BURGERS

All served with a generous serve of chips

M/NM

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
Chargrilled 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	Bacon	4
Cheese	1	Pickle	2

PASTA & RISOTTO

Prawn Linguini (I) 31.5/37.5
Handmade linguini tossed with tiger prawns, shaved garlic, chilli, cherry tomatoes, rocket and Grana Padano parmesan

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) 34.5/41.5
Gently cooked lamb shoulder tossed in pomodoro sauce, finished with Grana Padano parmesan and fresh herbs

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

HC Healthier Choices

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

M = Members Price NM = Non Members Price

A 10% surcharge applies on Sundays and public holidays.

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KID'S MENU

M/NM

Available for lunch and dinner
Child 12 years and under

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
Tasty crumbed premium chicken breast, plus two sides

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	Steamed veggies
Fresh salad	Hot chips
Roast corn on the cob	Roast potatoes

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

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

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

SWEET TREATS FOR THE KIDS

Strawberry or Banana Fundue (GF) 6/7.5
Yummy fresh strawberries or banana with melted dark chocolate

Yoghurt Crunch (GF) HC 6/7.5
Greek style yoghurt, seasonal fruit salad and a sweet granola full of yummy seeds and nuts

Frog in a Pond 6/7.5
A choccy frog floating in a pond of raspberry or lime jelly

Chocolate Mousse 6/7.5
House-made chocolate mousse with sprinkles

Scoop Lab!

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

THE TERRACE AT SOUTHBOUND

See what's on

LUNCH 12PM – 2PM
DINNER 5:30PM – 9PM

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BREAD & SHARING

M/NM

Arancini (V) 16.5/20.5
Hand-rolled tomato and basil arancini served with garlic aioli
/ *Add Jamón Serrano* 7/8

Chicken Spring Rolls (DF, VO, VEO) 19.5/23.5
Four house-made spring rolls with chicken, wombok, vegetables and soy sauce, served with Nuoc Mam sauce and tossed salad

Prawn Salad (GF, DF) (I) 19.5/23.5
Tiger prawns tossed with noodles, Asian herbs, cashew nuts and Nahm Jim dressing

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 23.5/28.5
Four hand rolled lamb koftas cooked over our parrilla wood-fired grill served with tabbouleh, pita bread and tzatziki

Chorizo (GFO, DF) 19.5/23.5
Two chorizo grilled over the fire and served with chimichurri and toasted bread
/ *Add Extra Chorizo* 6/7

Garlic and Herb Bread (V) 8/10
Two pieces with fresh herbs and garlic butter

Fugazza (V) 12.5/15.5
Focaccia style baked bread topped with feta, fresh herbs, balsamic and pomegranate

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

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

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

Seasonal Oysters Each (GF, DF) (A) 5/6
Served with champagne mignonette and lemon wedge
/ *Kilpatrick Each* 5.5/6.5

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

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

CLASSICS

M/NM

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

Chicken Schnitzel 27/32
Premium chicken breast schnitzel rolled in panko breadcrumbs
/ *Make it a Parmi with Napoli Sauce, Ham and Cheese* 4/5

Revolutionary Schnitzel (V) 27/32
Plant based schnitzel rolled in panko breadcrumbs

Chicken Hollandaise 30.5/36.5
Crumbed chicken breast stuffed with shaved leg ham and cheese

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) 42.5/51.5
Served with sumac spiced potato rosti, roasted vegetables and port wine jus

Bangers and Mash (GF) 25.5/31.5
Three artisan Cumberland sausages served with creamy mash, buttered peas and traditional English pub onion gravy

Fisherman's Basket (I) 35.5/43.5
Battered flathead fillets, crumbed prawns and crumbed calamari served with thick-cut chips, tossed salad leaves and tartare sauce

Battered Flathead Fillets (I) 29.5/35.5
Battered flathead fillets served with thick-cut chips, tossed salad leaves and tartare sauce

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) 15.5/19.5
Served with guacamole and sour cream

Wedge Salad (GF) 15.5/19.5
Iceberg lettuce with ranch dressing and crispy bacon

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

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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

M/NM

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

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 49.5/59.5
Pure Black Angus

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 37.5/45.5
Ginger, garlic and soy-marinated pork belly served with steamed jasmine rice, crisp baby gem lettuce and chilli relish

Char-Grilled Baby Barramundi (GF, DF) (A) 45.5/54.5
Topped with Asian herbs, chilli, ginger flavoured salad with sesame soy dressing and served with steamed rice and lemon

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 85.5/95.5
Served with honey-roasted carrots, whipped labneh, grilled broccolini, salsa verde, grilled pita bread and a minted pomegranate and feta salad

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