

**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 CARPACCIO <i>Yellow fin tuna served with confit beetroot, extra virgin olive oil and chilli</i>	20	gf
POLENTA CHIPS Fried polenta chips with a gorgonzola	9	
ARANCINI Homemade arancini stuffed with seasonal mushrooms and mozzarella, served with Social dipping sauce	12	VEG
GARLIC BREAD	5	
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	14	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



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		22	GF
Seared scallops served on a bed of saffron infused cauliflower puree topped with crispy prosciutto			
SALT AND PEPPER CALAMARI		18	
Served with aioli sauce			
BEEF CARPACCIO		20	GF
Herbed beef carpaccio served with quail eggs, porcini and truffle mousse and balsamic glaze			
SOCIAL ANTIPASTO PLATE for 2		36	
Selection of cured meats, marinated vegetables and cheeses, served with homemade grissini			
ZUCCHINI FLOWERS			
Beer battered zucchini flowers stuffed with goat's cheese. Mascarpone and truffle, served on a bed of tomato coulis			
		22	VEG
OYSTERS			
	HALF DOZ	21	
	DOZ	40	

GF: GLUTEN FREE
VEG: VEGETARIAN
V: VEGAN



PASTA

SEAFOOD SPAGHETTI 28
Chef selection of seafood with cherry tomato in a red sauce

PAPPARDELLE 26
Homemade rosemary pappardelle in a rich sauce of beef and pork cheek ragout

LINGUINI GAMBERI 23
Pan tossed prawns in extra virgin olive oil with cherry tomatoes, minced garlic and chilli

PAPPARDELLE BOSCAIOLA 19
Homemade pappardelle with bacon, mushrooms, shallots and cream

RISOTTI

SEAFOOD RISOTTO 28 GF
Pan cooked risotto with an array of seafood fresh herbs, garlic and cherry tomatoes in Black squid ink

MUSHROOM & SAUSAGE RISOTTO 24 GF
Pan cooked risotto mixed with mushrooms tossed in butter, truffle oil and parmesan

GNOCCHI

CHILLI GNOCCHI 24
Homemade potato gnocchi pan tossed in a napolitana sauce and chilli n'duja

GNOCCHI SORRENTINA 23 VEG
Homemade potato gnocchi pan tossed in a napoletana sauce, oven baked with mozzarella and parmesan cheese

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MAINS

ZUPPA DI PESCE	45	
Chef selection of seafood, slowly cooked with cherry tomatoes and napolitana sauce, served with toasted garlic bread		
SALMON FILLET	30	
Seared salmon fillet served on a pea mash with roasted tomatoes and lemon sauce		
BARRAMUNDI	32	GF
Skin on barramundi fillet with butter nut pumpkin puree, asparagus topped with crispy kale		
SCAMPI AND PRAWNS	48	
Grilled W.A scampi and king prawns with garlic, chilli and extra virgin olive oil		
SEAFOOD PLATTER FOR 2	175	
Chef selection of fresh seafood served chips and salad		
PORK RIBS	50	
Served with beer battered fries		
LAMB SHOULDER FOR 2	65	GF
12-hour slow roasted lamb shoulder served with chat potatoes and red wine jus		
CHICKEN INVOLTINI	28	
Butterflied chicken breast rolled with spinach and provolone cheese served on a bed of potato mash, mushrooms and topped with a white wine sauce		

MAINS

EYE FILLET

Eye fillet served with a potato cake, broccolini, truss tomatoes in a red wine reduction 40

RIBEYE

Beef ribeye served with roasted potatoes, grilled mushrooms and red wine jus on the side 37

PORK BELLY

Double cooked crispy skin pork belly served with pumpkin puree, crispy kale and poached pear 30 GF

TOMAHAWK

1.2KG tomahawk cooked to your liking served with beer battered fries, salad, seasonal vegetables and truffle mash 89



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	
CAPRESE	15 GF/VEG
Fresh tomato, buffalo mozzarella, basil and grissini	
PRIMAVERA SALAD	15
Mixed salad with endives, orange, goat cheese, walnuts and Spanish onion	

SIDES

Beer battered fries	6	V
Truffled mash/ Plain mash	7/6	GF/VEG
Rosemary potatoes	7	GF/V
Seasonal greens	7	GF/V
Mushroom sauce, Dianne sauce, Pepper sauce or Red wine jus	3	

KIDS MEALS

Chicken Schnitzel and chips	10	
Penne Napoletana	10	V
Spaghetti Bolognese	10	
Kids pizza Margherita or Hawaiian	10	

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PIZZA

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

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Gluten free
pizza available
on request