

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 <sup>GFA</sup>  
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 <sup>GF</sup> <sup>V</sup>  
Indian spiced onion fritters, tomato kasoundi and mint yoghurt raita.

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

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

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

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

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

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

## Burgers

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

**Bhaji Burger** 22.0M / 24.0NM <sup>V</sup> <sup>GFA</sup>  
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** <sup>GFA</sup>  
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** <sup>GFA</sup>  
Beef patty, lettuce, onion, pickles and tomato pickle ketchup. (+Extra patty & cheese + 4.0M/5.0NM)

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

**Roast of the Day** <sup>GF</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.

**Classic Bangers & Mash** <sup>GFA</sup>  
Premium pork sausages, creamy mash, rich onion gravy, peas and crispy shallots.

**Chicken Burrito Salad Bowl** <sup>GFA</sup>  
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 <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

## Mains

**Chicken Scallopini** 26.0M / 28.0NM <sup>GFA</sup>  
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 <sup>GFA</sup>  
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 <sup>GFA</sup>  
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 <sup>GF</sup>  
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** <sup>GF</sup> <sup>DF</sup> <sup>N</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.

**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 <sup>GF</sup> <sup>DF</sup>  
Onion, carrot, spring onion, peas, egg, crispy bacon, Chinese sausage, prawn crackers.

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

<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

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

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

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

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

## Specials

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

**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 <sup>GFA</sup>  
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	
<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
Balter Black Lager	10.5	11.5
<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

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

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