

To order
please quote
your table
number at the
register

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.

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.

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

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

+
- Battered or grilled barramundi fillet with tartare sauce, lemon, chips and salad.
- Korean Fried Chicken

+

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

+
- Braised beef & pork ragu in rich tomato sugo topped with parmesan.

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.

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 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

23.0M / 24.0NM

+
- 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

GF Gluten free

DF Dairy free

+

V Vegetarian

N Contains nuts

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

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 bolognese

+

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
- 20.0M / 22.0NM
- 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
Sparkling		
Counterpoint Sparkling	7.0 / 7.5	28.0 / 30.0
Cofield Prosecco Piccolo (VIC)		13.0 / 14.0
Brown Brothers Prosecco (VIC)		38.0 / 40.0
Hurtle Sparkling Chardonnay (SA)		60.0 / 65.0
Jansz Premium Cuvée NV (TAS)		55.0 / 60.0
De Bortoli Woodfired Sparkling Shiraz (VIC)		38.0 / 40.0
White		
Brown Brothers Moscato Piccolo (VIC)	250ml	Bottle 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
Red		
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
Premium — bottle only		
Pewsey Vale The Contours Riesling 2013 (Eden Valley, SA)		Bottle 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

On Tap Schooner	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
Stubbies and Cans	
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
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

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