



# SOCIAL

#SOCIALOASIS

## ENTREES

Fried S.A Calamari, Lemon, Smoked Paprika Aioli	16
<b>Crostini</b>	
Nduja, Pickled Eggplant, Riccotta Salata (2pc)	14
Wild Pine Mushroom, Pecorino, Truffle Oil, Salsa Verde (2pc)	14
Zucchini Flowers, Riccotta, Pickled Eggplant, Sumac (3pc)	18
Heirloom Beetroots, Orange, Fennel Curd, Candied Pinenuts, Olive	16
Kangaroo Tartare, Native Spices, Saltbush Crackling, Fries	18
Citrus Cured NZ King Salmon, Swimmer Crab, Crème Fraiche, Cucumber Jelly	19
Yabby Tail & Roast Pumpkin Tortellini, Spiced Bisque, Lemon & Chive Oil	19
Ham Hock & Black Pudding, Fried Quail Egg, Cerdo, Pea Puree	18

## MAINS

Nettle Gnocchi, Mushrooms, Broad Beans, Pecorino Foam, Gremolata	32
Rose Veal Cutlet, Parmesan Crumb, Shaved Cabbage Slaw, Lemon	34
Tasmanian Striped Trumpeter, Sunchokes, Kipflers, Salsa Verde, Mustard Emulsion	36
N.T. Gold Band Snapper, Soda Batter, Mushy Peas, Sauce Tartare, Fat Cut Chips	32
Tinder Creek Duck Breast, Roasted Cauliflower, Brussel Sprouts, Bacon	34
400g Smoked Riverine Short Rib, Mac & Cheese, Chimmi Churri, BBQ Jus	43

*(Please allow 20 mins)*

## FROM THE CHAR

200g Bindaree Pasture Fed Tenderloin • <i>Inverell NSW</i>	35
300g Cert. Dry Aged T Bone Minute Steak • <i>Riverina District NSW</i>	42
250g Little Joes MB4-6 New York Cut • <i>Mornington Peninsula VIC</i>	43

All steaks served with Paris mash, wilted spinach & your choice of sauce:

## OYSTERS

*Oysters freshly shucked from the best growers on the NSW coast*

Natural with Mignonette Dressing  
4 ea

Grilled Classic Kilpatrick  
4.5 ea

## SIDES

Truffled Mac & Cheese  
10

Paris Mash  
10

Mushy Peas  
8

Mixed Leaf Salad, Lemon Dressing  
10

Fat Cut Chips, Rosemary Salt  
10

Steamed Beans, Mustard Dressing  
8

Sauteed Seasonal Mushrooms  
12

Shaved Cabbage, Currants,  
Pine Nuts, Riccotta Salata  
10

## SET MENU

2 Courses \$65 | 3 Courses \$75

### ENTREE

Heirloom Beetroots, Orange, Fennel Curd, Candied Pinenuts, Olive  
Citrus Cured NZ King Salmon Swimmer Crab, Crème Fraiche, Cucumber Jelly  
Ham Hock & Black Pudding, Fried Quail Egg, Cerdo, Pea Puree

### MAIN

Nettle Gnocchi, Mushrooms, Broad Beans, Pecorino Foam, Gremolata  
200g Bindaree Pasture Fed Tenderloin, Paris Mash, Spinach, Red Wine Jus  
Tasmanian Striped Trumpeter, Sunchokes, Kipflers, Salsa Verde, Mustard Emulsion

### DESSERT

Quince, Blackberry & Almond Crumble, Crème Fraiche Ice Cream  
Chocolate Hazelnut Mousse, Hazelnut Brittle, Salt Caramel, Malt Ice Cream  
Australian & International Cheeses

Includes a selection of sides

## SOCIAL FEAST

Shared Menu for the Table | \$69/pp  
For 2 or more

Crostini of Wild Pine Mushrooms, Pecorino, Truffle Oil, Salsa Verde  
Fried S.A. Calamari, Lemon, Smoked Paprika Aioli



Zucchini Flower, Ricotta, Pickled Eggplant, Sumac  
Citrus Cured NZ King Salmon, Swimmer Crab, Crème Fraiche, Cucumber Jelly



400g Smoked Riverine Short Rib, Charcoal Rub, Chimmi Churri, BBQ Jus  
*Served with: Shaved Cabbage Salad • Paris Mash • Steamed Beans, Mustard Dressing*



Quince, Blackberry & Almond Crumble, Crème Fraiche Ice Cream  
Australian & International Cheeses

## WHOLE SUCKLING PIG PORCHETTA

For 10 guests

Requires 24 hours notice

\$750

*Carved At the Table & Served with:*

Shaved Cabbage Salad • Paris Mash • Steamed Beans, Mustard Dressing  
Apple Sauce • Cider Jus

Groups of 10+ incur an 8% Gratuity