

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.

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.

GF Gluten free

DF Dairy free

GFA Gluten Free Available

V Vegetarian

N Contains nuts

I Imported Seafood

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 Sweet & Sour Chicken 24.0M / 26.0NM
Crispy battered chicken pieces, tossed with our house-made sweet and sour 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 Scallopini 26.0M / 28.0NM GF
Tender chicken breast pieces with white wine mushroom sauce, creamy mashed potato, green beans, and shaved parmesan.

Mains

Riverina Porterhouse (300g) 40.0M / 44.0NM 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) 46.0M / 50.0NM GFA
250g grass-fed steak, char-grilled to your liking, served with a choice of two sides and sauce.

Spaghetti Bolognaise 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.

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.

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

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 bolognaise 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

Massaman Beef Cheek 25.0M / 28.0NM GFA DFA
Tender Beef slow cooked with Massaman curry, diced potatoes, egg plant, green beans, cherry tomatoes & steamed rice.

Seafood Laksa 23.0M / 25.0NM GFA DF I
Rich, spicy & creamy coconut Asian noodle soup, prawns, muscles, scallops, vegetables, tofu, egg noodles, Thai basil.

BBQ Glazed Pork Ribs 24.0M / 26.0NM GFA DF
Asian Slaw, chips and BBQ sauce.

Wine	M	NM	M	NM
	GLASS		BOTTLE	
Sparkling				
Yalumba Y Series Cuvee (SA)	7.5	8.0	32.0	34.0
DeBortoli Prosecco Piccolo (VIC)			12.0	13.0
Brown Brothers Prosecco (VIC)			38.0	40.0
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
Cambridge Crossing Chardonnay (SA)	12.0	13.0	32.0	34.0
West Cape Howe Chardonnay (WA)	14.0	15.0	40.0	42.0
Mortar & Pestle Sauvignon Blanc (SA)	12.0	13.0	30.0	32.0
Twin Islands Sauvignon Blanc (NZ)	14.0	15.0	40.0	42.0
Red	250ml			
Mortar & Pestle Rosé (SA)	12.0	13.0	32.0	34.0
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
Cambridge Crossing Cabernet Merlot	12.0	13.0	32.0	34.0
Oyster Bay Merlot (NZ)	15.0	16.0	40.0	42.0
Mortar & Pestle Shiraz (SA)	12.0	13.0	32.0	34.0
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
Yalumba Y Series Pinot Grigio & Pinot Noir		
Glass 150ml	7.5	8.5
Glass 250ml	12.5	13.5
Bottle	34.0	36.0
Yalumba Y Series Cuvee		
Glass 150ml	7.5	8.5
Bottle	30.0	32.0
Jack Daniels 30ml with mixer.	9.0	11.0
Suntory -196 cans 6% Double Lemon, Lemon & Passionfruit and Double Apple varieties.	10.0	12.0
M — Member price NM — Non-member price		