

SOCIAL

Dining & Bar

MON-WED 12.00pm-2.30pm | 5.30pm-8.30pm | **THURS-FRI** 12.00pm-2.30pm | 5.30pm-9.00pm **SAT ALL DAY DINING** | 12.00pm-9.00pm | **SUN ALL DAY DINING** | 12.00pm-8.30pm

Spring Menu / Lunch

Starters

Garlic, Herb & Cheese Bread 10.0M / 11.0NM **+**

Garlic Pizza 14.0M / 16.0NM
10-inch pizza with garlic butter, cheese mix, and oregano.
Add bacon bits and sweet chilli drizzle – extra 4.0

Lobster Fritters 18.0M / 20.0NM **DF GF**

Lobster fritters with Asian slaw and teriyaki sauce, Togarashi mayo, topped with bonito flakes.

Pork Buns 16.0M / 18.0NM **DF**

Chinese style homemade pork steamed buns with crispy chilli oil and pork crackling.

Peking Duck Spring Rolls 16.0M / 18.0NM **DF**

Chinese BBQ duck spring rolls served with plum sauce.

Chicken Satay Skewers 16.0M / 18.0NM **N DF GF**

Grilled skewers served with aromatic satay sauce, cos lettuce and pickles.

Wild Mushroom & Truffle Arancini (4) 14.0M / 16.0NM **V**

With basil pesto mayo.

Small Bowl of Chips 7.0M / 8.0NM **+**

Served with tomato sauce.

Large Bowl of Chips 12.0M / 14.0NM **+**

Served with gravy.

Wok Dishes

Pad Thai **N DF +**

Chicken 24.0M / 26.0NM Prawn 26.0M / 28.0NM

Rice noodles tossed with carrot, onion, spring onion, chives, peanuts, bean shoots, and our award-winning Pad Thai sauce.

Satay Beef Noodles 24.0M / 26.0NM **N DF +**

Tender sliced beef with our house made peanut sauce, onion, capsicum, and broccoli, tossed with egg noodles.

Nasi Goreng 23.0M / 25.0NM **+**

Indonesian-style fried rice wok-tossed with chicken, shrimp, vegetables, and sweet soy, topped with a fried egg, prawn crackers, fresh cucumber and tomato.

Lunch Specials 20.0M / 22.0NM

Chicken Schnitzel

Crumbed lunch schnitzel with fresh lemon, chips & salad or veg. Make it a parmi add 5.0

Sicilian Eggplant Ragu **V +**

Pan fried potato gnocchi, with eggplant and tomato ragu, capers, olives, fresh herbs, parmesan.

Fish & Chips **DF +**

Battered or grilled John Dory fillet with tartare sauce, lemon, chips and salad.

Lunch Roast **+ GF**

Roast of the day with roast potato, pumpkin, carrot, green peas and gravy.

Sweet & Sour Pork **DF +**

Battered pork on steamed rice with Bok choy, topped with sweet and sour sauce, fried noodles, toasted sesame seeds.

Social Steak Sandwich

Grilled scotch fillet minute steak, caramelised onion, tomato, lettuce, Swiss cheese, mustard & tomato sauce, side of chips.

Grilled Chicken Burger **+**

Lemon, herb & paprika grilled chicken thigh, lemon aioli, cucumber, oak lettuce, served with hot fries.

Chicken Caesar **+**

Cos lettuce, parmesan, croutons, shaved parmesan, egg, anchovies, bacon, Caesar dressing.

Salads

Club Poke Bowl 24.0M / 26.0NM **DF +**

Choice of honey soy chicken or smoked salmon with avocado, cucumber, edamame beans, wakame, sesame, radish, shredded carrot, kewpie, soy dressing, and steamed rice.

Lemongrass Chicken

Noodle Salad 24.0M / 26.0NM **DF GF**

With shredded carrot, cucumber, bamboo shoots, and spring onion, tossed with glass noodles and nuoc cham dressing.

Mains

Atlantic Salmon 28.0M / 30.0NM **DF**

Pan-seared salmon with salsa verde, couscous, olives, peppers, parsley, and lemon & dill béarnaise.

**300g Grass-Fed King Valley
Scotch Fillet** 46.0M / 48.0NM **+**

Cooked to your taste, served with choice of two sides and sauce.

