SISSEMENT OF THE PROPERTY OF T



DINING HOURS

MONDAY
TUESDAY
12PM - 2PM & 5:30PM - 8:30PM
12PM - 2PM & 6PM - 8:30PM
WEDNESDAY
12PM - 2PM & 6PM - 8:30PM
THURSDAY
12PM - 2PM & 6PM - 8:30PM
FRIDAY
12PM - 2PM & 6PM - 8:30PM
SATURDAY
12PM - 2PM & 6PM - 8:30PM
SUNDAY
12PM - 2PM & 6PM - 8:30PM

BREADS TO START	м	٧
GARLIC BAGUETTE ® Baguette - spread with garlic butter and oven baked	7	8
GARLIC, CHEESE & BACON BAGUETTE Baguette - spread with garlic butter, bacon, cheese and oven baked	10.5	11.5
CHILLI & FETA BAGUETTE ♥ Garlic baguette topped with fresh chill, coriander, red onion, and feta cheese baked to perfection.	11	12.5
PEPPERONI & CHEESE BREAD ROLLS Pepperoni and cheese baked into house made bread rolls served with tomato chutney.	12	13.5
BASIL, OLIVE & SUNDRIED TOMATO BREAD (House made bread layered with basil, olives, sun dried tomato accompanied with a cream cheese and chive spread.) 11	12.5
BREAD SHARE PLATTER Includes bread options on one plate: Garlic Baguette, Chilli & Feta Bague Pepperoni & Cheese Bread Rolls & Basil, Olive & Sundried Tomato Bread		36
ENTREES	М	
GRILLED HALLOUMI (1) (ii) Halloumi cheese grilled served with tomato, red onion and spinach salad and lemon wedges.	14	16
BEEF & GALLANGAL SOUP © Beef pieces, Kafia lime, galangal, coriander, mild chilli, and noodles simmered in a master stock served with a bread roll.	9.5	11.5
PRAWN & SESAME ROLL Prawn and sesame farce rolled in wonton pastry and golden fried served with a sweet soy sauce.	16	18
LEMON CHICKEN SKEWERS ® Chicken pieces, pineapple, tomato, capsicum, and shallots on a bamboo skewer drizzled with a lemon sauce	15	17
LIME & PEPPER CALAMARI © Calamari strips coated with polenta, cornflour, lime, salt and pepper and aioli dipping sauce.	16	18
CHICKPEA CASHEW PATTIES (V) (F) Fresh herbs mixed cashews, chickpeas, and lentils grilled and accompanied a coconut red curry sauce.	13	15
SALADS	М	٧
add a little extra protein to your salad from the options l	oelow	
AVOCADO & FETA SALAD ① @F Cos lettuce, avocado, feta, red onion, tomato and honey mustard dressing.	18	20
BEEF & CRISPY NOODLES SALAD ©F Crispy noodles, onion, coriander, mild chilli, mixed lettuce, shallots, sautéed beef, coconut red curry dressing.	21	23.5
CAESAR SALAD Cos lettuce, croutons, crisp bacon, parmesan cheese, boiled egg, Caesar dressing.	18	20
GREEK SALAD © Mixed lettuce, tomato, onion, cucumber, carrot, feta, olives, balsamic reduction.	18	20
		1

A LITTLE ON TOP?

GRILLED CHICKEN - M: \$7 | V: \$9 GRILLED GARLIC PRAWNS (8) - M: \$12 | V: \$15 SAUTEED BEEF STRIPS — M: \$8 | V: \$10 AVOCADO — M: \$3 | V: \$5 FRIED EGGS — M: \$3 | V: \$5 GRILLED HALLOUMI - M: \$6 | V: \$8

SIDES

ChipsMashed PotatoSteamed VegetablesGarden SaladCaesar Salad

SAUCES

- Gravy Diane Sauce Garlic Cream Sauce Pepper Sauce Chilli Hot Sauce Garlic Aioli

PASTA

BEEF BOLOGNAISE FETTUCINI

Minced beef simmered in a rich napoli sauce with garlic, and basil.

CARBONARA FETTUCINI

Traditional carbonara with bacon, garlic & cream, finsihed with coddled egg

CHICKEN & PEPPERONI FETTUCINI

Chicken pieces, garlic, pepperoni, red onion, olives and shallots served in a Napoli sauce.

HALLOUMI & MUSHROOM FETTUCINI ® 21.5 24.5

Red onion, mushroom, fresh tomato, spinach, garlic, white wine, butter, and grilled haloumi cheese.

