

SMALL DISHES TO SHARE

The Social Platter	45
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
Yellow Bean 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	
Cheeseburger Spring Roll (2+)	16
Smoked Tomato Chutney	
Japanese Glazed Pork Belly Skewer (2+)	22
Cucumber, Daikon, Tonkatsu, Shichimi Pepper 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, Pangrattato, Curry Leaf GFA	
Rockling Fish Finger Sanga (1+)	14
Wakame, cucumber, kewpie tartare	

The Social Snack Set - min 2 people	\$44 pp
Focaccia, Arancini, Spring Roll, Pork & Prawn 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

Pork Belly, Green Papaya & Prawn Salad	32
Toasted Peanuts & Hot Mint Dressing GF, VA	
Calamari Salad	30
with Gravel Hill Gardens Herbs & Leaves, Green Goddess Dressing 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	
Pastrami Flatbread	24
Cucumber, Dill, Malt Onions, Smoked Yoghurt, Kipfler Chips	

SIDES

Gravel Hill Gardens Pumpkin Crumble V	12
with Cheddar, Pepitas, Hazelnuts, Focaccia Crumbs	
Gravel Hill Garden Mixed Salad GF, V	12
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

Collins Honey Layer Cake	17.5
Poached Pear, Flavourite Flavours White Chocolate Icecream	
Strawberry Cheesecake Coupe	16.5
Roasted Strawberries, Cheesecake Mousse, Favourite Flavours Ice Cream, Toasted Meringue. 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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