.5
Marinated with confit garlic and fresh herbs

Sweet Potato Wedges (GF, VEO) 15.5/19.5
Served with guacamole and sour cream

Southbound Wings
Our crispy fried chicken wings tossed with a special Southbound spicy sauce and served with ranch dressing

6 pcs 11.5/14.5 **12 pcs** 17.5/21.5 **20 pcs** 23.5/28.5

Loaded Fries 17.5/21.5
Fries topped with bacon and melted cheese

M/NM

Loaded Beef Nachos (VO) 21.5/25.5
Crispy tortilla chips smothered in melted cheese, chilli beef, jalapeños, salsa, guacamole and sour cream

Corn Ribs (VE, GF, DF) 15.5/19.5
Crispy corn ribs seasoned with spicy lemon, pepper and lime

Bowl of Chips (V) 11.5/14.5
Steak cut chips seasoned with sea salt and served with tomato sauce

/ Gluten Free Option (VE) 2/3

BURGERS

All served with a generous serve of chips

Angus Burger 26.5/31.5
Prime beef burger with short cut bacon, onion, burger sauce, pickles, gem lettuce and cheese

/ Add Extra Patty 5/6

Portuguese Chicken Burger 26.5/31.5
Grilled chicken fillet, gem lettuce, tomato, aioli and peri peri sauce

/ Add Extra Fillet 5/6

Sirloin Steak Sandwich 29.5/35.5
Grilled sirloin steak, gem lettuce, sautéed onion, cheese and aioli, served on grilled artisan Turkish bread

Haloumi Burger (V) 26.5/31.5
Grilled haloumi, fire roasted peppers, gem lettuce and aioli

/ Add GF Bun 2/3

Want more? Choose your add-ons!

Avocado 3 Cheese 1 Bacon 4 Pickle 2

KID'S MENU

Available for lunch and dinner. Child 12 years and under.

HC *Healthier Choices*

M/NM

Chicken Kebab (GF) HC 13.5/15.5
Grilled chicken breast kebab with fresh cherry tomatoes, capsicum and zucchini in a tasty marinade, plus two sides

Beef Burger 13.5/15.5
Chargrilled juicy beef patty, tomato, lettuce and mayo on a brioche bun, plus two sides

Lord of the Rings (I) 13.5/15.5
Lightly crumbed, tender calamari rings, plus two sides

Golden Nuggets 13.5/15.5
Crumbed premium chicken breast, plus two sides

M/NM

Flat Bat (I) 13.5/15.5
Battered flathead fish fillets, plus two sides

Mini Pizza 15.5/18.5
Margherita (V), ham and cheese, or ham and pineapple, plus two sides

Choose your two sides:
Veggie dip cup, fresh salad, steamed veggies, roast corn on the cob, hot chips, roast potatoes

Whole Foods Tasting Plate (GFO, VO) HC 13.5/15.5
Chargrilled Riverina beef slices, wholegrain chips with herby yoghurt dip, cubes of cheddar cheese, cashews, and farm fresh raw vegetable sticks

M/NM

Rice Paper Rolls (GF, VO) HC 13.5/15.5
Avocado, salad, herbs and grilled chicken breast with soy and lime dipping sauce

Make Your Own Tacos 13.5/15.5
Crispy taco shells, minced beef and beans sauce, lettuce, tomatoes, cucumber, carrot, grated cheese and sour cream. Can be served with our less-spicy bolognaise sauce

Spag Bol HC 13.5/15.5
Freshly cooked spaghetti with beefy bolognaise sauce

Scoop Lab

Scoop Lab Combo!
Add a small Scoop Lab ice-cream to your meal, all for $18

EST

SOUTH

CLUBHOUS

Lunch 12pm – 2pm
Dinner 5:30pm – 9pm
All Day Dining – 11am until late

IG @SOUTHBOUND_CLUB / FB @SOUTHBOUND.CLUB

BREAD & SHARING

	M/NM
Arancini (V) Hand-rolled tomato and basil arancini served with garlic aioli	16.5/20.5
/ *Add Jamón Serrano*	7/8
Chicken Spring Rolls (DF, VO, VEO) Four house-made spring rolls with chicken, wombok, vegetables and soy sauce, served with Nuoc Mam sauce and tossed salad	19.5/23.5
Prawn Salad (GF, DF) (I) Tiger prawns tossed with noodles, Asian herbs, cashew nuts and Nahm Jim dressing	19.5/23.5
Teriyaki Chicken Skewers (DF) Chicken skewers marinated in teriyaki sauce served with steamed jasmine rice and Asian slaw	
/ *3 Pieces*	21.5/25.5
/ *5 Pieces*	28.5/34
Lamb Kofta Hand-rolled lamb koftas cooked over our parrilla wood-fired grill served with tabbouleh, pita bread and tzatziki	
/ *3 Pieces*	21.5/25.5
/ *5 Pieces*	27.5/33
Chorizo (GFO, DF) Two chorizo grilled over the fire and served with chimichurri and toasted bread	19.5/23.5
/ *Add Extra Chorizo*	6/7
Garlic and Herb Bread (V) Two pieces with fresh herbs and garlic butter	8/10
Fugazza (V) Focaccia style baked bread topped with feta, fresh herbs, balsamic and pomegranate	12.5/15.5
Charcuterie Board *serves 2 - 4* **(GFO, DF)** A selection of cured meats including mortadella, sopressa, salami and Jamón Serrano served with pickles and crackers	37.5/45.5
Bread and Dips (V) Artisan focaccia 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
Seasonal Oysters Each (GF, DF) (A) Served with champagne mignonette and lemon wedge	5/6
/ *Kilpatrick Each*	5.5/6.5

