

SOCIAL

BAR & BISTRO

DINING MENU

APPETIZERS

French Fries 10

Straight cut fries with a crunchy coating.

Truffle Fries 14

Straight cut fries with truffle oil, topped with shredded cheese & chives. Served with truffle mayo.

Chicken Skewers 16

Tender, marinated chicken pieces barbequed to perfection. Choose from our selection of:

Japanese Yakitori 

Korean BBQ

Chicken Tikka

Singapore Style Satay

Edamame 12

Steamed with your flavour of choice:




Sea Salt & Pepper

Homemade Sweet Chilli

Sichuan Mala

Buffalo Chicken Wings 16

Tender, crispy wings coated in our signature sauce, with a perfect balance of heat and tanginess:

 Spicy BBQ  Firehouse  Sichuan Mala

Steak Tartare 19

Hand-cut angus beef, expertly seasoned with homemade sauce, capers, onion and gherkins. Served with quail egg, bread & smoked apple wood.

SOUPS & SALADS

Caesar Salad 16

Fresh romaine lettuce, cherry tomato, egg, croutons, parmesan cheese, bacon bits and zesty Caesar dressing

Add Smoked Chicken +\$4 Add Prawn +\$6

Social Special Salad 17

Lettuce, kale, mesclun, broccoli, purple cabbage, avocado, goji berries, cucumber, olives, tomatoes, corn, walnuts, and pumpkin seed. Served with your choice of chimichurri or balsamic vinaigrette dressing

Add Smoked Chicken +\$4 Add Prawn +\$6

Warm Quinoa Salad 16

Quinoa, greens, mesclun, beet, feta cheese, corn, tomato, broccoli, almonds and pumpkin seeds with honey mustard vinaigrette

Add Smoked Chicken +\$4 Add Prawn +\$6

SOUP OF THE DAY

Mini 4 Regular 8

ASIAN DELIGHTS

Kung Pao Chicken or Prawn 16

Homemade kung pao sauce, succulent chicken or prawn, onion, capsicum, dried chilli and garlic. Served with rice and crackers.

Black Pepper Angus Beef or Chicken 19

Stir fried black pepper sauce, angus beef slices or chicken, onion, capsicum, spring onion and ginger. Served with rice and crackers.

Thai Basil Minced Beef 18

Thai soy sauce, minced beef, onion, basil, dried chilli and garlic. Served with rice, seasonal vegetables and crackers.

Vegan Thai Coconut Curry 18

Tofu, seasonal vegetables, bird's eye chilli padi, coconut cream and a blend of house spices. Served with rice and crackers.



Vegetarian



Spicy



Chef's Recommendation

All prices are subject to applicable GST and a service charge

PASTA, YOUR WAY!

18

Choose Your Pasta

Spaghetti (Gluten Free +\$3)

Fusilli

Fettucine

Choose Your Sauce

Aglio Olio

Olive oil, garlic, chili flakes, and parsley

Pomodoro

A tomato sauce with herbs and garlic.

Alfredo

A rich and creamy Parmesan sauce.

Pink Sauce


A perfect blend of a creamy tomato sauce.


Choose One Topping

Smoked Chicken

Ham

Bacon

Trio Mushroom 

Vegetables 

Minced Beef +2

Clams +2

Squid +2

Prawns +3

Additional Standard Topping \$3



Like it Hot?

Request our staff for your level of fire

SIGNATURE PASTAS

Spaghetti Aglio Olio with Prawns 21

Spaghetti with juicy prawns, olive oil, garlic, parsley and a touch of chilli.

Pasta Alle Vongole 20

Spaghetti with clams, garlic, white wine, chilli, Italian parsley, onion and chilli.

Truffle Mushroom Cream Fettucine 22

Fettucine with fresh garlic, onion, trio mushroom, parsley and homemade truffle cream sauce.

Spicy Arrabiata Fusilli 18

Tomatoes, garlic, vegetables and a generous kick of red pepper flakes with a fiery twist.



