SMALL DISHES TO SHARE

The Social Platter 39
Cured Meats, Cheese, Country Terrine, Liver Pâté, Marinated & Pickled Veg, Crisps & Crackers. GFA

Blumes' Inspired Focaccia, Smoked Miso Butter 5

Chicken Liver Pâté 19
Apple Chutney, Olive Oil Crackers GFA

BBQ Chicken Dumplings (3+) 18
Chinese Ginger Wine Dressing

Smoked Beef Cheek Empanada (2+) 18
Caramelised Onion, Caponata Dressing

Loaded Truffle Fries 16
Truffle Mayonnaise, Fried Onion, Parmesan. GF, V

Chicken Kiev Bao Bun (2+) 20
American Cheese, Cabbage Slaw, Garlic Butter

Tasty Cheese & Jalapeno Arancini (2+) 16
Mortadella, Green Onion Mayonnaise VA

Wagyu Cheeseburger Spring Roll (2+) 16
Smoked Tomato Chutney

Crispy Fried pork Shoulder Skewer (2+) 22
Cashews, Rachel's Figs, Yellow Bean Dressing. GF

Beer Battered Zucchini Flowers (2+) 22
Whipped Ricotta, Witlof, Parmesan, Burnt Honey Dressing V

Potato Rosti (2+) 18
Caramelised Fennel, Shaved Prosciutto. GF, VA

Slow Roasted Lamb Shoulder Souvlaki Slider (2+) 20

Baked Scallop in their shell (2+) 18
Curried Cauliflower, Pangratatto, Curry Leaf GFA

Panko Crumbed Rockling (1+) 14
Sushi Rice, Ponzo Mayo, Pickled Wakame, Nori

The Social Snack Set - min 2 people **$44 pp**
Focaccia, Arancini, Spring Roll, Thai Beef Salad, Baked Scallops.

The Social Premium Set - min 2 people **$68 pp**
All of the above plus perfectly cooked Chargrilled Cape Grim Beef cut to share with selected sides

LARGER DISHES TO SHARE

Thai Style Inspired Beef Salad 32
Glass Noodles, Toasted Peanuts & Hot Mint Dressing GF, VA

Salt & Pepper Calamari Salad 28
Cashews, Iceberg, Lemon Lime Dressing, Roasted Rice GF

Middle Eastern Fried Chicken 30
Grains, Nuts, Seeds, Hommus, Date Molasses, Dukkha GFA

Crispy Fried Eggplant 28
Cherry Tomatoes, Snow Peas, Bean Shoots, Spring Onion, Chilli Caramel V

Twice Cooked Duck Leg 30
Hoisin, Spring Onion, Sichuan Pepper, Cucumber, Flat Breads

SIDES

Gravel Hill Gardens Pumpkin Crumble V 12
with Cheddar, Pepitas, Hazelnuts, Focaccia Crumbs

Beetroot & Fregola Pasta Salad V 12
Toasted Almonds, Dill, Smoked Sour Cream

Fries, Aioli GF, V 11

STEAKS

All steaks served with potato roesti, Dutch carrots, onion rings, red wine sauce

250g Cape Grim Eye Fillet 52

300g Cape Grim Porterhouse 48

500g Swan Hill Ribeye - 21 day dry aged - serves 2 95

DESSERT

Basque Style Cheese Cake 17.5
Issy's Baked Plums, Favourite Flavours Ice Cream

Roasted Strawberry & White Chocolate Coupe 16.5
Toasted Meringe, White Chocolate Ice CreamBa GFA

Long Paddock Banksia Cheese 18
Condiments, Crackers & Crisps GFA

GF = Gluten Free GFA = Gluten Free Available
V = Vegetarian VA = Vegetarian Available
Please note: we cannot guarantee 100%that our food is allergen or gluten free. Traces of allergens or gluten may unintentionally be present in food due to cross contamination during service and prep times

SOCIAL DINING

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