

### Starters

**Garlic, Herb & Cheese Bread** 10.0M / 11.0NM

**Garlic Pizza** 14.0M / 16.0NM <sup>GFA</sup>  
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 <sup>DF</sup> <sup>GF</sup>  
Lobster fritters with Asian slaw and teriyaki  
sauce, Togarashi mayo, topped with bonito flakes.

**Pork Buns** 16.0M / 18.0NM <sup>DF</sup>  
Chinese style homemade pork steamed buns  
with crispy chilli oil and pork crackling.

**Peking Duck Spring Rolls** 16.0M / 18.0NM <sup>DF</sup>  
Chinese BBQ duck spring rolls served with plum sauce.

**Chicken Satay Skewers** 20.0M / 22.0NM <sup>GF</sup> <sup>N</sup>  
Grilled skewers served with aromatic satay  
sauce, cos lettuce and pickles.

**Wild Mushroom & Truffle Arancini (4)** 15.0M / 17.0NM <sup>V</sup>  
With basil pesto mayo.

**Small Bowl of Chips** 7.0M / 8.0NM <sup>GFA</sup>  
Served with tomato sauce.

**Large Bowl of Chips** 12.0M / 14.0NM <sup>GFA</sup>  
Served with gravy.

### Wok Dishes

**Pad Thai** <sup>N</sup> <sup>DF</sup> <sup>GFA</sup>  
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 <sup>DF</sup> <sup>GFA</sup>  
Tender sliced beef tossed in Mongolian stir-fry sauce,  
onion, capsicum, and broccoli, tossed with egg noodles.

**Nasi Goreng** 24.0M / 26.0NM <sup>GFA</sup>  
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** <sup>V</sup> <sup>GFA</sup>  
Penne pasta, with eggplant and tomato ragu, capers,  
olives, fresh herbs, parmesan.

**Fish & Chips** <sup>GFA</sup>  
Battered or grilled barramundi fillet with tartare sauce,  
lemon, chips and salad.

**Korean Fried Chicken** <sup>GFA</sup> <sup>N</sup>  
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** <sup>GFA</sup>  
Lemon, herb & paprika grilled chicken thigh, lemon aioli,  
cucumber, oak lettuce, served with hot fries.

**Chicken Caesar** <sup>GFA</sup>  
Cos lettuce, parmesan, croutons, shaved parmesan, egg,  
anchovies, bacon, Caesar dressing.

**Spaghetti Bolognese** <sup>GFA</sup>  
Braised beef & pork ragu in rich tomato sugo  
topped with parmesan.

**Roast of the Day** <sup>GFA</sup>  
Roast of the day with roast potato, pumpkin, carrot, green  
peas and gravy.

**Chicken Schnitzel** <sup>GFA</sup>  
Crumbed lunch schnitzel with fresh lemon, chips &  
salad or veg. Choice of sauce. Make it a parmi add 5.0.

### Salads

**Club Poke Bowl** 25.0M / 27.0NM <sup>DF</sup> <sup>GFA</sup>  
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 <sup>DF</sup> <sup>GFA</sup>  
Prawns, lettuce, wakame, pickled ginger, radish, avocado,  
fried shallots, togarashi mayo, soy dressing.

### Mains

**Braised Chicken Cacciatore** 26.0M / 28.0NM <sup>GFA</sup>  
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.

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

**Char-Grilled Flank Steak** 32.0M / 34.0NM <sup>GFA</sup>  
250g soy & ginger flank steak, char-grilled and sliced,  
served with miso butter potato mash, charred broccolini  
and a light soy beef jus.

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

### Burgers

\*All burgers served with hot fries and tomato sauce.

**Cheeseburger** 24.0M / 25.0NM <sup>GFA</sup>  
Beef patty, cheese, pickle, lettuce, burger sauce.  
(+Extra patty & cheese + 4.0M/5.0NM)

**Plant Me One** 22.0M / 23.0NM <sup>V</sup>  
Smokey kale and quinoa patty, chimichurri mayo, oak  
lettuce, tomato relish, and lemon butter.

### Sides & Sauces

**Extra Sauces** 3.0M / 4.0NM <sup>GF</sup>  
Gravy, aioli, peppercorn, mushroom, garlic butter, smoky  
BBQ, béarnaise, dijon mustard.

