

# SOCIAL HOUSE

==== dining + bar ====

DAILY  
4-10PM



## STARTERS/SHARE/NIBBLE

Roasted garlic butter turkish loaf	6
Chinese Sesame Fried garlic & ginger chicken with soy and kewpie mayo	9
Grilled haloumi cheese with wilted cherry tomatoes, fresh basil and olive oil	9.5
Pistachio, lemon and saffron arancini stuffed with mozzarella and served with paprika aioli	7
Szechuan spiced squid with nahm jim dipping sauce	12.5

## GRILL

Aromatic Herb crusted Chicken breast with bernaïse sauce	25
Riverine 250g Grain fed Scotch fillet with a shiraz jus or button mushroom sauce	32
Riverine 400g grain fed T-bone with shiraz jus or button mushroom sauce	38
Local line caught Fish of the day with citron butter	30
Slow braised pork rib with hickory smoked barbeque glaze	35.5

## COMFORT FOOD

Forest mushroom linguine with zucchini ribbons, heirloom tomatoes, grana and virgin olive oil	22
Southern style fried chicken club sandwich with avocado, Smokey bacon and straight cut chips	19
American style beef burger with bacon, American cheddar, lettuce and straight cut chips	19
Chilli chicken burger with iceberg lettuce, Swiss cheese, aioli and straight cut chips	18
Japanese chicken schnitzel with straight cut chips, house salad and gravy	23
Craft beer battered barramundi fillets with straight cut chips, and house salad	22
Sticky baby beetroot salad with farro, watercress, goats curd salad and zataar dressing	14.5

## SIDES

Buttered broccolini with crushed almonds	8
Vine ripened tomato basil fetta salad	8.5
Lemon thyme scented kipfler potato	8
Straight cut chips with garlic & lime aioli	6.5

## SOMETHING SWEET

Salted caramel & oreo ice cream sandwich with raspberry sauce	12
Three Australian cheeses, quince and crackers	15
Soft centred chocolate fondant with vanilla bean ice cream	13
Trio of ice creams	8

## SPARKLING & CHAMPAGNE

	G	B
DeBortoli Bancroft Bridge Brut	8	30
DIVICI Prosecco DOC Organic, Italy	10	44
Veuve D'Argent Cuvee Prestige Blanc, France		44
Flore Pink Moscato, Oatley Wines, Australia	8	32
Grandin Methode Traditionnelle Brut 200ml, France		14
Stormbay NV Sparkling, TAS	10	45
Cremant de Bourgogne Blanc Brut NV, France		60

## WHITES & ROSE

DeBortoli Bancroft Sauvignon Blanc Semillon	7	29
Vine Mind Riesling Clare Valley, SA	9	41
Wild Oats Pinot Grigio Mudgee, NSW	8	36
Ara 'Single Estate' Pinot Gris Marlborough, NZ	8	37
Tai Nui, Sauvignon Blanc Marlborough, NZ	9	39
First Creek Semillon Hunter Valley, NSW	7	40
The Lane 'Block 1' Chardonnay Adelaide Hills, SA	10	40
Montrose Chardonnay Mudgee, NSW	8	35
Reverie Rose Pays d'Oc, France	9	40

## REDS

DeBortoli Bancroft Cabernet Merlot	7	29
TarraWarra Estate Pinot Noir Yarra Valley, VIC 2016	11	50
Robert Oatley 'GSM' McLaren Vale, SA 2017	10	45
Barry Brothers Shiraz Cabernet Sav, SA 2017	11	50
Rymill, The Dark Horse Cabernet Sav Coonawarra, SA 2017	10	42
Pikes 'The Assemblage' Shiraz Mourvedre Grenache Clare Valley, SA 2017	11	50
Brokenwood Cab. Sav. Merlot 8 Rows, NSW 2016		50
Hentley Farm Villain & Vixen Shiraz Barossa, SA 2017	9	45

## BEERS

Asahi Super Dry	10
Corona	10
Peroni Nastro Azzuro	10
Sapporo Premium	10
Becks	10
James Squire 150 Lashes Pale Ale 425ml/500ml	10/12
Hahn Super Dry 425ml	9
Cascade Premium Light	7
James Boags Premium Lager	8
Crown Lager	8
Great Northern Original	8
Victoria Bitter	8
Pure Blonde	8
4 Pines Kolsch	10
Coopers Pale Ale	9.5
Moo Brew Pilsner	10
Somersby Cider Apple or Pear	8.5

## SOFT

Soft drinks & Juices	4.5
Lemon Lime & Bitters	4.9
Sparkling & Still water 350ml/750ml	5/7

**Cocktails and spirits available.  
Please ask your friendly  
team member.**

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