



Beer

Draft (340 ml)

Stone & Wood Pacific Ale 4.4% , NSW	10
Stone & Wood Rotating Tap (Your waitperson will advise), NSW	12

Bottle

Fortitude Pacer 2.8, QLD	7
Asahi Lager, JAPAN	9
Kronenbourg Blanc, FRANCE	9
Peroni Leggera, ITALY	10
Peroni Tradizione, ITALY	10
Craft Beer (Your waitperson will advise)	

Cider

Custard & Co Vintage Dry Apple Cider, WA	10
Kirin Pear Cider, JAP	9

Sake

NV Dewazakura Junmai Ginjo Dewa Sansan 45ml/ 300ml, JAPAN	12/50
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Wine By The Glass

Sparkling & Champagne (120ml)

NV Lonia Cava Brut, Parellada/Macabeo/Chardonnay, SPAIN	10
NV, Santa Margherita, Prosecco Extra Dry, D.O.C, Veneto, ITALY	10
NV Jansz Pinot Noir/Chardonnay Premium Cuvee, TAS	12
NV Fantini Farnese Grand Cuvee Rose, ITALY	12
NV Billecarte 'Salmon' Brut Reserve, FRANCE	27
2005 Pommery "Grand Cru", Pinot Noir/Chardonnay, Reims, FRANCE	32

White (150ml)

2016 Eden Trail Riesling, Eden Valley, SA	11
2015 Skillogalee Gewurztraminer, Clare Valley, SA	11
2016 Frogmore Creek "FGR" (Sweet Style), TAS	13
2015 Ross Hill "Pinnacle Series" Chardonnay, Orange, NSW	12
2016 Knee Deep Chardonnay, Margaret River, WA	14
2016 Bream Creek Sauvignon Blanc, TAS	12
2016 Craggy Range Sauvignon Blanc, Martinborough, NZ	14
2015 Lawsons Dry Hills Sauvignon Blanc, Marlborough, NZ	12
2016 Cullen Semillon Sauvignon Blanc, Margaret River, WA	13
2016 Amisfield Pinot Gris, Central Otago, NZ	14
2017 Tar & Roses, Pinot Grigio, Nagambie, VIC	12
2016 Ca'Rugate "San Michele" Soave Classico, Garganega, Veneto, ITALY	12
2014 Hugel Pinot Blanc, Alsace, FRANCE	12
2015 Paco & Lola Albarino, Rias Baixas, SPAIN	14



Rose (150ml)

2017 Langmeil Bella Rouge, Barossa Valley, SA	10
2016 Black Cottage, Marlborough, NZ	12
2015 Terres de Saint Louis, Cote de Provence, FRANCE	14

Red (150ml)

2016 Printhe Merlot, Orange, NSW	10
2014 Pasqua Valpolicella, Verona, DOC, ITALY	12
2013 Emilio Valerio Grenache, SPAIN	13
2016 Quealy "Musk Creek" Single Vineyard Pinot Noir, Mornington, VIC	13
2016 Nanny Goat Pinot Noir, Central Otago, NZ	16
2014 Amisfield Pinot Noir, Central Otago, NZ	20
2015 Penny's Hill 'Edwards Road' Cabernet Sauvignon, Maclaren Vale, SA	11
2013 Hay Shed Hill Cabernet Sauvignon, Margaret River, WA	12
2014 Yangarra Estate Vineyard Shiraz, Maclaren Vale, SA	12
2014 J.J. Hahn Western Ridge Shiraz, Barossa Valley, SA	14



Wine by the bottle

Sparkling and Champagne

NV Lonia Cava Brut, Parelada/Macabeo/Chardonnay, SPAIN	50
NV, Santa Margherita, Prosecco Extra Dry, D.O.C, Veneto, ITALY	50
NV Jansz Pinot Noir/Chardonnay Premium Cuvee, TAS	65
NV Fantini Farnese Grand Cuvee Rose, ITALY	65
2009 Deviation Road "Beltana" Blanc de Blanc, Adelaide Hills, SA	145
NV Billecarte 'Salmon' Brut Reserve, FRANCE	160
2005 Pommery "Grand Cru", Pinot Noir/Chardonnay, Reims, FRANCE	185

