

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

GF

V

DF

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

Steak Kilpatrick

42.0M / 46.0NM

GF

300g grass-fed beef on the Murray scotch fillet, served with colcannon mash, green beans and our rich Kilpatrick demi-glace.

Perfect wine pairing -

Limited Edition 2025 Heathcote

80th Birthday Shiraz

Glass 150ml

13.0M / 14.0NM

Bottle

55.0M / 60.0NM



Japanese Scallop & Noodle Salad

24.0M / 26.0NM

DF

I

Cucumber, edamame, avocado, radish, red onion, crispy shallots, sesame tossed with yuzu ponzu dressing.

Thai Chilli Basil Chicken Noodles

24.0M / 26.0NM

GF

DF

Marinated chicken, flat rice noodles, Thai basil, chilli, garlic, snake beans, capsicum and dark soy.

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
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
80 Limited Edition 2025 Your first since 1946. SSA Heathcote 80 th Birthday Shiraz		
Glass 150ml	13.0	14.0
Bottle	55.0	60.0
Janz Premium Sparkling Cuvee		
Glass 150ml	11.0	12.0
Bottle	50.0	55.0
Peroni Nastro Azzuro Schooner	10.0	12.0
Canadian Club Whisky 30ml with mixer.	10.0	12.0
Hard Rated Schooners		
Lemon, Orange, Lemon & Lime.	10.0	12.0