ACCESS
MEMBERS' PRICING
SIGN UP HERE

PASTA & RISOTTO

	M/NM
Prawn Linguini (I) Handmade linguini tossed with tiger prawns, shaved garlic, chilli, cherry tomatoes, rocket and Grana Padano parmesan	31.5/37.5
Wild Mushroom Risotto (V, GF) Carnaroli rice gently cooked with seasonal mushrooms, butter, parmesan and fresh herbs	
/ *Regular*	29.5/35.5
/ *Petite*	24.5/29.5
/ *Add Chicken Breast*	5/6
Pasta alla Vodka (V) Artisan rigatoni cooked in a creamy vodka and tomato sauce finished with Grana Padano parmesan and fresh herbs	
/ *Regular*	27.5/33.5
/ *Petite*	22.5/27.5
Lamb Ragu with Rigatoni Pasta (DFO) Gently cooked lamb shoulder tossed in pomodoro sauce, finished with Grana Padano parmesan and fresh herbs	34.5/41.5

SIDES

Chips with Aioli	11.5/14.5
/ *Half Serve*	7/8
/ *Gluten Free Option*	2/3
Seasonal Trio of Vegetables (GF, V)	7/8
Creamy Mash	7/8
Sweet Potato Wedges (GF, VEO) Served with guacamole and sour cream	15.5/19.5
Wedge Salad (GF) Iceberg lettuce 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	15.5/19.5

M = Members Price
NM = Non Members Price

Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, and gluten. Whilst all reasonable efforts are made to accommodate members and guests dietary needs, we cannot guarantee that our food will be allergen-free.

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

Seafood origin: (A) Australia (I) Imported (M) Mixed

A 10% surcharge applies on Sundays and public holidays.

CLASSICS

	M/NM
All classics are served with a choice of sauce, chips or mash and salad or seasonal vegetables	
Chicken Schnitzel Premium chicken breast schnitzel rolled in panko breadcrumbs	27/32
/ *Make it a Parmi with Napoli Sauce, Ham and Cheese*	4/5
Revolutionary Schnitzel (V) Plant based schnitzel rolled in panko breadcrumbs	27/32
Chicken Hollandaise Crumbed chicken breast stuffed with shaved leg ham and cheese	30.5/36.5
Tasmanian Salmon Fillet (GFO) (A) Fresh Tasmanian salmon fillet chargrilled	
/ *Regular*	39.5/47.5
/ *Petite*	30.5/36.5
Crumbed Lamb Cutlets Riverina lamb cutlets crumbed in panko breadcrumbs and deep fried	
/ *2 Pieces*	35.5/43.5
/ *3 Pieces*	43.5/52.5
Moroccan Spiced Riverina Lamb Rump (GF) Served with sumac spiced potato rosti, roasted vegetables and port wine jus	42.5/51.5
Bangers and Mash (GF) Three artisan Cumberland sausages served with creamy mash, buttered peas and traditional English pub onion gravy	25.5/31.5
Fisherman's Basket (I) 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 (I) Battered flathead fillets served with thick-cut chips, tossed salad leaves and tartare sauce	29.5/35.5

SAUCES

Chimichurri (GF, VE)	4/5	Creamy Mushroom (GF)	4/5
Béarnaise (GF)	3/4	Mixed Pepper (GF)	4/5
Hollandaise (GF)	3/4	Classic Gravy (GF)	4/5
Red Wine Sauce (GF, DF)	4/5	Diane (GF)	4/5



PARRILLA

TRADITIONAL PARRILLA EXPERIENCE

Our parrilla (pah-rree-shah) features traditional Argentinian grilling, where quality meats are cooked over hardwood and hot coals for a natural smoky flavour and light char.

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

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

GRILL

All steaks are served with a choice of sauce, chips or mash and salad or seasonal vegetables

	M/NM
Pinnacle Black Angus Rump Grass-Fed	
/ *Regular 250g*	33.5/40.5
/ *Petite 150g*	27.5/33.5
Yambinya Reserve Dry Aged Rib Sirloin 400g Pure Black Angus	49.5/59.5
Great Southern Fillet Mignon Eye fillet wrapped in bacon	
/ *Regular 240g*	45.5/54.5
/ *Petite 140g*	35.5/43.5
Make it Surf and Turf, Add Prawns	7/8
Korean Pork Belly 300g Ginger, garlic and soy-marinated pork belly served with steamed jasmine rice, crisp baby gem lettuce and chilli relish	37.5/45.5
Char-Grilled Baby Barramundi (GF, DF) (A) Topped with Asian herbs, chilli, ginger flavoured salad with sesame soy dressing and served with steamed rice and lemon	45.5/54.5

FAMILY SHARE

	M/NM
Serves 2-4 people *All family style steaks are sliced for ease of sharing. Be sure to add some sides and sauces, they're available to order separately*	
Signature In-House Dry-Aged Steaks Pure Black Angus - 42 days dry-aged, Yambinya Reserve, NSW	
Yambinya Reserve T-Bone 500g	94.5/98.5
Yambinya Reserve Rib Eye 600g	97.5/99.5
Persian Spice Marinated Junee Lamb Shoulder Served with honey-roasted carrots, whipped labneh, grilled broccolini, salsa verde, grilled pita bread and a minted pomegranate and feta salad	85.5/95.5
Pollo a la Brasa (GF) Free-range chicken marinated in Peruvian style herbs, chilli, dark beer, soy and lime, cooked over charcoal, served with pulao rice, salsa verde, fresh salad and pickled chilli	
/ *Half Chicken*	35.5/43.5
/ *Full Chicken*	45.5/54.5