

SOCIAL DINING

'S.P.' - Social Platter	35
Country Terrine, Chicken Liver Parfait, Cured Meats, Long Paddock Cheese, Marinated & Pickled Veg, Crackers and Crisps. (gfa)	

Blumes' Focaccia, Smoked Miso Butter	5
Chicken Liver Parfait, Apple Chutney, Olive Oil Crackers. (gfa)	17
Long Paddock Banksia, Condiments, Crackers & Crisps	15

The Social Snack Set - Focaccia, Croquette, Spring Roll, Pork Skewer, Rockling Bao (Minimum 2 people)	40pp
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Cheddar & Jalapeno Croquettes, Green Onion Mayonnaise - 3 pc	18
Baked Scallops in Shell, Cauliflower, Toasty Breadcrumbs, Garlic Butter - 3pc	18
Wagyu Cheeseburger Spring Roll, Smoked Tomato Chutney - 2 pc	16
Loaded Fries Truffle Mayonnaise, Fried Onion, Parmesan	14
Japanese Glazed Pork Belly Skewer, Cucumber, Dikon, Tonkatsu, Shichimi Pepper - 2 pc (gfa)	20
Empanada, Smoked Cauliflower, Ricotta, Parmesan - 2 pc	18
Rockling Fish Finger Bao Buns, Wakame, Kewpie Tartare Mayo - 2 pc	20
Potato Rosti, Caramelised Fennel, Shaved Prosciutto - 2 pc (gfa)	17
Lamb Shoulder Sliders, Smoked Yoghurt, Fried Onions, Pickled Zucchini - 2 pc	18
Slow Roasted Dry-aged Beef Flatbread, Sweet Onions, Bread & Butter Pickles, Carrot Top Pesto, Jerusalem Artichoke Crisps	19
Calamari Salad, Gravel Hill Gardens Herbs & Leaves, Green Goddess Dressing	25
Katsu Chicken Bowl, Sushi Rice, Edamame, Pickled Ginger, Cucumber, Furikake, Japanese Curry Mayonnaise	23
Prawn & Pork Salad, Granny Smith Apple, Beans, Mint, Cashews, Crispy Chilli Caramel. (gfa)	26
Parmesan Crumbed Pork Cutlet Cotoletta, Caramelized Brussel Sprouts, Jerusalem Artichoke, Savoy Cabbage, Garlic Butter	33

Premium Social Set - Focaccia, Croquette, Spring Roll, Pork Skewer, Baked Scallop + Chargrilled Cape Grim Premium Beef, Selected Sides (Minimum 2 people)	60pp
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500g Ribeye 21 Day Dry Aged Beef, Swan Hill (gfa)	75
250g Cape Grim Eye Fillet (gfa)	45
300g Cape Grim Porterhouse (gfa)	40

'All Steaks Served with Potato Rosti, Onion Rings, Red Wine Jus'

SIDES

Gravel Hill Gardens Butternut Pumpkin Crumble, Cheddar, Pepitas, Hazelnuts, Focaccia Crumbs	12
Roasted Beetroot, Smoked Almond, Rosini, Dill, Spring Onion Salad	12
Mixed leaf, mignonette lettuce, shaved fennel, cucumber, radish (gfa)	12
Fries, Aioli (gfa)	10

DESSERT & CHEESE

Collins Honey Layer Cake 15

cinnamon poached pear, favourite flavours white chocolate
icecream

Rhubarb & Apple Crumble Coupe 15

**Long Paddock Banksia, Apple Chutney, Crackers &
Crisps 15**

Munari Late Harvest Voignier 14/39

OH, WHY NOT?

Hazelnut Espresso Martini 22

Kahlua, Frangelico, sugar syrup, coffee

Four Pillars Negroni 26

Gin, Campari, Vermouth

Pas-Sour 19

Passoa, vodka, passionfruit, lemon juice, sugar syrup, egg white

Salty Camel 22

Vodka, baileys, salted caramel, cream

French Martini 22

Chambord, vodka, sugar syrup, pineapple