

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

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.

Salads

Club Poke Bowl 24.0M / 26.0NM 

DF

+

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

Japanese Prawn & Soba  
Noodle Salad 28.0M / 30.0NM 

DF

  
Tiger prawns, lettuce, wakame, pickled ginger, radish,  
avocado, fried shallots, togarashi mayo, soy dressing.

Chicken Caesar 25.0M / 27.0NM 

+

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

GF

Gluten free

DF

Dairy free

+

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

V

Vegetarian

N

Contains nuts

MONDAY-WEDNESDAY 12.00PM–2.30PM | 5.30PM–8.30PM  
THURSDAY-FRIDAY 12.00PM–2.30PM | 5.30PM–9.00PM  
SATURDAY ALL DAY DINING 12.00PM–9.00PM  
SUNDAY ALL DAY DINING 12.00PM–8.30PM

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.

Mongolian Beef 25.0M / 27.0NM 

DF

+

  
Tender sliced beef tossed in Mongolian stir-fry sauce,  
onion, capsicum, and broccoli, tossed with egg noodles.

Nasi Goreng 24.0M / 26.0NM 

+

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

Korean Fried Chicken 24.0M / 26.0NM 

+

GF

  
Marinated chicken thigh, lightly dusted and fried,  
tossed with seasonal vegetables, house-made Korean  
BBQ sauce, with steamed rice.

Burgers

\*All burgers served with hot fries

Cheeseburger 23.0M / 24.0NM 

+

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

Plant Me One 22.0M / 23.0NM 

+

V

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

Grilled Chicken Burger 23.0M / 24.0NM 

+

  
Lemon, herb & paprika grilled chicken breast, lemon aioli,  
cucumber, and oak lettuce.

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

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.

Mains

Chicken Supreme 30.0M / 32.0NM 

+

  
Char-grilled chicken breast, topped with creamy bacon  
and mushroom sauce, avocado and a choice of sides.

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

+

  
Cooked to your liking, served with a 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.

Spaghetti Bolognaise 24.0M/26.0NM 

+

  
Braised beef and pork ragu, in rich tomato sugo  
topped with parmesan.

Ham & Leek Spaghetti 24.0M / 26.0NM 

+

V

  
Ham, leek, and cheese tossed with spaghetti, enriched  
with egg, topped with parmesan and parsley.

Sicilian Eggplant Ragu 22.0M/24.0NM 

+

  
Penne pasta, with eggplant and tomato ragu, capers,  
olives, and fresh herbs.

Fish & Chips 28.0M / 30.0NM 

+

  
Battered or grilled barramundi fillets with tartare sauce,  
lemon, and choice of two sides.

Pizzas 10-inch base

Margherita 18.0M / 20.0NM 

+

  
Tomato base, cheese mix, fresh tomato, oregano, basil.

Hawaiian 20.0M / 22.0NM 

+

  
Tomato base, ham, pineapple, red onion, cheese mix,  
pecorino, oregano.

The Aussie 20.0M / 22.0NM 

+

  
Tomato base, bacon, ham, cheese mix, egg, oregano,  
drizzled with BBQ sauce.

Supreme 22.0M / 24.0NM 

+

  
Tomato base, cheese mix, ham, pepperoni, chicken,  
mushroom, capsicum, onion, pineapple, kalamata olives.

BBQ Chicken & Pineapple 22.0M / 24.0NM 

+

  
Tomato base, chicken, onion, capsicum, cheese mix,  
pineapple, spinach, and a drizzle of smoky BBQ sauce.

Chorizo & Prawn 23.0M / 25.0NM  
Smoked paprika béchamel base, Spanish chorizo, tiger  
prawns, mozzarella, red chilli, coriander, and lemon aioli.

Kids Meals

Kids Meals Includes drink & dessert 15.0M / 16.0NM

Choose from: Mini pizza 

+

  
Cheeseburger & fries  
Kid's roast 

DF

GF

  
Nuggets or fish & chips  
Spaghetti bolognaise 

+

Kids Activity Bag 2.0

Desserts

Coconut, Lime & Mango Panna Cotta 

V

GF

  
15.0M / 16.0NM  
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

300g Chilled Whole Cooked Prawns 

DF

GF

  
20.0M / 22.0NM  
Served on ice with lemon and cocktail sauce.

Traditional Christmas Roast 

DF

GF

  
24.0M / 26.0NM  
Roast turkey breast, baked ham, roasted root  
vegetables, peas, and cranberry sauce, gravy.

Christmas Pudding with custard + cream 

V

  
12.0M / 14.0NM

Eye Fillet 250g Murray Region Grass Fed 

GF

+

  
30.0M / 40.0NM  
Served with choice of sauce, chips, and salad.

Prawn Singapore Noodles 

DF

+

  
24.0M / 26.0NM  
Tiger prawn outlets, egg noodles, carrot, onion,  
eschalots, capsicum, with a mild curry sauce.

Wine

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

Beer & Cider

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

Cocktails

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

Monthly Feature

<b>West Cape Howe Chardonnay, Sauvignon Blanc, and Pinot Noir (WA)</b>	M / NM
Glass 150ml	8.0 / 9.0
Bottle	38.0 / 40.0
<b>Carlton Dry 3.5 Schooners</b>	7.0 / 9.0
<b>Stone &amp; Wood Pints</b>	12.0 / 14.0
<b>Vodka + 30ml mixer</b>	8.0 / 10.0