

# Social

BAR . DINING . EVENTS

## STARTERS

<b>CROSTINI DI POLENTA</b>	<b>16</b>
Grilled polenta with (Italian) mixed mushroom and pancetta	
<b>ARANCINI (VEG)</b>	<b>15</b>
Homemade arancini stuffed with seasonal mushrooms and mozzarella, served with Social dipping sauce	
<b>GARLIC BREAD (VEG)</b>	<b>5</b>
<b>BRUSCHETTA (V VEG)</b>	<b>9</b>
Toasted bread topped with a mix of chopped tomatoes, garlic, onion, basil and EVO	
<b>GARLIC CRUST (V VEG)</b>	<b>14</b>
Pizza base topped with garlic and butter and served with inhouse dip	
<b>STUFFED MUSHROOMS (GF)</b>	<b>15</b>
Stuffed field mushrooms with smoked provolone cheese, potato, sausage and parmesan	
<b>MIX OLIVES (V VEG GF)</b>	<b>10</b>
Pan fried mix olives, with a touch of chilli	
<b>GARLIC AND CHILLI PRAWNS (VEG)</b>	<b>24</b>
Pan tossed prawn cutlets in a rich sauce of cherry tomatoes, garlic, chilli with a dash of nap sauce, served with toasted bread	
<b>SCALLOPS</b>	<b>24</b>
Seared scallops served with Chestnut cream and bacon	
<b>SALT AND PEPPER CALAMARI</b>	<b>18</b>
Served with aioli sauce	
<b>SOCIAL ANTIPASTO PLATE for 2</b>	<b>38</b>
Selection of cured meats, marinated vegetables, olives and cheeses, served with Grissini	
<b>ZUCCHINI FLOWERS (VEG)</b>	<b>22</b>
Beer battered zucchini flowers stuffed with goat's cheese. Mascarpone and truffle	
<b>CAMEMBERT FRITTERS (VEG)</b>	<b>14</b>
Camembert cheese crumbed and lightly fried served with a Cranberry sauce	
<b>HALLOUMI GRILLERS (VEG)</b>	<b>16</b>
Grilled Halloumi cheese served on a garnish of pepper, herbs, tomato and vinegarette	

## Build Your PASTA

STEP 1 – Choose your pasta  
\*\$3 extra for Gnocchi or Gluten Free Pasta



<b>STEP 2 - Choose your sauce</b>	
<b>NAPOLETANA (VEG V)</b>	<b>16</b>
A tomato-based sauce	
<b>BOSCAIOLA</b>	<b>22</b>
Bacon, mushroom, shallots and cream	
<b>BOLOGNESE</b>	<b>22</b>
Meat based sauce in a rich napolitana	
<b>RAGU'</b>	<b>26</b>
Rich sauce of beef and pork cheek ragout with parmesan	
<b>BROCCOLI E SALSICCIA</b>	<b>25</b>
Pork sausage, Broccoli, garlic, white wine and a touch of cream	
<b>VEGETARIANA (VEG)</b>	<b>23</b>
Eggplant, zucchini, capsicum, olives in a rich napolitana sauce topped with ricotta	
<b>AMATRICIANA</b>	<b>24</b>
Pancetta, chilli in a rich napolitana sauce	
<b>CHILLI SPICE</b>	<b>23</b>
Napolitana sauce, chilli and 'Nduja	
<b>SORRENTINA (VEG)</b>	<b>22</b>
Napolitana sauce oven baked with mozzarella and parmesan cheese	
<b>4 FORMAGGI (VEG)</b>	<b>24</b>
Gorgonzola, parmesan, pecorino and goat cheese	
<b>CARBONARA</b>	<b>23</b>
Pancetta, creamy eggs, parmesan	
<b>MARINARA</b>	<b>30</b>
Chef's selection of seafood with cherry tomatoes in a red sauce	
<b>GAMBERI</b>	<b>26</b>
Prawns tossed with extra virgin olive oil, cherry tomatoes, garlic and chilli	
<b>PESTO</b>	<b>23</b>
Home made basil pesto, with sundried tomatoes and chicken	
<b>(GF) GLUTEN FREE</b>	<b>(VEG) VEGETARIAN</b>
	<b>(V) VEGAN</b>

## PIZZA

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

\*GLUTEN FREE PIZZA AVAILABLE ON REQUEST +\$3

## SIDES

<b>BEER BATTERED FRIES</b>	<b>6</b>
<b>MASHED POTATOES</b>	<b>6</b>
<b>ROSEMARY POTATOES</b>	<b>7</b>
<b>BROCCOLINI</b>	<b>9</b>

## MAINS

<b>ZUPPA DI PESCE</b>	<b>48</b>
Chef Selection of seafood, slowly cooked with cherry tomatoes and napolitana sauce, served with toasted garlic bread	
<b>SALMON FILLET</b>	<b>32</b>
Seared Salmon fillet with Herb oil and a mushroom-brussels sprout salad	
<b>JOHN DORY AL CARTOCCIO</b>	<b>32</b>
Oven baked John Dory fillet baked in parchment paper with cherry tomatoes, olives, capers and potatoes	
<b>USA BBQ BEEF RIBS</b>	<b>½ Rack 38   Full Rack 54</b>
Served with our famous beer battered fries	
<b>USA STYLE PORK RIBS</b>	<b>½ Rack 38   Full Rack 54</b>
Served with our famous beer battered fries	
<b>LAMB SHANKS</b>	<b>30</b>
Slow cooked Cowra free range grassed fed Lamb shanks served with Potato mash and brussels sprouts and a chef's special sauce	
<b>EYE FILLET 250g</b>	<b>40</b>
Watervale Angus beef eye fillet served with Potato mash, broccolini and truss tomato in a red wine reduction	
<b>RIBEYE 400g</b>	<b>39</b>
Watervale Angus beef Ribeye served with roasted potatoes and mushrooms in a red wine reduction on the side	
<b>PORK BELLY</b>	<b>30</b>
Sweet bangalow crispy pork belly with celeriac puree', pickled apple and sweet potato chips	
<b>CRISPY CHICKEN THIGHS</b>	<b>26</b>
Free range Crispy chicken thighs served with sweet potato puree and kale salad	
<b>VEAL INVOLTINI</b>	<b>31</b>
Mild spice veal wrapped around Provolone cheese 'Nduja served in a white wine sauce with Potato mash and fresh green beans	

## Salads

<b>SOCIAL MEDITERRANEAN SALAD</b>	<b>18</b>
Crisp lettuce with Spanish onion, cherry tomatoes, carrots, cucumber, capsicum, olives and fetta served with house made vinegarette	
<b>CAESAR SALAD</b>	<b>15</b>
Cos lettuce, croutons, crispy bacon, poached egg, shaved parmesan and Caesar dressing	
<b>Add Chicken + 4</b>	
<b>ROCKET AND PEAR</b>	<b>15</b>
Wild rocket, fresh pear, walnuts, shaved parmesan with Italian dressing	



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