

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
Dairy free
V
Vegetarian
N
Contains nuts

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

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, tomato and lemon.

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 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 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 thigh, 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 Bolognaisa 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.

Panko Crumbed Chicken Schnitzel 25.0M / 27.0NM +

Served with a choice of two sides and sauce.

Panko Crumbed Chicken Parmigiana 28.0M / 30.0NM +

Served with a choice of two sides and sauce.

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.

Chorizo & Prawn 23.0M / 25.0NM +

Smoked paprika béchamel base, Spanish chorizo, tiger prawns, mozzarella, red chilli, coriander, and lemon aioli.

BBQ Chicken & Pineapple 22.0M / 24.0NM +

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

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 bolognaisa +

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

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
Jansz Premium Cuvée NV (TAS)		55.0 / 60.0
O'Leary Walker 'Hurtle' Sparkling Pinot Noir Chardonnay (SA)		60.0 / 65.0
De Bortoli Woodfired Sparkling Shiraz (VIC)		38.0 / 40.0

	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

	250ml	Bottle
Red		
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

	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	8.0 / 9.0
30ml + mixer	
+ \$1 for Black Label	
Hard Rated Orange and Hard Rated Lemon Schooners	10.0 / 12.0