

SOCIAL DINING

'S.P.' - Social Platter (serves 2-4)	45
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	16.50
The Social Snack Set - Focaccia, Croquette, Spring Roll, Pork & Prawn Salad, Baked Scallops (Minimum 2 people. Required for groups of 6 or more)	44pp
Potato & Cheddar Arancini, Champagne Ham, Green Onion Mayonnaise - min 2pc	16
Baked Scallops in Shell, Curried Cauliflower, Pangratatto, Curry Leaf - min 2pc	18
Wagyu Cheeseburger Spring Roll, Smoked Tomato Chutney - min 2 pc	16
Loaded Fries Truffle Mayonnaise, Fried Onion, Parmesan	16
Japanese Glazed Pork Belly Skewer, Cucumber, Dikon, Tonkatsu, Shichimi Pepper - min 2 pc (gfa)	22
BBQ Chicken Dumplings, Yellow Bean Dressing - min 3 pc	18
Slow Roasted Lamb Shoulder Souvlaki Sliders - min 2 pc	18
Rockling Fish Finger Bao Buns, Wakame, Kewpie Tartare Mayo - min 2 pc	22
Potato Rosti, Caramelised Fennel, Shaved Prosciutto - min 2 pc (gfa)	18
Crumbed Whole Australian King Prawns, Sauce Mary Rose - min 2 pc	24
Empanada, Smoked Cauliflower, Ricotta, Parmesan - min 2 pc	18
Slow Roasted Lamb Rump Flatbread, Sweet Onions, Smoked Yoghurt, Bread & Butter Pickles, Kipfler Chips	20
Calamari Salad, Gravel Hill Gardens Herbs & Leaves, Green Goddess Dressing	27
Middle Eastern Fried Chicken, Grains, Nuts, Seeds, Hummus, Date Molasses, Dukkah	30
Pork Belly, Green Mango & Prawn Salad, Toasted Peanuts, Hot Mint Dressing (gfa)	28
Crispy Fried Eggplant, Asparagus, Cherry Toms, Spring Onion, Crispy Chilli Caramel	25
Premium Social Set - Focaccia, Croquette, Spring Roll, Pork & Prawn Salad, Baked Scallop + Chargrilled Cape Grim Premium Beef, Selected Sides (Minimum 2 people. Required for groups of 6 or more)	68pp
500g Ribeye 21 Day Dry Aged Beef, Swan Hill - serves 2 (gfa)	95
250g Cape Grim Eye Fillet (gfa)	49
300g Cape Grim Porterhouse (gfa)	45
<i>'All Steaks Served with Potato Rosti, Dutch Carrot, Onion Rings, Red Wine Jus'</i>	
SIDES	
Gravel Hill Gardens Butternut Pumpkin Crumble, Cheddar, Pepitas, Hazelnuts, Focaccia Crumbs	12
Gravel Hill Mixed leaf, shaved fennel, cucumber, radish (gfa)	12
Fries, Aioli (gfa)	11

DESSERT & CHEESE

Collins Honey Layer Cake 15

cinnamon poached pear, favourite flavours
white chocolate ice cream

Strawberry Cheesecake Coupe 15

roasted strawberries, cheesecake mousse, favourite flavours
white chocolate ice cream and toasted meringue (gfa)

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

While we strive to accommodate dietary needs, our shared kitchen environment presents a risk of cross-contact with various allergens. Please advise staff of any severe allergies so we can review ingredients and discuss suitable options with you