

THE Social SEASON

SHARED SET MENU

\$40pp PACKAGE

Choice of one entrée
Choice of two mains
Choice of two sides

\$45pp PACKAGE

Choice of one entrée
Choice of three mains
Choice of two sides

\$50pp PACKAGE

Choice of two entrée
Choice of three mains
Choice of three sides

Add dessert \$5

ENTRÉE

Cauliflower, grains, baba, lettuce cups (ve/gf)
Robata grilled chicken skewers, satay sauce (gf)
Panko prawn hand rolls, daikon, carrot, wombok, katsu sauce
Charcuterie board, pickles, olives, chutney, sour dough (gf*)
Mezze plate, pistachio falafel, kale tabouli, dolmade's, pickles, hummus, flatbread (ve/gf*)

MAIN

Roasted chicken, lemon & herbs (gf)
Slow cooked lamb shoulder, chimi churi (gf)
Baked Atlantic salmon, radish, dill, capers (gf)
Crispy rolled pork belly, red wine jus
Roast pumpkin, almond tarator, kale, pepitas (ve/gf)

SIDES

Garden salad, house dressing (v/gf)
Cabbage slaw (ve/gf)
Steamed vegetables, lemon, olive oil (v/gf)
Potato mash (v/gf)
Duck fat crispy potatoes (gf)
Hot chips, sea salt

DESSERTS

Churros, salted caramel (v)
Assorted cheese platter, lavosh, muscatels, quince (v)

