

APPETIZERS

French Fries  **10**

Straight cut fries with a crunchy coating

Truffle Fries  **14**


Straight cut, truffle oil, parmesan cheese with truffle mayo

Spam Fries **14**

Luncheon meat with sriracha mayo

Chicken Skewers **16**

Marinated chicken pieces barbequed to perfection. Choose from:


Japanese Yakitori 

Chicken Tikka

Singapore Style Satay

Vegetarian Samosas  **12**

Crispy pastry shell, masala potatoes with yoghurt chutney

Edamame  **12**

Steamed with your flavour of choice:

Sea Salt & Pepper

Homemade Sweet Chilli

Buffalo Chicken Wings  **16**

Deep fried with Spicy BBQ sauce

Steak Tartare  **19**

Angus beef, capers, onions, quail egg and gherkins

Calamari **18**

Crispy Calamari rings with tartar sauce

Nachos **16**

Cheese, fresh salsa, guacamole, jalapenos and sour cream

Add Meat Sauce +\$6

SOUPS & SALADS

Social Special Salad   **17**

Lettuce, kale, cauliflower, purple cabbage, goji, guacamole, cucumber, tomato, walnut, pumpkin seeds, vinaigrette dressing.

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

Caesar Salad **16**

Romaine lettuce, tomato, egg, turkey bacon bits, parmesan cheese

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

Soup of the Day **4**

Add Garlic Bread +\$3

PIZZA

(After 3PM)

- Margherita**  **18**
Tomato sauce, mozzarella, basil
- Truffle Mushroom**  **22**
Tomato sauce, trio mushrooms, mozzarella, parmesan, thyme.
- Chicken Pepperoni** **20**
Tomato sauce, chicken pepperoni, mozzarella, oregano
- Chicken Teriyaki** **21**
Tomato sauce, teriyaki glazed chicken, bell peppers, onions, mozzarella, sesame seeds
- Meat Lovers** **24**
Tomato sauce, chicken ham, chicken pepperoni, smoked chicken, turkey bacon bits, jalapenos and mozzarella
- Spicy BBQ Chicken** **21**
Tomato sauce, smoked chicken, spicy BBQ sauce, onions, peppers and mozzarella
- Seafood Sambal** **24**
Tomato sauce, mixed seafood, sambal, onions, peppers and mozzarella

PASTA

- 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.
- Cacio e Pepe** **18**
Spaghetti, pecorino romano, grana padano
- Fettucine al Ragu**  **21**
Fettucine, tomato, onion, celery, beef

Like it Hot? 

Request our staff for your level of fire

MAINS

Australian Black Angus Ribeye 38

200gm fillet, mashed potatoes, seasonal vegetables with red wine jus

Rotisserie Chicken 18

Half chicken, mashed potatoes, seasonal vegetables with peppercorn sauce

Grilled Barramundi 22

180gm fillet, seasonal vegetables, quinoa and lemon dill hollandaise.

Grilled Salmon 26

180gm fillet, mashed potatoes, grilled seasonal vegetables, lemon dill hollandaise

Mushroom Risotto 24

Truffle veg broth, trio of mushroom, seasonal vegetables

Angus Beef Burger 20

200gm angus beef, brioche bun, lettuce, tomato, caramelised onions, gherkin, cheese

Chicken Burger 20

Grilled chicken, brioche bun, lettuce, tomato, jalapenos, cheese, honey mustard

Salmon Burger 18

Salmon patty, brioche bun, lettuce, tomato, gherkin, cheese, special sauce

Veggie Burger 18

Homemade veggie patty, brioche bun, lettuce, tomato, gherkin, cheese, special sauce

House Fish & Chips 18

Beer battered barramundi, tartar sauce

Nasi Lemak 18

Coconut rice, fried chicken, rendang prawn, satay, peanut ikan bilis, boiled egg, sambal

Nasi Goreng Social 18

Wok fried rice, prawn, crackers, achar and rendang satay

Laksa 18

Rice noodles, prawns, clams, fish cakes, tau pok, boiled egg and beansprouts.

Angus Beef Hor Fun Gravy 18

Hor fun, angus beef slices, scallop gravy, bok choy, fried ginger.

Kung Pao Chicken 18

Chicken, onion, capsicum, dried chilli, garlic, house sauce, rice and crackers

Vegan Thai Green Curry 16

Trio of mushroom, seasonal vegetables, green curry, rice and crackers

Sides

Truffled Mash	6
Fries	6
Garden Salad	6
Seasoned Vegetables	6

HOT DRINKS

COLD 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	

HOMEMADE COOLERS	
Cucumber Mint Fizz.....	6
Spicy Ginger-Peach Soda.....	6
Passionfruit & Lime Cooler.....	6
Mango Kiwi Breeze.....	6
Pear-fect Apple Bliss.....	6
Lychee Rose Symphony.....	6
SOFT DRINKS	
Coke/Coke Zero/Sprite.....	4
Tropical Lemonade ..(Low Calorie).....	4
Mixed Berry Lemonade..(Low Calorie)...	4
Classic Lemonade..(Low Calorie).....	4
Ginger Ale.....	4
Ice Tea.....	5
(Lemon, Peach, Kiwi, Lychee, Apple, Passionfruit)	
Juices.....	5
(Pineapple, Apple, Orange, Cranberry)	
Tonics..(Low Calorie).....	4
(Plain, Mint, Hibiscus, Elderflower, Spiced Grapefruit)	

DESSERT

Tiramisu 🍷	8
Chocolate Lava Cake with Ice Cream (Prep time 15 mins) 🍷	14
Berry Bliss Cheesecake	6
Crème Brûlée	6