

**Natural Oysters 4.5ea**

Mignonette + Lemon

Hot Sauce + Lemon

Nham Jim Granita

**Fried Oysters 5 ea**

Tempura, Pickled Cucumber, Kim Chi Mayo, Toasted Sesame

**Bread**

House Baked Baguette, Cultured Butter, Sea Salt **9**

W/ Goats Curd, Roast Garlic + Balsamic **12**

**Charcuterie Cabinet**

(Served with Soft Baguette + EVOO)

Jamón Ibérico de Cebo (SPAIN) – aged 24 months (40g) **30**

Prosciutto Di Parma (ITALY) – aged 24 months (40g) **24**

Salami Plate – House Selection (60g) **22**

Wagyu Bresaola, Horseradish, Mustard Leaf, Parmesan, Grissini **28**

House Charcuterie Plate **36**

**Bar Snacks**

Mixed Olives **9**

Braised Lamb Empanadas, Aioli, Sherry Reduction **6 ea**

Wild Mushroom + Taleggio Arancini, Truffle Mayo **5 ea**

Haloumi Skewers, Honey, Fennel Pollen **6 ea**

Seared Scallop, Red Curry, Tomato, Kaffir Lime, Fried Shallots, Coriander **7 ea**

Smoked Trout Mousse, Potato Crisp, Chives, Lemon **16**

**\*No Split Bills for Groups of 6 or More\***

### **Small Plates**

Today's Blackboard Sashimi Special **MP**

Stone & Wood Battered King George Whiting, Tartare, Soft Herb + Fennel Salad, Lemon **25**

Wagyu Rump Cap MB6+, King Oyster Mushroom, Jerusalem Artichoke, Silverbeet, Horseradish **34**

Local Heirloom Tomatoes, Buffalo Stracciatella, Wild Olives, Basil, Pangrattato **18**

Jumbo Iluka King Prawns, Garlic, Cider, Herbs (4) **36**

Spiced Soft Shell Crab, Green Mango, Asian Herbs, Peanuts, Fried Shallot, Chilli Caramel, Wasabi Mayo **23**

BBQ Pork Collar, Carrot, Brussel Sprouts, Speck, Hazelnut, Davidson Plum **28**

### **Large Plates to Share**

½ or 1kg Boneless Salt Bush Lamb Shoulder, Slow Roasted in Sheep's Milk Yoghurt, Lamb Jus, Cabbage Slaw **40/70**

½ or Whole Free Range Organic Chargrilled Barossa Valley Chook, Lemon, Garlic, Fresh Herbs, Roasting Juices **35/60**

Fresh Fish Fillet of the Day (please see the blackboard or your friendly waitperson) **MP**

### **Salad & Sides**

Roasted Chat Potatoes, Caper + Lemon Mayo **12**

Seasonal Mushrooms, Sherry, Thyme, Garlic, Parsley **16**

Green Beans, Toasted Almonds, EVOO + Lemon **12**

Mixed Leaf + Herb Salad, Mustard Dressing **12**

### **Sweet 16**

Vanilla Bean Panna Cotta, Mandarin Jelly, Orange Blossom Granita, Freeze Dried Mandarin

Yuzu Cheesecake Cannoli, Matcha Tea Custard, Black Sesame Ice Cream

Milk Chocolate + Peanut Butter Marquise, Salted Caramel, Feuilletine Crunch, Hazelnut Ice Cream

Affogato – Social Espresso Coffee, Vanilla Ice-Cream, Choice of Liquor

### **Cheese 9 per serve**

Choice of Cheeses from the Cabinet, Quince, Honey Truffle Butter, Apple

**\*No Split Bills for Groups of 6 or More\***

[www.socialeatinghouse.com.au](http://www.socialeatinghouse.com.au)