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Spicy



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OFF THE GRILL

Australian Black Angus Ribeye 38

A 200g tender fillet paired with creamy mashed potatoes, seasonal vegetables and your selection of sauce.

Angus Tenderloin 42

180g Tenderloin (MB2/3), grilled to perfection and accompanied by roasted potatoes, seasonal vegetables and your selection of sauce.

Rotisserie Chicken 22

Succulent half chicken, perfectly seasoned and roasted with a crispy, golden exterior. Served with mashed potatoes, seasonal vegetables and your choice of sauce.

Grilled Barramundi 22

Tender and flaky Barramundi fish, expertly grilled to perfection and served with seasonal vegetables, quinoa and lemon dill hollandaise.

Grilled Salmon 28

Salmon seared to perfection, served with mashed potatoes, seasonal vegetables, spinach and your choice of sauce.

Grilled Portobello Mushroom 16

Smoky and succulent portobello mushrooms served with mashed potatoes, spinach and quinoa with lemon dill hollandaise.

Grilled Cauliflower Steak 16

A charred exterior and a tender, flavourful core, cauliflower steak is served with spiced rice and seasonal vegetables, drizzled in mushroom sauce.

BURGERS

Angus Beef Burger 20

Brioche bun, minced wagyu beef, lettuce, tomato, caramelized onion, gherkin, cheese, mustard and special house sauce. Served with a side of fries and greens.

Chicken Burger 20

Brioche bun, breaded chicken cutlet, lettuce, tomato, jalapenos, cheese and honey mustard sauce. Served with a side of fries and greens.

Veggie Burger 18

Brioche bun, homemade veggie patty, lettuce, tomato, caramelized onions, gherkin, cheese and special house sauce. Served with a side of fries and greens.

House Fish & Chips 18

Crispy and juicy battered fish served with fries and zesty tartar sauce.

Sides

Mashed Potatoes	6
Roasted Potato	6
Fries	6
Spiced Rice	5
Garden Salad	6
Season Vegetables	6
Creamed Spinach	8

Sauces

Mushroom Sauce	Peppercorn Sauce
Chimichurri Sauce	Red Wine Jus
Lemon Dill Hollandaise	Brown Sauce

Chef's Best Match

Can't decide? Leave it to the Chef!

HOT DRINKS

COFFEE

Single | Double

Americano.....	5	7
Latte.....	6	8
Cappuccino.....	6	8
Long black.....	5	7
Espresso.....	5	7
Mocha.....	6	7
Machiato.....	6	
Matcha.....	6	

ADD ONS +\$1

Soy or Oat Milk, Caramel, Hazelnut, Vanilla

TEA

English Breakfast.....	5
Green Tea.....	5
Camomile Tea.....	5
Peppermint Tea.....	5
Lemon Tea.....	5

COLD DRINKS

HOMEMADE COOLERS

Cucumber Mint Fizz.....	6
Spicy Ginger-Peach Soda.....	6
Passionfruit & Lime Cooler.....	6
Raspberry & Butterfly Soda.....	6
Ice Lemon Tea.....	5
Ice Peach Tea.....	5

SOFT DRINKS

Coke/Coke Zero/Sprite.....	4
Tropical Lemonade ..(Low Calorie).....	4
Mixed Berry Lemonade..(Low Calorie).....	4
Classic Lemonade..(Low Calorie).....	4

DESSERT

Tiramisu

12

A perfect blend of coffee, mascarpone, and sweetness with a touch of Baileys.

Chocolate Lava Cake with Ice Cream

14

A decadent warm and gooey chocolate delight, served with a scoop of ice cream.

(Prep time 15 mins)

Berry Bliss Cheesecake

10

A silky and luscious custard dessert with a perfectly caramelized sugar crust.

Crème Brûlée

10

A silky and luscious custard dessert with a perfectly caramelized sugar crust.



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