

SOCIAL
eating house + bar

Banquet Menu

Option One

\$65 Per Person

1st Course

Mixed Olives

Prosciutto Di Parma Plate + Baguette

Wild Mushroom + Taleggio Arancini, Truffle Mayo

Jumbo Illuka King Prawns, Garlic, Cider, Herbs

2nd Course

1 KG Boneless Salt Bush Lamb Shoulder, Slow Roasted in Sheep's Milk Yoghurt, Lamb Jus,
Cabbage Slaw

Sides

Roasted Chat Potatoes, Caper & Lemon Mayo

Green Beans, Toasted Almonds, Lemon Dressing

Mixed Leaf + Herb Salad, Mustard Dressing

No Split Bills for Groups of 6 or More

SOCIAL
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Banquet Menu

Option One

\$85 Per Person

1st Course

Mixed Olives

Wagyu Bresaola, Horseradish, Parmesan + Baguette

Blackboard Sashimi Special

2nd Course

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

Jumbo Illuka King Prawns, Garlic, Cider, Herbs

3rd Course

Boneless Salt Bush Lamb Shoulder, Slow Roasted in Sheep's Milk Yoghurt, Lamb Jus,
Cabbage Slaw

Free Range Organic Chargrilled Barossa Valley Chook, Lemon, Garlic, Herbs, Roasting Juices

Sides...

Roasted Chat Potatoes, Caper & Lemon Mayo

Green Beans, Toasted Almonds, Lemon Dressing

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

No Split Bills for Groups of 6 or More