

Starters

Garlic, Herb & Cheese Bread 11.0M / 12.0NM

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

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 ^{GFA}
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 ^{GFA}
Premium pork sausages, creamy mash, rich onion gravy, peas and crispy shallots.

Chicken Burrito Salad Bowl 24.0M / 26.0NM ^{GFA}
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 ^{GFA}
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 ^{GFA}
Braised beef and pork ragu, in rich tomato sugo, topped with parmesan.

Creamy Garlic Prawns 28.0M / 32.0NM ^{GFA}
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 ^{GFA}
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 ^{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 12-inch base

Margherita 22.0M / 23.0NM ^{GFA}
Tomato base, cheese mix, fresh tomato, oregano, basil.

Hawaiian 23.0M / 25.0NM ^{GFA}
Tomato base, ham, pineapple, red onion, cheese mix, pecorino, oregano.

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

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

Duck and Mushroom 28M / 32.0NM ^{GFA}
Mushroom, shredded duck, stracciatella, parmesan, thyme, fresh rocket, and truffle oil.

BBQ Chicken & Pineapple 24.0M / 26.0NM ^{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

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 ^{GFA}
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 ^{GFA}
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 ^{GFA} 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