Riesling

2016 Eden Trail, Eden Valley, SA	50
2016 Frogmore Creek "FGR" (Sweet Style), TAS	60
2012 Josmeyer "Le Kottabe", Alsace, FRANCE	80
2015 Dr Mayer, Remstal, Germany	85

Sauvignon Blanc

2016 Bream Creek, TAS	55
2015 Lawsons Dry Hills, Marlborough, NZ	60
2016 Craggy Range "Te Muna Road" Single Vineyard, Martinborough, NZ	65
2015 Te Mata "Cape Crest", Hawkes Bay, NZ	80
2014 Domain Vacheron Sancerre Blanc, Loire Valley, FRANCE	105
2012 de Ladoucette, Pouilly-Fume, Burgundy, FRANCE	120



Chardonnay and Chablis

2015 Ross Hill "Pinnacle Series" Chardonnay, Orange, NSW	50
2016 Knee Deep, Margaret River, WA	60
2016 Lethbridge, Lethbridge, VIC	80
2013 Jones Road "Nepean", Mornington Peninsula, VIC	95
2015 Patrick Piuze Vendanges "Terroir De Fye", Chablis, FRANCE	105

White Varietals

2015 Skillogee Geurztraminer, Clare Valley, SA	50
2016 Ca'Rugate "San Michele" Soave Classico, Garganega, Veneto, ITALY	55
2017 Tar & Roses, Pinot Grigio, Nagambie, VIC.	55
2014 Hugel Pinot Blanc, Alsace, FRANCE	55
2013 Santa Margherita "Alto Adige" Pinot Grigio, D.O.C, Veneto, ITALY	60
2015 Paco & Lola Albarino, Rias Baixas, SPAIN	60
2016 Amisfield Pinot Gris, Central Otago, NZ	65
2016 Cullen Semillon Sauvignon Blanc, Margaret River, WA	70
2014 Between Five Bells Riesling/Chardonnay/Pinot Meunier/Pinot Gris, VIC	75



Rosé

2017 Langmeil Bella Rouge, Barossa Valley, SA	45
2016 Black Cottage, Marlborough, NZ	50
2015 Terres de Saint Louis, Cote de Provence, FRANCE	60

Pinot Noir

2016 Quealy "Musk Creek" Single Vineyard, Mornington Peninsula, VIC	60
2016 Nanny Goat, Central Otago, NZ	75
2014 Bouchard Pere & Fils, Bourgogne, FRANCE	85
2014 Ngeringa, Adelaide Hills, SA	90
2014 Amisfield, Central Otago, NZ	95
2013 Barringwood "Mill Block", Tasmania, AU	110
2014 Kooyong "Meres" Single Vineyard Selection, Mornington Peninsula, VIC	140

Shiraz

2014 Yangarra Estate Vineyard, Maclaren Vale, SA	55
2014 J.J. Hahn, Western Ridge, Barossa Valley, SA	65
2014 Leeuwin Estate Art Series, Margaret River, WA	85
2014 Penley Estate, Rosebury, Coonwarra, SA	95
2014 Langmeil "Orphan Bank" Single Vineyard, Barossa Valley, SA	110
2005 Smidge "Adamo" Single Vineyard, Barossa Valley, SA	120
2012 Kershaw, Syrah, Elgin, South Africa	125
2012 Skillogalee "Trevarrick" Single Contour, Clare Valley, SA	130
2015 Mayer Syrah, Yarra Valley, VIC	140
2015 J.J. Hahn "1890's Vineyard", Barossa Valley, SA	180



Cabernet Sauvignon

2015 Penny's Hill 'Edwards Road', Maclaren Vale, SA	50
2014 Hay Shed Hill, Margaret River, WA	55
2013 Haselgrove "Protector", Maclaren Vale, SA	75
2013 Katnook Estate, Coonwarra, SA	90
2012 Brothers in Arms, Langhorne Creek, SA	100
2014 Moss Wood Ribbon Vale, Wilyabrup, Margaret River, WA	120