Chicken Schnitzel 25.0M / 27.0NM **+**

Crumbed schnitzel with fresh lemon, choice of two sides, and sauce.

Chicken Parmigiana 28.0M / 30.0NM **+**

Schnitzel topped with ham, tomato sugo, mozzarella cheese, and two sides.

Burgers

*All burgers served with hot fries

Cheeseburger 21.0M / 23.0NM **+**

Beef patty, cheese, pickle, lettuce, burger sauce.
(+Extra patty & cheese + 4.0M/5.0NM)

Plant Me One 21.0M / 23.0NM **+ V**

Smokey kale and quinoa patty, chimichurri mayo, oak lettuce, tomato relish, and lemon butter.

Sides & Sauces

Extra Sauces 3.0M / 4.0NM **GF**

Gravy, aioli, peppercorn, mushroom, garlic butter, smoky BBQ, béarnaise, dijon mustard.

Sides 6.0M / 7.0NM

Steamed vegetables **+ GF V**

Garden salad with poppyseed dressing **GF V**

Creamy mash **GF V**

Roast potatoes **GF V**

Asian slaw **GF V DF**

Kids Meals

Kids Meals 15.0M / 16.0NM

Includes drink & dessert.

Options: Mini pizza **+** cheeseburger & fries,
kids roast **DF GF**, nuggets or fish & chips, spaghetti
bolognise **+**

Kids Activity Bag 2.0

Desserts

Coconut, Lime & Mango Panna Cotta 15.0M / 16.0NM **V GF**

Served with puffed rice, freeze-dried coconut, and mango.

Cornflake Chocolate Mousse 15.0M / 16.0NM **V GF**

Dark chocolate mousse with candied cornflakes, caramel, popcorn, and espresso syrup.

Triple Gelato 15.0M / 16.0NM **V**

Chefs variety gelato scoops with fudge and white chocolate snowflakes.

Cakes & Slices **V +**

Available from the display cabinet with tea or barista coffee.

Specials

Eye Fillet 250gm Murray Region Grass Fed **+**
30.0M/40.0NM

Cooked to your taste, served with choice of sauce, chips, and salad.

Chinese Battered Honey Chicken
22.0M/24.0NM

Served with honey sauce, bok choy, steamed rice, fried noodles, sesame seeds.

Herb and Parmesan Crusted Barramundi **+**
24.0M/26.0NM

Served with garlic, cream and caper sauce, chips and salad.

Please note: Social Dining & Bar is not an allergen-free kitchen and cannot guarantee against cross contamination, please notify us of any allergies or intolerances when ordering so we can take the utmost care when preparing your food.



