

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.

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 (I) 18.0M / 20.0NM ^{GF DF}
Served with Thai seafood sauce and coriander and ginger-dressed rocket leaves.

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

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.

Wok Dishes

Pad Thai ^{N DF GF}
Chicken 24.0M / 26.0NM Prawn (I) 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, bok 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, tomato pickle ketchup and American mustard. (+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 Scalopini 26.0M / 28.0NM ^{GF}
Tender chicken breast pieces with white wine mushroom sauce, creamy mashed potato, green beans, and shaved parmesan.

Riverina Porterhouse (300g) 36.0M / 38.0NM ^{GFA}
120-day grain-fed red gum steak, char-grilled to your liking, served with a choice of two sides and sauce.

Eye Fillet (250g) 45.0M / 50.0NM ^{GFA}
250g grass-fed steak, char-grilled to your liking, served with a choice of two sides and sauce.

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

Creamy Garlic Prawns (I) 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)

Fish & Chips (I) 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.

Classic Pizzas 12-inch base

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

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

Pepperoni 23.0M / 25.0NM ^{GFA}
Tomato base, onion, pepperoni, oregano, mozzarella.

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

BBQ Chicken & Pineapple 24.0M / 26.0NM ^{GFA}
Tomato base, chicken, onion, capsicum, mozzarella, pineapple, spinach, and a drizzle of smoky BBQ sauce.

Gourmet Pizzas 12-inch base

Duck and Mushroom 26M / 28.0NM ^{GFA}
Mushroom, shredded duck, stracciatella, mozzarella, thyme, fresh rocket, and truffle oil.

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

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 (I)
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.

Baked Apple Crumble 15.0M / 16.0NM ^{GF}
Served with double cream, vanilla ice cream and custard.

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

Specials

Christmas In July Roast 24.0M / 26.0NM ^{GFA}
Roast turkey, leg ham, roasted potato, carrots, pumpkin with green peas, gravy and cranberry sauce.

Christmas In July Pudding 14.0M / 16.0NM
With chantilly cream, custard and vanilla ice cream.

Chef Mandeep's Tikka Masala 22.0M / 25.0NM ^{GFA}
Tandoori-style chicken in a silky, aromatic tomato and medium mild spice curry, finished with cream and butter, served with fragrant basmati rice, warm roti and house-made raita.

Chinese Sweet and Sour Pork 22.0M / 25.0NM
Battered pork pieces, glazed with house made sweet and sour sauce, Bok choy, capsicum, pineapple, fried rice noodles, served with steamed jasmine rice.

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