

SOCIAL HOUSE

==== *dining + bar* =====

DAILY
10AM-10PM



SOCIAL HOUSE

— dining + bar —

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 & olive oil	9.5

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
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 and 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

SIDES

Vine ripened tomato basil fetta salad	8.5
Lemon thyme scented kipfler potatoes	8
Straight cut chips with garlic & lime aioli	6.5
Seasoned wedges with sour cream and sweet chilli sauce	8

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
Flore Pink Moscato, Oatley Wines, Australia	8	32
Grandin Methode Traditionnelle Brut 200ml, France		14

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
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
Barry Brothers Shiraz Cabernet Sav, SA 2017	11	50
Rymill, The Dark Horse Cabernet Sav Coonawarra, SA 2017	10	42
Brokenwood Cab. Sav. Merlot 8 Rows, NSW 2016		50
Hentley Farm Villain & Vixen Shiraz Barossa, SA 2016	9	45

BEERS

Asahi Super Dry	10
Corona	10
Peroni Nastro Azzuro	10
Victoria Bitter	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 350/750ml	5/7

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

AFTER HOURS MENU 10PM - 7AM

Char grilled Mediterranean vegetable pizza	18	Jarlsberg cheese & tomato toastie	12
Pepperoni pizza, mozzarella, napolitana	19.5	Premium Angus beef mince lasagne with house salad	20
Margherita pizza, basil, napolitana	16	Spinach and ricotta ravioli with basil pesto napolitana sauce	18
Leg ham, vine ripened tomato and swiss cheese toastie	13		



DIAL 5 (Tray charge 4.5)