Gluten free



Dairy free



Dairy free, Nut free,
Vegetarian or Gluten
free option available



Vegetarian



Contains nuts

Wine

Sparkling	Glass	Bottle
Counterpoint Sparkling	7.0M / 7.5NM	28.0M / 30.0NM
Cofield Prosecco Piccolo (VIC)		13.0M / 14.0NM
Brown Brothers Prosecco (VIC)		38.0M / 40.0NM
Hurtle Sparkling Chardonnay (SA)		60.0M / 65.0NM
Jansz Premium Cuvée NV (TAS)		55.0M / 60.0NM
De Bortoli Woodfired Sparkling Shiraz (VIC)		38.0M / 40.0NM
White	250ml	Bottle
Brown Brothers Moscato Piccolo (VIC)		12.0M / 13.0NM
Chaffey Bros Riesling (SA)	14.0M / 15.0NM	38.0M / 40.0NM
Yalumba Y Series Pinot Grigio (SA)	12.0M / 13.0NM	35.0M / 37.0NM
Flying Duck Pinot Grigio (VIC)		40.0M / 42.0NM
Counterpoint Chardonnay	11.5M / 12.5NM	28.0M / 30.0NM
Wirra Wirra Chardonnay (SA)	13.0M / 14.0NM	36.0M / 38.0NM
Marty’s Block Sauvignon Blanc	11.5M / 12.5NM	28.0M / 30.0NM
West Cape Howe Sauvignon Blanc (WA)	13.0M / 14.0NM	36.0M / 38.0NM
Twin Islands Sauvignon Blanc (NZ)	14.0M / 15.0NM	38.0M / 40.0NM
Red	250ml	Bottle
Counterpoint Rosé	11.5M / 12.5NM	28.0M / 30.0NM
Cambells Rosé (VIC)	14.0M / 15.0NM	36.0M / 38.0NM
Yalumba Y Series Pinot Noir (SA)	12.0M / 13.0NM	35.0M / 37.0NM
Mortar & Pestle Cabernet Merlot	11.5M / 12.5NM	28.0M / 30.0NM
Oyster Bay Merlot (NZ)	14.0M / 15.0NM	38.0M / 40.0NM
Counterpoint Shiraz	11.5M / 12.5NM	28.0M / 30.0NM
Heathcote Cravens Place Shiraz (VIC)	14.0M / 15.0NM	38.0M / 40.0NM
Campbells Bobbie Burns Shiraz (VIC)		42.0M / 44.0NM
Yalumba Sanctum Cab. Sauvignon (SA)		38.0M / 40.0NM
Redbank Sangiovese (VIC)	12.0M / 13.0NM	35.0M / 37.0NM
Running with the Bulls Temprillio (SA)	13.0M / 14.0NM	36.0M / 38.0NM
Premium — bottle only		Bottle
Pewsey Vale The Contours Riesling 2013 (Eden Valley, SA)		50.0M / 55.0NM
Nautilus Estate The Paper Sauvignon Blanc 2022 (Marlborough, NZ)		65.0M / 70.0NM
Mt Difficulty Roaring Meg Pinot Noir 2022 (Central Otago, NZ)		50.0M / 55.0NM
Yalumba The Steeple Shiraz 2018 (Barossa, SA)		95.0M / 100.0NM
Jim Barry The McRae Wood Shiraz 2019 (Clare Valley, SA)		75.0M/80.0NM
Brown Brothers Patricia Cabernet Sauvignon 2018 (VIC)		75.0M / 80.0NM

Beer & Cider

On Tap Schooner	
Carlton Draught	8.5M / 9.5NM
Carlton Dry	8.5M / 9.5NM
Great Northern Crisp 3.5%	8.3M / 9.3NM
Stone & Wood Pacific Ale	10.5M / 11.5NM
Brookvale Union Ginger Beer	12.5M / 13.5NM
Hard Rated	12.5M / 13.5NM
Hahn SuperDry	8.5M / 9.5NM
Hahn 3.5%	8.3M / 9.3NM
Stubbies and Cans	
Pure Blonde	7.7M / 8.7NM
Great Northern Zero	5.5M / 6.5NM
Peroni Azzurro 0.0%	6.0M / 6.5NM
Victoria Bitter, Melbourne	7.7M / 8.7NM
Crown Lager	8.7M / 9.7NM
Corona	8.5M / 9.5NM
XXXX Gold	7.0M / 8.0NM
Abbotsford Invalid Stout	9.0M / 10.0NM
Tooheys Old Dark Ale	8.7M / 9.7NM
Cascade Premium Light	7.0M / 8.0NM
Hahn Super Dry (GF)	8.0M / 9.0NM
Somersby Cider — pear, apple	7.5M / 8.5NM
Somersby Cider — blackberry	10.5M / 11.5NM
Heineken, Asahi	8.0M / 9.0NM

Cocktails

All cocktails 16.0M / 18.0NM
Black Russian Vodka, Kahlua, Cola
Mojito Bacardi, Lime Juice, Syrup, Mint, Soda
Aperol Spritz Aperol, Prosecco, Soda
Maui Island Breeze Billsons Gin, Cointreau, Curacao, Lime Juice, Syrup
Sex on the Beach Vodka, Peach Schnapps, Orange Juice, Cranberry Juice
Tom Collins Gin, Lemon Juice, Syrup, Soda

Monthly Feature

La Boca Malbec Glass 250ml Bottle	13.0M / 15.0NM 35.0M / 40.0NM
Gigi Pinot Grigio Glass 250ml Bottle	13.0M / 15.0NM 35.0M / 40.0NM
Jansz Tasmania Cuvee Glass	9.0M / 10.0NM
Carlton Dry 3.5 Schooners	7.0M / 9.0NM
Beechworth Pale Ale Schooners	8.0M / 9.0NM
Bondi Liquor Limoncello and Orangecello Spritzes Citrus Gin	9.0M / 11.0NM 12.0M / 15.0NM