

Starters

Garlic, Herb & Cheese Bread 10.0M / 11.0NM

Garlic Pizza 14.0M / 16.0NM ^{GFA}
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) 15.0M / 17.0NM ^V
With basil pesto mayo.

Small Bowl of Chips 7.0M / 8.0NM ^{GFA}
Served with tomato sauce.

Large Bowl of Chips 12.0M / 14.0NM ^{GFA}
Served with gravy.

Salads

Club Poke Bowl 25.0M / 27.0NM ^{DF GFA}
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 GFA}
Tiger prawns, lettuce, wakame, pickled ginger, radish, avocado, fried shallots, togarashi mayo, soy dressing.

Chicken Caesar 26.0M / 28.0NM ^{GFA}
Cos lettuce, croutons, shaved parmesan, egg, anchovies, bacon, Caesar dressing.

^{GF} Gluten free ^{DF} Dairy free ^{GFA} Gluten Free 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 GFA}
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 GFA}
Tender sliced beef tossed in Mongolian stir-fry sauce, onion, capsicum, and broccoli, tossed with egg noodles.

Nasi Goreng 24.0M / 26.0NM ^{GFA}
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 ^{GFA 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 24.0M / 25.0NM ^{GFA}
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 24.0M / 25.0NM ^{GFA}
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 7.0M / 8.0NM
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

Braised Chicken Cacciatore 26.0M / 28.0NM ^{GFA}
Golden-seared chicken thigh gently braised in tomato, red wine and aromatic herbs with mushrooms and olives, on silky truffle-infused Parmesan polenta, finished with vibrant herb oil.

Porterhouse (300g) 38.0M / 42.0NM ^{GFA}
120-day grain-fed red gum steak, char-grilled to your liking, served with a choice of two sides and sauce.

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

Spaghetti Marinara 28.0M / 32.0NM ^{GFA}
Mixed seafood, prawns, squid, fish, mussels, tossed with tomato sugo, white wine, fresh herbs, extra virgin olive oil.

Sicilian Eggplant Ragu 22.0M/24.0NM ^{GFA}
Penne pasta, with eggplant and tomato ragu, capers, olives, and fresh herbs.

Fish & Chips 28.0M / 30.0NM ^{GFA}
Battered or grilled barramundi fillets with tartare sauce, lemon, and choice of two sides.

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

Panko Crumbed Chicken Schnitzel 26.0M / 28.0NM ^{GFA}
Crumbed schnitzel with fresh lemon, choice of two sides, and sauce.

Panko Crumbed Chicken Parmigiana 29.0M / 31.0NM ^{GFA}
Schnitzel topped with ham, tomato sugo, mozzarella cheese, and two sides.

Pizzas 10-inch base

Margherita 18.0M / 20.0NM ^{GFA}
Tomato base, cheese mix, fresh tomato, oregano, basil.

Hawaiian 20.0M / 22.0NM ^{GFA}
Tomato base, ham, pineapple, red onion, cheese mix, pecorino, oregano.

The Aussie 20.0M / 22.0NM ^{GFA}
Tomato base, bacon, ham, cheese mix, egg, oregano, drizzled with BBQ sauce.

Supreme 22.0M / 24.0NM ^{GFA}
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 ^{GFA}

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

Kids Meals

Kids Meals Includes drink & dessert 16.0M / 17.0NM

Choose from: Mini pizza
Cheeseburger & fries
Kid's roast ^{DF GF}
Nuggets or fish & chips
Spaghetti bolognese ^{GFA}

Kids Activity Bag 2.0

Desserts

Coconut, Lime & Mango Panna Cotta ^{GF}

15.0M / 16.0NM
Served with puffed rice, freeze-dried coconut, and mango.

Cornflake Chocolate Mousse 15.0M / 16.0NM ^{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

Sweet and Sour Pork Belly 22.0M / 24.0NM ^{GFA}

Crispy pork belly pieces tossed in sweet and sour sauce with seasonal vegetables, pineapple and spring onion, served with steamed jasmine rice.

Char-Grilled Flank Steak 26.0M / 30.0NM ^{GFA}

250g soy & ginger flank steak, char-grilled and sliced, served with miso butter potato mash, charred broccolini and a light soy beef jus.

Barra Burger 22.0M / 26.0NM

Fried barramundi patty, tartare sauce, oak lettuce, cucumber, pickled red onion and tomato, served with chips and a side of tomato sauce.

Wine	M	NM	M	NM
	GLASS		BOTTLE	
Sparkling				
Counterpoint Sparkling	7.5	8.0	30.0	32.0
Cofield Prosecco Piccolo (VIC)			14.0	15.0
Brown Brothers Prosecco (VIC)			40.0	42.0
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)			40.0	42.0
White	250ml			
Brown Brothers Moscato Piccolo (VIC)			13.0	14.0
Chaffey Bros Riesling (SA)	14.0	15.0	40.0	42.0
Yalumba Y Series Pinot Grigio (SA)	12.0	13.0	36.0	38.0
Flying Duck Pinot Grigio (VIC)			40.0	42.0
Counterpoint Chardonnay	12.0	13.0	30.0	32.0
Wirra Wirra Chardonnay (SA)	14.0	15.0	38.0	40.0
Marty's Block Sauvignon Blanc	12.0	13.0	30.0	32.0
Twin Islands Sauvignon Blanc (NZ)	14.0	15.0	40.0	42.0
Red	250ml			
Counterpoint Rosé	12.0	13.0	30.0	32.0
Campbells Rosé (VIC)	15.0	16.0	40.0	42.0
Yalumba Y Series Pinot Noir (SA)	13.0	14.0	36.0	38.0
Redbank Sangiovese (VIC)	13.0	14.0	36.0	38.0
Running with the Bulls Tempranillo (SA)	14.0	15.0	38.0	40.0
Mortar & Pestle Cabernet Merlot	12.0	13.0	30.0	32.0
Oyster Bay Merlot (NZ)	15.0	16.0	40.0	42.0
Counterpoint Shiraz	12.0	13.0	30.0	32.0
Heathcote Cravens Place Shiraz (VIC)	15.0	16.0	40.0	42.0
Campbells Bobbie Burns Shiraz (VIC)			44.0	46.0
Yalumba Sanctum Cab. Sauvignon (SA)			38.0	40.0
Premium — Bottle Only				
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	M	NM
On Tap Schooner		
Carlton Draught	8.8	9.8
Carlton Dry	8.8	9.8
Great Northern Super Crisp 3.5%	8.5	9.5
Stone & Wood Pacific Ale	11.0	12.0
Hahn SuperDry	8.8	9.8
Hahn 3.5%	8.5	9.5
Carlton 3.5	8.5	9.5
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	8.0	9.0
Crown Lager	9.0	10.0
Corona	9.0	10.0
XXXX Gold	7.5	8.5
Abbotsford Invalid Stout	9.0	10.0
Tooheys Old Dark Ale	9.0	10.0
Cascade Premium Light	7.0	8.0
Somersby Cider — pear, apple	8.0	9.0
Somersby Cider — blackberry	11.0	12.0
Heineken	9.0	10.0

Cocktails	M	NM
All cocktails	18.0	20.0
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
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