

TAPAS

All tapas \$6.90 each

Chorizo sausage with fresh basil

Pickled Octopus

Spicy lamb meatballs

Pan seared scallops with a passion fruit and sesame coulis

Tempura fried soft shell crab with a nam jim sauce

House cured Atlantic salmon served chilled with house made tomato salsa

Grilled saganaki with fresh lemon & olive oil

Salt & pepper calamari

Lemon pepper flake skewers with tartare sauce

Freshly shucked oysters served natural with a shallot & red wine vinaigrette

Chicken drumsticks with coriander, chilli & ginger sauce

Heated chilli & herb marinated olives

Mini prosciutto pizza with pesto & bocconcini

Vegetable arancini balls stuffed with bocconcini cheese

Duck liver pate with caramelized onion & warmed bread

Tzatziki with warm Turkish bread

Today's fresh cup of soup

Tapas Selection

4 for **\$22.00** 6 for **\$33.00** 8 for **\$44.00**

DIPS & BREADS

Assorted Bread

Trio of bread fresh from the bakery served with extra virgin olive oil & aged balsamic vinaigrette

For one **\$3.90** For two **\$7.80**

Trio of Dips

Selection of house made dips with warm toasted Turkish bread **\$14.90**

Bruschetta

Thick toasted sourdough topped with roma tomatoes, red onion, basil & garlic with a balsamic reduction **\$9.90**

Add smoked salmon **\$4.00**

Add goats cheese **\$3.00**



MAINS

Salt and Pepper Calamari

Served on a bed of wild rocket with lemon and lime **\$19.90**

Herb Crusted Lamb Loin

On warm cous cous and green beans with a roast garlic and rosemary jus **\$29.90**

Sumac Spiced Beef Risotto

with fresh tomato and asparagus finished with parmesan cheese **\$19.90**

Grilled Chicken Breast

wrapped in prosciutto on white polenta with sautéed asparagus and a leek and caper sauce **\$25.90**

Fish of the Day

please see our specials board for our fresh catch of the day

Gippsland Free Range Eye Fillet 220g

On creamy mash potato with a wild mushroom sauce **\$31.90**

Social Calamari

Lightly dusted in fresh herbs and bread crumbs served with beer battered steak fries and salad with a sweet chilli mayonnaise **\$19.90**

Red Hill Beer Battered Flathead

With fries, salad & tartare sauce **\$21.90**

Seafood Platter for Two

Selection of prawns, crumbed Japanese scallops, poached mussels, blue swimmer crab, house cured salmon, salt & pepper calamari, grilled fish fillet, all served with chips, selection of sauces & a complimentary bottle of Crittenden Estate wine **\$78.90**

SIDES

All Sides **\$7.90**

Beer Battered Steak Fries

With garlic aioli

Seasoned Wedges

With sour cream & sweet chilli sauce

Sautéed Greens

With toasted hazelnuts.

Garden Salad

Baby spinach, red onion, cucumber & roma tomato with a balsamic vinaigrette

Creamy Mash Potato



DESSERTS

Trio of Chocolate

Rich chocolate pudding smothered in warm chocolate sauce
with chocolate ice cream **\$8.90**

Lemon Brûlé Tart

With mascarpone cheese & raspberry coulis **\$8.90**

Apple & Rhubarb Crumble

With vanilla ice cream & cream **\$8.90**

Cheese Plate

A selection of Australian cheeses with
muscatels, lavosh & crackers **\$21.90**