Red Varietals

2016 Printhe Merlot, Orange, NSW	45
2015 Maxwell "Four Roads" Old Vine Grenache, Maclaren Vale, SA	50
2015 Catena Zapata Malbec, Mendoza, ARGENTINA	60
2013 Emilio Valerio Grenache, SPAIN	60
2015 Sons of Eden GSM, Barossa Valley, SA	60
2014 Pasqua Valpolicella, Verona, DOC, ITALY	65
2015 Peppoli Antinori Chianti Classico, DOCG, Tuscany, ITALY	70
2011 Clarendelle Bordeaux, FRANCE	80
2014 Chateau des Jacques, Beaujolais, FRANCE	85
2013 Ross Hill "Pinnacle Series" Cabernet Franc, Orange, NSW	95
2008 Conde Valdemar "Gran Reserva" Tempranillo, Rioja, SPAIN	95
2016 Cullen, Cabernet Sauvignon/Merlot, Margaret River, WA	100
2013 Yalumba "The Signature" Cabernet Sauvignon/Shiraz, Barossa, SA	130
2011 Pasqua Amarone, Verona, DOCG, ITALY	180
2010 Piccini "Villa Al Cortile", Brunello Di Montalcino, DOCG, ITALY	195



Dessert wine (60ml)

2015 Heggies Botrytis Riesling, Eden Valley, SA	12/60
2015 Yalumba FSW Botrytis Viognier, Wrattenbully, SA	12/60
2010 Carmes de Rieussec Sauternes, Bordeaux, FRANCE	85

**Port/Sherry/Tawny/Fortified
60 ml GLS**

NV Seppeltsfield Grand Muscat "DP63" 500ml, Barossa Valley, SA	14/75
1999 Seppeltsfield "PARA" 18 Year Aged Tawny, SA	18 GLS
Stanton & Killen Rutherglen Tawny, 12 Year 500ml, Victoria, SA	14/75
Valdespino Pedro Ximenez 'El Candado" 750ml, Jerez, SPAIN	14/100
Warre's Otima 10 Year Old Tawny Port 500ml, PORTUGAL	16/90
Justino Old Reserve Fine Rich Medeira, 10 Years Old 375ml, PORTUGAL	16/70



Cognac/Brandy/Grappa (30ml)

St. Remy V.S.O.P Brandy, FRANCE	12
Hennessy V.S Cognac, France	12
Hennessy V.S.O.P. Cognac, France	14
Hennessy X.O. Cognac, France	25
Po di Poli Grappa Di Moscato, ITALY	14

Digestifs (30ml)

Averna, ITALY	10
Amaro Montenegro, ITALY	10
Amaro Lucano	10
Amaretto Disaronno, ITALY	10
Sambuca, ITALY	10
Limoncello, ITALY	10
Nocello, ITALY	10
Grand Marnier, FRANCE	10
Benedictine, FRANCE	10



Winter Cocktail List

Flying Ink - 19

This floral twist on the classic Aviation is the perfect beginning to our refreshing style of cocktails on our new Winter Menu. Using locally crafted Ink Gin from northern NSW shaken with Violette Petal Liqueur, Maraschino Cherry Liqueur and Lemon Juice, will have you soaring through the sky with pure happiness. Oh and don't forget the signature cherry!

The Wild Side - 20

Everyone has a wild side and this cocktail is showing our mixologist's creative side by paying tribute to our beautiful Australian based spirits and seasonal fruit. The limited edition Green Ant Gin from Adelaide Hills Distillery is paired with local Mount Tambourine Quandong Liqueur, Regal Road Daring Dry Vermouth from NSW, fresh muddled seasonal Custard Apple, Lemon Juice and a T2 Sencha Green Tea Syrup. Floral, Refreshing and Herbaceous.

Gin Garden - 19

Fresh ingredients from the garden, this cocktail is the refreshing kick you're looking for or even a palate cleanser at dinner. Using Hendricks gin and Fiorente Elderflower liqueur with fresh muddled cucumber, green apple, basil and mint finished with mint bitters, it's a Social favourite.

