

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

GF

N
- 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, 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, tomato and lemon.

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

- Sicilian Eggplant Ragu

V
- Penne pasta, 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

+

N

GF
- Marinated chicken thigh pieces, lightly dusted and fried, tossed with seasonal vegetables, sesame seeds, 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.
- Roast of the Day

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

- Chicken Schnitzel
- Crumbed lunch schnitzel with fresh lemon, chips & salad or veg. Choice of sauce. Make it a parmi add 5.0.

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.

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 taste, served with choice of two sides and sauce.
- Ham & Leek Spaghetti

24.0M / 26.0NM

+
- Ham, leek, and cheese tossed with spaghetti, enriched with egg, topped with parmesan and parsley.
- Burgers
- *All burgers served with hot fries and tomato sauce.
- 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
- Chips

+

GF

 Gluten free

DF

 Dairy free

+

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

V

 Vegetarian

N

 Contains nuts

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

- Hot & Cold Seafood Platter

28.0M / 32.0NM
- Tempura fish, prawns, calamari, scallops, battered surimi bites, chips, slaw, tartare, fresh whole cooked prawns, smoked salmon, lemon wedge
- Thai Basil Chilli Prawn & Vegetable Stir-Fry

+
- 24.0M / 26.0NM

Tiger prawns, tossed in stir-fry sauce with holy basil, chilli, seasonal vegetables, served with steamed rice
- New York Pepperoni Pizza

20.0M / 22.0NM

+
- Tomato base, tasty and mozzarella cheese, pepperoni, onion, parsley

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.

Wine

	Glass M / NM	Bottle M / NM
Sparkling	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)		55.0 / 60.0
Jansz Premium Cuvée NV (TAS)		60.0 / 65.0
O'Leary Walker 'Hurtle' Sparkling Pinot Noir Chardonnay (SA)		38.0 / 40.0
De Bortoli Woodfired Sparkling Shiraz (VIC)		
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 Super Crisp 3.5%	8.3 / 9.3
Stone & Wood Pacific Ale	10.5 / 11.5
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%	8.0 / 9.0
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	8.7 / 9.7
Tooheys Old Dark Ale	8.7 / 9.7
Cascade Premium Light	7.0 / 8.0
Somersby Cider — pear, apple	7.5 / 8.5
Somersby Cider — blackberry	10.5 / 11.5
Heineken	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

	M / NM
Vasse Felix Filius Wines Chardonnay and Cabernet Sauvignon (WA)	
Glass 150ml	8.0 / 9.0
Bottle	36.0 / 38.0
Hahn Super Dry 3.5 Schooners	7.0 / 8.0
Asahi Super Dry Stubbies	6.0 / 7.0
Jim Beam White Label 30ml + mixer + \$1 for Black Label	8.0 / 9.0
Hard Rated Orange and Hard Rated Lemon Schooners	10.0 / 12.0