

SOCIAL HOUSE

— dining + bar —

DAILY
11AM-4PM



CAFÉ LUNCH MENU

The Ruben sandwich with corned silverside, braised cabbage, Swiss cheese and straight cut chips	16
Steak sandwich with roquette, onion and Swiss cheese and straight cut chips	18
Southern style fried chicken club sandwich with avocado, Smokey bacon, and straight cut chips	18
American style beef burger with bacon, American cheddar lettuce and straight cut chips	19
Sticky beetroot salad with farro, watercress, goats curd salad and zataar dressing	16
Japanese chicken schnitzel with straight cut chips, house salad and gravy	20
Craft Beer battered barramundi fillets with straight cut chips, and house salad	18
Cos salad with crisp bacon, croutons, boiled egg and anchovy dressing. Add grilled chicken (\$2.00)	16.5
Forest mushroom linguine zucchini, heirloom tomato, grana and extra virgin olive oil	16

SPARKLING & CHAMPAGNE

	G	B
DeBortoli Bancroft Bridge Brut	8	30
Grandin Methode Traditionnelle Brut 200ml, France		14

WHITES & ROSE

DeBortoli Bancroft Sauvignon Blanc Semillon	7	29
Wild Oats Pinot Grigio Mudgee, NSW	8	36
Reverie Rose Pays d'Oc, France	9	38

REDS

DeBortoli Bancroft Cabernet Merlot	7	29
TarraWarra Estate Pinot Noir Yarra Valley, VIC 2016	11	50
Hentley Farm Villain & Vixen Shiraz Barossa, SA 2018	9	45

BEERS

Asahi Super Dry	10
Corona	10
Peroni Nastro Azzuro	10
James Squire 150 Lashes Pale Ale 425ml/500ml	10/12
Hahn Super Dry 425ml	9
Victoria Bitter	8
4 Pines Kolsch	10

SOFT

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

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