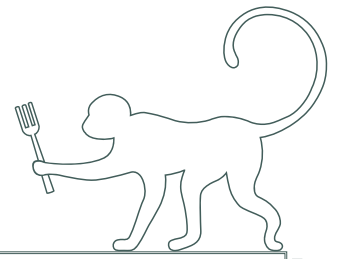


SOCIAL *Dining*



ENTREES

Warm Marinated Olives	10
Tart of Heirloom Baby Tomatoes, Eschalots, Fennel Curd, Marjoram Olive Caramel	25
BBQ Split King Prawns, Oregano, Garlic, Chili, Parsley, Lemon	26
SA Calamari Fritti, Chili Salt, Roasted Garlic Aioli, Lemon	21
Spanner Crab Pâté, Yarra Valley Salmon Roe, Pickled Onion, Cucumber, Garlic Malt Toast	28
Salted Baccala Croquettes, Dill Mayo, Lemon	22
Beef Carpaccio, Eschalots, Crispy Capers, Chives, Chorizo Oil, Focaccia	23
Pork Terrine, Giardiniera, Mustard Sauce, Grilled Bread	26

MAINS

Roast Pumpkin, Amaretti, Agnolotti, Sage, Pine Nuts, Muscatels, Burnt Butter, Grana Padano	32
Spaghetтини, Warm Yellow Fin Tuna, Capers, Garlic, Chili, Rocket Leaves, Pangratatto	35
Local Flathead Fillets, Soda Batter, Mushy Peas, Sauce Tartare, Fat Cut Chips	34
Pan Roasted John Dory, Dutch Cream Potatoes, Asparagus, Black Mussels, Avruga Caviar, Saffron Cream Sauce	55
Stuffed Milly Hill Lamb Cutlets, Young Peas, Sweetbread, Baby Onions, Port Wine Jus	45
Spatchcock Fricasse, Mushroom, Lardon, Potato Purée, Baby Leek, Watercress	40
Open Steak Sandwich Tajima Wagyu Rump (MBS6+), Rocket, Broccoli Cream, Grilled Tomato, Caramelised Onion, Jus, French Fries	36
180g Grass-Fed Pinnacle Tenderloin Steak (MBS3+)Au Poivre, Paris Mash, Watercress, Peppercorn Sauce	45

DESSERTS

Affogato	10/16
Daily Dessert Special - <i>Ask Your Server</i>	16
Australian and International Cheeses, Fig and Walnut Jam, Dulce de Batata, Lavosh	28

OYSTERS

Freshly shucked from the best growers on the NSW Coast.

Natural with Mignonette Dressing
4.5 ea

Classic Kilpatrick
5 ea

BUTCHER'S CUT SPECIAL

Chef's selection of the finest cut meat straight from our butcher.

Market price.

SIDES

Salt & Vinegar Onion Rings	15
Fat Cut Chips, Rosemary Salt	15
Steamed Greens, Eschalots, Sherry Vinaigrette, Ricotta Salata	15
Paris Mash	15
'Amorita Salad' Mixed Leaves, Summer Fruits, Black Olives, Candied Walnut, Persian Feta, Walnut Dressing	15

GET SOCIAL

Follow @socialatverandah on Facebook and Instagram

AVAILABLE
FOR GROUPS OF
10 OR MORE

SET MENU

\$65 for 2 Courses

\$75 for 3 Courses

ENTREES

SA Calamari Fritti, Chili Salt, Roasted Garlic Aioli, Lemon
Tart of Heirloom Tomatoes, Eschalots, Fennel Curd, Marjoram, Olive Caramel
BBQ Split King Prawns, Oregano, Garlic, Chili, Lemon, Parsley
Pork Terrine, Giardiniera, Mustard Sauce, Grilled Bread

SIDES

Roast Potatoes, Rosemary Salt
Steamed Greens, Eschallots,
Sherry Vinaigrette,
Ricotta Salata

MAINS

Pumpkin and Amaretti Agnolotti, Sage, Pine Nuts, Muscatels, Burnt Butter, Grana Padano
Cone Bay Barramundi, Dutch Cream Potatoes, Asparagus, Black Mussels, Avruga Caviar, Saffron Cream Sauce
Spatchcock Fricassee, Mushroom, Lardon, Potato Purée, Watercress
180g Pinnacle Tenderloin Steak Au Poivre, Paris Mash, Watercress, Peppercorn Sauce*

DESSERTS

Chef's Seasonal Dessert
Australian and International Cheeses, Fig and Walnut Jam, Dulce de Batata, Lavosh

**This item incurs an additional \$5 charge when ordered in the set menu*

FEASTING MENU

48 HOURS NOTICE REQUIRED

\$75 per person

SHARED STARTERS

SA Calamari Fritti, Roasted Garlic Aioli, Lemon
Wagyu Bresaola, Rocket, Truffle Mayo, Parmesan

SHARED MAINS (CHOOSE 2)

Whole Flounder, Beurre Noisette, Capers, Lemon
Roast Chicken, Sicilian Caponata, Olive Crumb, Basil
Crispy Pork Belly, Apple Butter, Sage
Beef Short Ribs, Cavolo Nero, Red Wine Jus

SIDES

Roast Potatoes, Rosemary Salt
Steamed Greens, Eschallots,
Sherry Vinaigrette,
Ricotta Salata

Vegetarian options available on enquiry

SHARED DESSERT

3 Cheese Plate
Apple Tarte Tatin, Vanilla Bean Ice Cream

Groups of 10+ incur an 8% Gratuity - Feasting menu requires 48hrs notice.