

Starters

Garlic, Herb & Cheese Bread 11.0M / 12.0NM

Garlic Pizza 14.0M / 16.0NM GF
10-inch pizza with garlic butter, cheese mix, and oregano.
Add bacon bits and sweet chilli drizzle – extra 4.0

Soup Of The Day 16.0M/18.0NM
A generous bowl of house-made soup with a crusty garlic bread.

Onion Bhaji 16.0M / 18.0NM GF V
Indian spiced onion fritters, tomato kasoundi and mint yoghurt raita.

K-Popcorn Chicken 20.0M / 22.0NM
Sticky Korean BBQ-glazed crispy chicken pieces served with bang bang dipping sauce and pickles.

Pork Belly Bites 20.0M / 22.0NM DF
Crispy pork belly bites glazed in yakiniku sauce, finished with sesame, kimchi slaw, and sriracha mayo.

Salt & Pepper Calamari 18.0M / 20.0NM GF DF
Served with Thai seafood sauce and coriander and ginger-dressed rocket leaves.

Sesame Prawn Toast (4) 14.0M / 16.0NM GF DF
Crispy sesame prawn toast finished with orange glaze and miso dipping sauce.

Small Bowl of Chips 7.0M / 8.0NM GF DF
Served with tomato sauce.

Large Bowl of Chips 12.0M / 14.0NM GF DF
Served with gravy.

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

Wok Dishes

Pad Thai N DF GF
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.

Chinese Lemon Chicken 24.0M / 26.0NM
Crispy dusted chicken pieces, tossed with sweet and tangy lemon sauce, served with steamed rice, buk choy and crispy rice noodles.

Char Siu Pork Fried Rice 24.0M / 26.0NM GF DF
Onion, carrot, spring onion, peas, egg, crispy bacon, Chinese sausage, prawn crackers.

Pad See Ew 24.0M / 25.0NM GF DF
Sliced beef, onion, carrot, spring onion, garlic chives, gai lan, garlic chips, flat rice noodles.

Burgers

*All burgers served with hot fries and tomato sauce.

Classic Cheeseburger 24.0M / 25.0NM GF
Beef patty, lettuce, onion, pickles and tomato pickle ketchup. (+Extra patty & cheese + 4.0M/5.0NM)

Bhaji Burger 22.0M / 24.0NM V
House-made onion bhaji pattie, tomato kasoundi, tomato, cucumber, lettuce, mint raita

Kung Pow Burger 24.0M / 25.0NM
Fried karaage chicken, Korean BBQ sauce, sesame & kimchi slaw, cucumber, tomato, lettuce, sriracha aioli.

Mains

Classic Bangers & Mash 26M / 28NM GF
Premium pork sausages, creamy mash, rich onion gravy, peas and crispy shallots.

Chicken Burrito Salad Bowl 24.0M / 26.0NM GF
Grilled chicken with seasoned rice, black beans, corn, fresh salad, crispy tortilla chips, Pico de Gallo, guacamole and chipotle dressing.

Chicken Scallopini 26.0M / 28.0NM GF
Tender chicken breast pieces with white wine mushroom sauce, creamy mashed potato, green beans, and shaved parmesan.

Texas T-Bone Steak 44.0M / 48.0NM GF
400g char-grilled T-bone, lightly seasoned with Texan spices and finished with cowboy butter, served with chips and ranch slaw.

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

Creamy Garlic Prawns 28.0M / 32.0NM GF
Prawn cutlets cooked in creamy white wine and garlic sauce, served with steamed jasmine rice and crusty garlic bread.

Forest Mushroom Ragu 23.0M/25.0NM GF
Pan-fried gnocchi tossed in rich creamy mushroom ragu with toasted pine nuts, tarragon and shaved parmesan.
(+Add shredded duck \$8)

Fish & Chips 28.0M / 30.0NM GF
Battered or grilled barramundi fillet with tartare sauce, lemon, chips and salad.

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

Panko Crumbed Chicken Schnitzel 27.0M / 29.0NM GF
Crumbed schnitzel with fresh lemon, choice of two sides, and sauce.

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

Pizzas 12-inch base

Margherita 22.0M / 23.0NM GF
Tomato base, cheese mix, fresh tomato, oregano, basil.

Hawaiian 23.0M / 25.0NM GF
Tomato base, ham, pineapple, red onion, cheese mix, pecorino, oregano.

The Aussie 23.0M / 25.0NM GF
Tomato base, bacon, ham, cheese mix, egg, oregano, drizzled with BBQ sauce.

Supreme 24.0M / 26.0NM GF
Tomato base, cheese mix, ham, pepperoni, chicken, mushroom, capsicum, onion, pineapple, kalamata olives.

Duck and Mushroom 28M / 32.0NM GF
Mushroom, shredded duck, stracciatella, parmesan, thyme, fresh rocket, and truffle oil.

BBQ Chicken & Pineapple 24.0M / 26.0NM GF
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 GF

Kids Activity Bag 2.0

Desserts

Sticky Date Pudding 15.0M / 16.0NM GF
Served with double cream, butterscotch sauce, and vanilla ice cream.

Churro Bites 15.0M / 16.0NM V
Mini-Spanish doughnuts, drizzled with chocolate fudge sauce, crushed peanuts with chocolate ice cream.

Mexican Flan 15.0M / 16.0NM GF
Baked custard, dulce de leche, corn flake crumble, caramelised banana, whipped double cream.

Cakes & Slices V +
Available from the display cabinet with tea or barista coffee.

Specials

Riverina Porterhouse (300g) 30.0M / 36.0NM GF
120-day grain-fed red gum steak, char-grilled to your liking, served with a choice of two sides and sauce.

Pork Schnitzel Sandwich 20.0M / 24.0NM
On toasted Turkish bread, with crunchy apple slaw, oak lettuce, honey mustard mayo, pickled onion, & chips

Prawn Lo Mein 26.0M / 28.0NM GF
Wok-seared prawns tossed through egg noodles with crisp vegetables in a glossy soy, oyster and ginger glaze.

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.

GF Gluten free DF Dairy free GF Gluten Free Available
V Vegetarian N Contains nuts

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
Sidewood Sparkling NV (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
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
Red	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
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 Dry 3.5	8.5	9.5
Balter Black Lager	10.5	11.5
Stubbies and Cans		
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

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

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
De Bortoli Rutherglen Estate Shiraz & Pinot Grigio (VIC)		
Glass 150ml	8.0	9.0
Glass 250ml	13.0	14.0
Bottle	36.0	38.0
Nikka Days Japanese Whisky 30ml served neat, on ice or with mixer.	10.0	12.0
Balter Black Lager Pints	10.0	12.0

M — Member price **NM** — Non-member price