**Sides** 7.0M / 8.0NM  
Steamed vegetables <sup>GF</sup> <sup>V</sup>  
Garden salad with poppyseed dressing <sup>GF</sup> <sup>V</sup>  
Creamy mash <sup>GF</sup> <sup>V</sup>  
Roast potatoes <sup>GF</sup> <sup>V</sup>  
Asian slaw <sup>GF</sup> <sup>V</sup> <sup>DF</sup>  
Chips

<sup>GF</sup> Gluten free <sup>DF</sup> Dairy free <sup>GFA</sup> Gluten-free option Available  
<sup>V</sup> Vegetarian <sup>N</sup> Contains nuts

### Kids Meals

**Kids Meals** Includes drink & dessert 16.0M / 17.0NM

**Choose from:** Mini pizza  
Cheeseburger & fries  
Kid's roast <sup>DF</sup> <sup>GF</sup>  
Nuggets or fish & chips  
Spaghetti bolognese <sup>GFA</sup>

**Kids Activity Bag** 2.0

### Desserts

**Coconut, Lime & Mango Panna Cotta** <sup>GF</sup>  
15.0M / 16.0NM  
Served with puffed rice, freeze-dried coconut, and mango.

**Cornflake Chocolate Mousse** 15.0M / 16.0NM <sup>GF</sup>  
Dark chocolate mousse with candied cornflakes,  
caramel, popcorn, and espresso syrup.

**Triple Gelato** 15.0M / 16.0NM <sup>V</sup>  
Chefs variety gelato scoops with fudge and white  
chocolate snowflakes.

**Cakes & Slices** <sup>V</sup>  
Available from the display cabinet with tea or barista coffee.

### Specials

**Lamb Shank Rogan Josh** 28.0M / 32.0NM <sup>GFA</sup>  
Slow-cooked lamb shank in a fragrant Rogan Josh sauce,  
served with Indian pea rice, warm roti and mint raita.

**Guinness Beef and Bacon Pot Pie** 26.0M / 30.0NM  
Accompanied by seasoned fries and a crisp garden salad.

**Satay Beef Noodles** 26.0M / 30.0NM <sup>GFA</sup> <sup>N</sup>  
Tender beef stir-fried with egg noodles, carrot, onion,  
eschalots, broccoli and capsicum in a house-made peanut  
sauce.

**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	M	NM	M	NM
	GLASS		BOTTLE	
<b>Sparkling</b>				
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
Sidewood Sparkling NV (SA)			60.0	65.0
De Bortoli Woodfired Sparkling Shiraz (VIC)			40.0	42.0
<b>White</b>	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
Counterpoint Chardonnay	12.0	13.0	30.0	32.0
West Cape Howe Chardonnay (WA)	14.0	15.0	40.0	42.0
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
<b>Red</b>	250ml			
Counterpoint Rosé	12.0	13.0	30.0	32.0
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
Sisters Run Cab. Sauvignon (SA)	13.0	14.0	36.0	38.0
Yalumba Sanctum Cab. Sauvignon (SA)			38.0	40.0
<b>Premium — Bottle Only</b>				
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
<b>On Tap Schooner</b>		
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 Dry 3.5%	8.5	9.5
<b>Stubbies and Cans</b>		
Pure Blonde	7.7	8.7
Great Northern Zero	5.5	6.5
Peroni Azzurro	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
Asahi Super Dry	8.0	9.0

Cocktails	M	NM
<b>All cocktails</b>	18.0	20.0
<b>Black Russian</b> Vodka, Kahlua, Cola		
<b>Mojito</b> Bacardi, Lime Juice, Syrup, Mint, Soda		
<b>Aperol Spritz</b> Aperol, Prosecco, Soda		
<b>Maui Island Breeze</b> Billsons Gin, Cointreau, Curacao, Lime Juice, Syrup		
<b>Sex on the Beach</b> Vodka, Peach Schnapps, Orange Juice, Cranberry Juice		
<b>Tom Collins</b> Gin, Lemon Juice, Syrup, Soda		

## Monthly Feature

	M	NM
<b>The Innocent Bystander Sauvignon Blanc &amp; Pinot Noir (VIC)</b>		
Glass 150ml	8.0	9.0
Glass 250ml	13.00	14.00
Bottle	38.0	40.0
<b>Bundaberg Campfire 30ml + mixer</b>	8.0	9.0
<b>Vodka Cruiser Varieties</b>	9.0	10.0