ALL DAY DINING

11am until late

TO SHARE

M/NM

Seasonal Oysters Each (GF, DF) 5.5/6.5
Served with champagne mignonette and lemon wedge

/ Kilpatrick Each 6/7

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

Snack Tasting Platter 23.5/28.5
A selection of six wings, two arancini and loaded fries

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

Arancini (V) 16.5/20.5
Hand-rolled pumpkin and ricotta 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 fried crispy 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

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

/ Add GF Chips (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

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 Cheese 1 Bacon 4 Pickle 2

KID'S MENU

M/NM

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

Chicken Kebab (GF) 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
Char grilled juicy beef patty, tomato, lettuce and mayo on a brioche bun, plus two sides

Lord of the Rings 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 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) 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) 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 13.5/15.5
Freshly cooked spaghetti with beefy bolognaise sauce

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

ENTRÉE

M/NM

Arancini (V) 16.5/20.5
Hand-rolled pumpkin and ricotta arancini served with garlic aioli

/ *Add Jamón Serrano* 7/8

Roasted Mediterranean Vegetable Salad (V, GF, DF) 21.5/25.5
Wood-fired vegetables marinated in fresh herbs and olive oil, tossed with wild rocket and balsamic dressing

Old School Prawn Cocktail (GF, DF) 19.5/23.5
Served in a cocktail glass with a wedge of lemon and house-made cocktail sauce

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

Lamb Kofta 23.5/28.5
Four hand rolled lamb kofta 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

TO SHARE

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) 5.5/6.5
Served with champagne mignonette and lemon wedge

/ *Kilpatrick Each* 6/7

ACCESS
MEMBERS' PRICING
SIGN UP HERE

PASTA & RISOTTO

M/NM

Prawn Linguini 31.5/38.5
Handmade linguini tossed with tiger prawns, shaved garlic, chilli, cherry tomatoes, rocket and Grana Padano

Roasted Mushroom Risotto (V)
Carnaroli rice gently cooked with seasonal mushrooms, butter, parmesan cheese and fresh herbs

/ *Regular* 29.5/35.5
/ *Petite* 24.5/29.5

Spinach and Feta Ravioli (V)
Artisan ravioli filled with spinach and feta, tossed in a creamy white wine sauce, baby spinach and fresh herbs

/ *Regular* 31.5/38.5
/ *Petite* 27.5/33.5

Lamb Ragu with Mafaldine Pasta (DFO) 34.5/41.5
Gently cooked lamb shoulder tossed in a creamy pomodoro sauce, finished with Grana Padano and fresh herbs

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
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

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

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 a choice of salad or seasonal vegetables

Chicken Schnitzel 27.5/33.5
Premium chicken breast schnitzel rolled in panko breadcrumbs

/ *Make it a Parmi (Napoli Sauce, Ham, Cheese)* 5/6

Revolutionary Schnitzel (V) 27.5/33.5
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)
Chargrilled fillet of fresh Tasmanian salmon

/ *Regular* 39.5/47.5
/ *Petite* 30.5/36.5

Crumbed Lamb Cutlets 43.5/52.5
Three Riverina lamb cutlets crumbed in panko breadcrumbs and deep fried

MAINS

Riverina Lamb Rump (GF) 42.5/51.5
Served with rosemary rosti potato, grilled broccolini and red wine jus

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

Fisherman's Basket 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 29.5/35.5
Battered flathead fillets served with thick-cut chips, tossed salad leaves and tartare sauce

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 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 a choice of 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

Texan BBQ Pork Ribs 300g 37.5/45.5
With house-made honey and chilli Texan glaze

Char Grilled Baby Barramundi (GF, DF) 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

Safron and Persian Spice Marinated Junee Lamb Shoulder 85.5/95.5
Served with roasted vegetables, hummus, broccolini and grilled pita bread

Tandoori Chicken
Free-range chicken, house marinated in yogurt, ginger, garlic, and a blend of aromatic Indian spices, slow-cooked and served with Pea Pulao, mint chutney, papadum, and fresh salad

/ *Half Chicken* 35.5/43.5
/ *Full Chicken* 45.5/54.5