

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 20.0M / 22.0NM 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, egg, 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 N
Marinated chicken thigh, lightly dusted and fried,
tossed with seasonal vegetables, sesame seeds, 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
Chips +

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.

250gm Grass-Fed Eye Fillet 48.0M / 50.0NM +
Cooked to your liking, served with a choice of two
sides and sauce.

300g Grass-Fed King Valley Scotch Fillet +
46.0M / 48.0NM
Cooked to your liking, served with a choice of two
sides and sauce.

Spaghetti Bolognese 24.0M/26.0NM +
Braised beef and pork ragu, in rich tomato sugo
topped with parmesan.

Ham & Leek Spaghetti 24.0M / 26.0NM +
Ham, leek, and cheese tossed with spaghetti, enriched
with egg, topped with parmesan and parsley.

Sicilian Eggplant Ragu 22.0M/24.0NM + V
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.

Roast of the Day 26.0M / 28.0NM +
Chef's roast with roast potatoes, pumpkin, carrots, peas,
and gravy.

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 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

Panko Crumbed Chicken Schnitzel +
20.0M / 24.0NM
Served with a choice of two sides.

Panko Crumbed Chicken Parmigiana +
20.0M / 24.0NM
Schnitzel topped with ham, tomato sugo, mozzarella
cheese, served with a choice of two sides.

Smoked Brisket Burger +
21.0M / 23.0NM
Low and slow pulled BBQ brisket, slaw, onion rings
and cheese served with a side of chips and ketchup.

Black Pepper Steak Stir-Fry DF GF
22.0M / 24.0NM
Tender strips of beef, carrot, onion, eschalots,
capsicum in black pepper stir-fry sauce with
jasmine rice.

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		
	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
Red		
	250ml	Bottle
Counterpoint Rosé	11.5 / 12.5	28.0 / 30.0
Campbells 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 Tempranillo (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		
		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

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