SOCIAL Dining

ENTRÉES

Oysters Natural (A) 8ea
Mignonette Dressing, Lemon

Oysters Kilpatrick (A) 9ea
Spicy Tomato Dressing, House Smoked Bacon

Heirloom Baby Beetroots 26
Goats Cheese Croustillant, Hazelnut,
Orange Segments, Orange Dressing

Zucchini Flowers 30
Ricotta, Lemon, Chilli, Broad Bean Pesto

King Fish Aguachile (A) 30
Raw King Fish, Apple, Cucumber, Avruga

Crab Toast (I) 28
Blue Swimmer Crab, Toasted Brioche,
Crème Fraiche, Avocado, Salmon Roe

BBQ Split King Prawns (A) 33
Oregano, Garlic, Chilli, Parsley

Loligo Calamari Fritti (I) 28/38
Chilli Salt, Roasted Garlic Aioli

Classic Hand Cut Steak Tartare 32/44
Capers, Eschalots, Cornichons, Hens Yolk,
Potato Crisps

MAINS

Spring Vegetable Risotto 36
Zucchini, Asparagus, Peas, Mint, Pecorino Romano

Battered Deep Sea Cod (I) 36
Mushy Peas, Tartare Sauce, Fat Chips

Market Fish (A) 48
Asparagus, Sauce Vierge, Fennel Purée

Pork Cutlet Milanese 46
Potato Purée, Sage, Grana Padano

Lamb Rump 48
Pearl Couscous, Butter Squash,
Ras el Hanout, Chimmi Churri

'The Business 2.0' 32
Angus Beef Pattie, Onions, Pickles, Cheese,
Comeback Sauce, House Bacon, Potato Bun,
Fat Cut Chips

180g Steak Frites 49
Wagyu Flat Iron Steak MBS3+, Diane Sauce,
Shoestring Fries

200g Black Onyx Beef Rump Cap MBS3+ 59
Paris Mash, Watercress, Red Wine Jus

PASTA SELECTION

Cavatelli Pesto
Pesto, Zucchini, Broad Beans, Soffritto,
Buffalo Mozzarella
36

Prawn Linguini (A)
King Prawns, Cherry Tomato, Capers, Chillies,
Garlic, Pangrattato
43

Wild Boar Pappardelle
Wild Boar Ragu, Red Wine, Tomato, Olives,
Pecorino Romano
42

BUTCHER'S CUT

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

Market price.

SIDES

Salt & Vinegar Onion Rings 15

Fat Cut Chips 15

Paris Mash 15

Market Greens 16
Slivered almonds, Eschallots, Lemon Dressing

Leaf Salad 16
Cherry Tomato, Avocado, Onion,
Shaved Parmesan, Lemon Dressing

DESSERT

Affogato 18/30

Daily Dessert Special - Ask Your Server 18

Australian and International Cheeses 38
Fig Jam, Dulce de Batata, Lavosh

Groups of 6+ incur a 10% Gratuity

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SOCIAL Dining

AVAILABLE FOR GROUPS OF 10 OR MORE

SET MENU

$79 for 2 Courses | $89 for 3 Courses

ENTRÉES

Zucchini Flowers, Ricotta, Lemon, Chilli, Broad Bean Pesto
Kingfish Aguachile, Raw Kingfish, Apple, Cucumber, Avruga (A)
Loligo Calamari Fritti, Chilli Salt, Roasted Garlic Aioli (I)
Classic Hand Cut Steak Tartare, Capers, Eschalots, Cornichons, Hens Yolk, Potato Chips

MAINS

Spring Vegetable Risotto, Zucchini, Asparagus, Peas, Mint, Pecorino Romano
Market Fish, Asparagus, Sauce Vierge, Fennel Purée (A)
Pork Cutlet Milanese, Potato Purée, Sage, Grana Padano
200g Black Onyx Beef Rump Cap MBS3+, Paris Mash, Watercress, Red Wine Jus +$10

DESSERT

Chef's Seasonal Dessert
Australian and International Cheeses, Fig Jam, Dulce de Batata, Lavosh
Groups of 6+ incur a 10% Gratuity

SIDES

Herb Roasted Potatoes

Social Dining's Leaf Salad

FEASTING MENU

48 Hours notice required | $105 per person

SHARED STARTERS

Loligo Calamari Fritti, Chilli Salt, Roasted Garlic Aioli (I)
Wagyu Bresaola Carpaccio, Truffle Mayo, Parmesan, Rocket
'Panzanella Salad' Heirloom Tomatoes, Cucumber, Onions, Basil, Focaccia, Caramelized Red Wine Vinegar

SHARED MAINS

Aquna Murray Cod 'Acqua Pazza', Tomatoes, Chilli, Garlic, Sugo (A)
Slow Roasted Lamb Shoulder, Salsa Verde, Lamb Reduction
Pumpkin and Amaretti Ravioli, Burnt Butter, Hazelnuts, Sage

SHARED DESSERT

Tiramisu
Australian and International Cheeses, Fig Jam, Dulce de Batata, Lavosh

Groups of 6+ incur a 10% Gratuity - Feasting menu requires 48hrs notice.

SIDES

Herb Roasted Potatoes

Social Dining's Leaf Salad

Vegetarian options available on enquiry