

To order
please quote
your table
number at the
register

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

GF

DF

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.

Burgers

*All burgers served with hot fries and tomato sauce.

Bhaji Burger 22.0M / 24.0NM

V

GFA

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.

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Lunch Specials 20.0M / 22.0NM

Fish & Chips

GFA

Battered or grilled barramundi fillet with tartare sauce, lemon, chips and salad.

Steak Sandwich
Grilled minute steak, caramelised onion, tomato, lettuce, Swiss cheese, mustard & tomato sauce, on Turkish roll with a side of chips.

Classic Cheeseburger

GFA

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

Spaghetti Bolognese

GFA

Braised beef & pork ragu in rich tomato sugo topped with parmesan.

Roast of the Day

GF

Roast of the day with roast potato, pumpkin, carrot, green peas and gravy.

Chicken Schnitzel

GFA

Crumbed lunch schnitzel with fresh lemon, chips & salad or veg. Choice of sauce. Make it a parmi add 5.0.

Classic Bangers & Mash

GFA

Premium pork sausages, creamy mash, rich onion gravy, peas and crispy shallots.

Chicken Burrito Salad Bowl

GFA

Grilled chicken with seasoned rice, black beans, corn, fresh salad, crispy tortilla chips, Pico de Gallo, guacamole and chipotle dressing.

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

Mains

Chicken Scallopini 26.0M / 28.0NM

GFA

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.

Creamy Garlic Prawns 28.0M / 32.0NM

GFA

Prawn outlets 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)

Wok Dishes

Pad Thai

GF

DF

N

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.

Beef & Mushroom Stir Fry 24.0M / 26.0NM

GFA

Beef, mushrooms, onion, carrot, spring onion, garlic chives, oyster sauce, soy sauce, and black pepper.

GF

Gluten free

V

Vegetarian

DF

Dairy free

N

Contains nuts

GFA

Gluten-free option Available

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.

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

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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