

SMALL DISHES TO SHARE

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| 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 | |
| Smoked Beef Cheek Empanada (2+) | 18 |
| Caramelised Onion, Caponata Dressing | |
| Loaded Truffle Fries | 16 |
| Truffle Mayonnaise, Fried Onion, Parmesan. GF | |
| 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

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| 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, Crispy Chilli Caramel | |
| Pastrami Flatbread | 24 |
| Cucumber, Dill, Malt Onions, Smoked Yoghurt, Kipfler Chips | |

SIDES

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|---|----|
| 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

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| 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

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| 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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