

*Amazing food,
great wine with
good friends is the
celebration of life*

There are many ways to enjoy eating and drinking at Social Dining. Take a seat at our stylish bar and relax with a glass of wine while enjoying some canapes and share platters or grab a table for a feast with family or friends.

The menu, designed by our award-winning chefs, offers delicious Australian cuisine with a twist. There is something for everyone... including the little ones!



ENTRÉE

TUNA TARTARE Yellow fin tuna tartare, mixed with vodka, lemon zests and green apples, topped with passion fruit coulis	13	GF
ARANCINI Homemade arancini stuffed with seasonal mushrooms and mozzarella, served with Social dipping sauce	12	VEG
BRUSCHETTA Toasted bread topped with a mix of chopped tomatoes, garlic, onion, basil and EVO	9	V
GARLIC CRUST Pizza base topped with garlic and butter and served with inhouse dips	13	VEG
STUFFED MUSHROOMS Stuffed field mushrooms with fetta cheese, sausage, mushrooms and parmesan	12	GF
MIX OLIVES Pan fried mix olives, with a touch of chilli	10	V/GF

GF: GLUTEN FREE
VEG: VEGETARIAN
V: VEGAN



STARTERS

GARLIC AND CHILLI PRAWNS	21	
Pan tossed prawn cutlets in a rich sauce of cherry tomatoes, garlic, chilli with a dash of nap sauce, served with toasted bread		
SCALLOPS	24	GF
Seared scallops served on a bed of potatoes mousse with bean sprouts		
SALT AND PEPPER CALAMARI	18	
Served with aioli sauce		
BEEF CARPACCIO	22	GF
Herbed beef carpaccio served with quail eggs, porcini and truffle mousse and balsamic glaze		
SOCIAL ANTIPASTO PLATE FOR 2	38	
Selection of cured meats, marinated vegetables and cheeses, served with homemade grissini		
CAPPUCCINO	22	VEG
Porcini, truffle and potato cream topped with cheese foam and porcini powder, served with a savory croissant		
LEEK AND POTATO SOUP	18	VEG
Served with croutons		
EGGPLANT SFORMATINO	18	VEG
Molded eggplant stuffed with mozzarella and tomato, served on a bed on tomato coulis		

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PASTA

SEAFOOD SPAGHETTI	32	
Chef selection of fresh seafood with cherry tomato		
LOBSTER RAVIOLI	30	
Homemade ravioli filled with lobster and prawns, pan tossed with pink pepper, lemon zests and cherry tomatoes, served on a bed of crustacean bisque		
PAPPARDELLE	26	
Homemade rosemary pappardelle in a rich sauce of beef and pork cheek ragout		
ZUCCOTTI	26	VEG
Homemade ravioli filled with ricotta, pumpkin and amaretti, pan tossed in a sauce of burnt butter, asparagus and pecorino cheese		

RISOTTI

CRAB AND PRAWN RISOTTO	30	GF
Tossed with mint infused oil, served with a king prawn tartare and black caviar		
ASPARAGUS RISOTTO	27	GF
Creamy asparagus risotto topped with cheese mousse and crispy prosciutto		

GNOCCHI

GNOCCHI DI PESCE	32	
Homemade potato gnocchi in a rich sauce of prawns, calamari, fish fillet, grated zucchini, cherry tomatoes, fresh basil and mascarpone		
GNOCCHI SORRENTINA	24	VEG
Homemade potato gnocchi pan tossed in a napoletana sauce, topped with mozzarella and parmesan cheese and ovenbaked		

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MAINS

ZUPPA DI PESCE		45	
Chef selection of fresh seafood, slowly cooked with cherry tomatoes and napolitana sauce, served with toasted garlic bread			
SALMON FILLET		34	
Seared salmon fillet served on a pea mash with roasted tomatoes and lemon sauce			
JOHN DORY		36	GF
Seared John dory fillet served celeriac puree, roasted pumpkin and green beans			
SEAFOOD PLATTER FOR 2		185	
Chef selection of fresh seafood served chips and salad			
PORK RIBS	full rack	65	
Served with beer battered fries	half rack	35	
LAMB SHANKS		32	GF
Slowly cooked lamb shank, deboned and served with truffle potato mash, brussel sprouts and red sauce			
BEEF BRISKET		34	
Slowly cooked beef brisket, served with faro cream, broccolini and crispy kale			
RIBEYE		39	GF
Beef ribeye served with roasted potatoes, grilled mushrooms and red wine jus on the side			
DUCK BREAST		34	GF
Sous-vide duck breast in a smoked ivory flavour deglazed with a orange sauce served with snow peas and rainbow carrots			

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SALADS

CAESAR SALAD	15
Cos lettuce, croutons, crispy bacon, poached egg, shaved parmesan and Caesar dressing	
ADD CHICKEN	4
ROCKET AND PEAR	15 GF/VEG
Wild rocket, fresh pears, walnuts, shaved parmesan, sizzled with Italian dressing	
TOMATO SALAD	15 GF/VEG
Heirloom tomatoes, buffalo mozzarella, cucumbers, dressed with oregano EVO and balsamic glaze	

SIDES

BEER BATTERED FRIES	7	V
TRUFFLED MASH	8	GF/VEG
ROSEMARY POTATOES	8	GF/V
STEAMED SEASONAL GREENS	8	GF/V

KIDS MEALS

CHICKEN SCHNITZEL AND CHIPS	12	
PENNE NAPOLETANA	10	V
SPAGHETTI BOLOGNESE	10	
KIDS PIZZA MARGHERITA OR HAWAIIAN	10	

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PIZZA

CHILLI GARLIC AND PRAWNS	24	
Tomato, mozzarella, prawns, parsley, garlic, and fresh chilli		
SALMON	24	
Mozzarella, smoked salmon, asparagus and cherry tomato		
BBQ MEAT LOVERS	23	
Tomato, mozzarella, ham, hot salami, cabanossi, and mild salami topped with bbq sauce		
BBQ CHICKEN	22	
Tomato, mozzarella, chicken, onion, mushroom and topped with bbq		
SUPREME	23	
Tomato, mozzarella, mushroom, ham, salami, olives, capsicum and cabanossi		
CALABRESE	22	
Tomato, mozzarella, hot salami, nduja and Spanish onion		
BUFALINA	24	
Tomato, mozzarella, fresh rocket, buffalo mozzarella, cherry tomato and parma prosciutto		
VEGANA	22	V
Pumpkin puree, broccolini, cherry tomato, mushrooms, and walnuts		
SAUSAGE & MUSHROOM	24	
White base with mixed seasonal mushrooms, sausage, extra virgin olive oil and fresh herbs		
MARGHERITA	19	VEG
Tomato, mozzarella, fresh basil, evo		
CAPRICCIOSA	22	
Tomato, mozzarella, mushrooms, ham, artichokes, fresh basil, shaved parmesan		
NAPOLETANA	21	
Tomato, olives, anchovies, capers, evo, oregano, garlic		
CALZONE	21	
Tomato, mozzarella, ricotta, mild salami, ham		
VEGETARIANA	22	VEG
Tomato, grilled eggplant, grilled zucchini, roasted capsicums, olives, fresh basil and mozzarella		
HAWAIIAN	22	
Tomato, mozzarella, ham, pineapple		

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GLUTEN FREE
PIZZA AVAILABLE
ON REQUEST