Cane Juice - 17

Considering the amount of Sugar Cane Australia produces we have decided to pay a little tribute. Cachaça is a spirit that comes from Sugar Cane, which is the base for this next Cocktail. This refreshing, bitter and sweet drink is a combination of Grand Marnier, Regal Road Vermouth from NSW, Lemon Juice, T2 Black Rose Tea Syrup and fresh muddled seasonal Kumquats with a dash of Bokers Bitters.

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Tom Yum - \$17

Take a trip to Southeast Asia with this well-known flavour explosion. By using a Vodka and Coconut Liqueur base it allows for a perfect partner to the unique blend of Chilli, Galangal and Lemongrass, topped with some beautiful local Kaffir Lime, it's a mix that will give your taste buds a memory of the infamous Tom Yum soup!

Rouge Petal - \$19

Floral, Delicate and Sweet. This Cocktail is created with Tasmanian Butter Vodka, a beautiful French Peach Liqueur, Cognac Mandarin Liqueur, a touch of Rose Water, Lemon Juice and Peach Bitters. A Rose Water Mist and confectionary Fairy Floss are the final touches for that special someone.

Mist in the Orchard - \$18

This tall style Cocktail, takes you on a journey of bitter, sour and smoke. Fresh muddled Ruby Red Grapefruit is shaken with Mezcal, Campari and Ginger Liqueur and finished with Fever Tree Ginger Beer. It's one of the mixologist's favourite drink!

Friends at Social - \$20

Good friends are hard to find, but at Social you can count on us the minute you walk through the door! Enjoy this creation using Casamigo's Tequilla, which means house of friends, paired with Amaro Montenegro, Cognac Mandarin Liqueur, muddled fresh Mandarin, T2 Happy Days Tea Syrup, Lime Juice and Aphrodite Bitters.

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Smoke-O - 20

A Hickory smoked glass offers home to a unique blend of two Scotch Whiskeys, Laphroaig and Monkey Shoulder. The Whiskey is then shaken with Lemon Juice, Egg White and a dash of Barrel Aged Bitters creating a smoked dry sour.

The Other Half - 22

This Cocktail is one of our more complex blends. It's a herbaceous combination of Monkey Shoulder Blended Malt, Italian Bitter Orange from Adelaide Hills Distillery, the ever so complex Green Chartreuse, and Antica Formula as well as Americano Vermouth. A homemade Rhubarb Shrub with Rhubarb Bitters adds amazing layers to this organized chaos; it's a must try!

First of Its Kind - 20

What's a Winter Cocktail without a little bit of spice? By putting a twist on an Old Fashioned, we have infused Buffalo Trace Bourbon with Chai Tea, creating an unforgettable blend of honey and spice. Whiskey Barrel Aged Bitters is added, then poured over ice and finished with a flame torched cinnamon stick that is guaranteed to warm up those cold winter nights!

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Dessert Time

Social's Espresso Martini - 18

Our unique and original twist on this modern classic is a must have. The combination of Mr Black's cold drip coffee liqueur, Licor 43 vanilla liqueur, Mozart Gold chocolate cream liqueur and fresh espresso will leave even the most seasoned espresso martini fans amazed.

Feel like spicing it up? Our Espresso Martini is also available in four different flavours
Coconut, Dark Chocolate and Banana, Salted Caramel, Mint and White Chocolate 20

Black Forest - 19

Enter if you dare! This cocktail is promised to deliver a flavour most known to as a Black Forest Cake, but with a Rhubarb twist. It's a Vodka based Cocktail built around an in house Cherry and Rhubarb Shrub, Regal Rouge Australian Vermouth, and a French Chocolate liqueur to finish. On a date, but don't fancy a cake? This cocktail is for you!

Rêve Bleu - 17

This is the last cocktail designed for our Winter Menu. We would like to invite you down a path of utter creamy decadence with this Blueberry Cheesecake dessert cocktail. Fresh Muddled Blueberries shaken with French Cassis and Coconut Liqueur, balanced with Mozart White Chocolate Liqueur and fresh cream takes you into this *Blue Dream*.