SEAFOOD FETTUCINI

Calamari, fish, prawns, mussels, pan fried garlic, fresh tomato,

shallots, white wine, butter.





KIDS MEALS 12 YEARS & UNDER

served with kids post-mix, soft serve ice cream + activity pack

20

22

26

27

23

25

29

30

CHEESE PIZZA \odot

11.5 12.8

CRUMBED CHICKEN TENDERS & CHIPS

CRUMBED BARRAMUNDI & CHIPS

CRUMBED STEAK & CHIPS

GRILLED CHICKEN & CHIPS @

GRILLED BARRAMUNDI & CHIPS @

SPAGHETTI BOLOGNAISE

MINI HOT DOGS & CHIPS



DID YOU KNOW KIDS EAT FREE ON THURSDAYS IN THE BISTRO?

M - MEMBER

V - VISITOR

NOT A MEMBER OF SOUTHS CLUBS? JOIN AT RECEPTION OR AT THE TILL & SAVE! All Mains served with two sides and your choice of sauce

CRUMBED STEAK Made in house + crumbed to perfection	22	25	CRUMBED FISH Made in house + crumbed to perfection	22	25
CRUMBED CHICKEN Made in house + crumbed to perfection	22	25	BARRAMUNDI ©F Choice of Grilled or Battered	28	32
250G GRILLED CHICKEN © Marinated boneless chicken thighs grilled to perfection	26	29	SEAFOOD BASKET Beer battered barramundi, lime & pepper calamari,	28	31
SOUTHERN FRIED CHICKEN Chicken thighs dusted in Southern spices and fried till golden brown	29	33	crumbed prawn cutlets & beer battered seafood stick GARLIC OR CHILLI PRAWNS ®	32	36
TRADITIONAL ROAST OF THE DAY®	22	25	Served with steamed rice, lemon wedges and shallot curls Includes 1x side		

Served with baked & steamed vegetables

		М	٧		М	٧
	Your choice of Crumbed Chicken or Crumbed S	teak + inc	ludes yo	ur choice of two sides		
)	TRADITIONAL PARMI Napoli sauce, bacon and cheese	25	28	DO YOU AVO-CADO? White sauce, avocado, spinach, red onion and cheese	27.5	30.5
	THE STING White garlic sauce, spinach, fresh coriander, mild chilli red onion and cheese	25.5	28.5	PEPPERONI PLEASER Napoli sauce, pepperoni, fresh tomato, cheese and shallots.	27.5	30.5
	PADDOCK GRAZER White garlic sauce, mushroom, spinach, olives, tomato and cheese.	26	29	RASHER BASHER Napoli sauce, beef bolognese, pepperoni, bacon,	28	31
	A LITTLE BEEFY Napoli sauce, Beef, mushroom, shallots and Cheese	27	30	beef strips and cheese		
	DOUBLE THE SCHNITZEL	12	13.5	THE REEF White garlic sauce, prawns, fish, calamari, mussels, cheese and shallots	31	35



FROM THE GRILL	М	٧				
All Grill items served with two sides and your choice of sauce						
200G RUMP STEAK ®	28	31				
400G RUMP STEAK ®	39	42				
300G SIRLOIN STEAK ®	34	37				
400G T-BONE STEAK®	42	45				
SMOKEY BBQ PORK RIBS > HALF RACK @	30	33				
SMOKEY BBQ PORK RIBS > FULL RACK ®	41	44				

г		٦
Τ	WANT A LITTLE EXTRA ON TOP?	1
I	GRILLED GARLIC PRAWNS (8) 12 15 AVOCADO 3 5	ı
1	FRIED EGGS 3 5 CARAMELIZED ONION 3 5	
¦	SERVED WITH YOUR CHOICE OF SAUCE	
I	Gravy, Diane, Pepper, Mushroom, Bearnaise, Creamy Garlic Sauce Chilli Hot Sauce, Garlic Aioli, Tomato Sauce or BBQ Sauce	ı
		- 1

V VEGETARIAN

LOVED YOUR EXPERIENCE?

LEAVE US A REVIEW ON GOOGLE

FOOD ALLERGIES & DIETARY REQUESTS

Whilst all care is taken when catering for special dietary requirements, It must be noted that within the premises we handle nuts, seafood, sesame seeds, shellfish, wheat flour, eggs, fungi and dairy products. Souths Leagues Club will cater to the customer requests to the best of our ability, although the decision to consume a meal is the responsbiblity of the diner.

