

Natural Oysters 4.5ea

Mignonette + Lemon

Hot Sauce + Lemon

Nahm Jim Granita

Fried Oysters 5 ea

Tempura, Pickled Cucumber, Kimchi Mayo, Toasted Sesame

Bread

House Baked Baguette, Caramelized Cultured Butter, Murray River Salt **9**

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

Charcuterie Cabinet

(Served with Soft Baguette + EVOO)

(Available in Half Portion or Full Portion)

Jamón Ibérico de Cebo (SPAIN) – aged 24 months **17/30**

Prosciutto Di Parma (ITALY) – aged 24 months **14/24**

Salami Plate – House Selection **13/22**

House Charcuterie Plate **20/36**

Bar Snacks

Mixed Olives **9**

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

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

Seared Scallop, Seaweed Butter, Crisp Potato **7 ea**

Rye Toast, Smoked Trout Mousse, Pickled Onion, Aioli, Salmon Pearls, Fennel **8 ea**

No Split Bills for Groups of 6 or More

Small Plates

Todays Blackboard Sashimi Special **MP**

Todays Blackboard Fresh Fish Fillet of the Day **MP**

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

Wagyu Rump Cap MB6+, Celeriac, Burnt Onion, Mushroom, Kale **34**

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

Iluka King Prawns, Garlic, Cider, Herbs **36**

Large Plates to Share

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

½ or Whole Free Range Chargrilled Chicken, Lemon, Garlic, Fresh Herbs, Roasting Juices **35/60**

Salad & Sides

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

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

Green Beans, Toasted Almonds, Lemon Dressing **12**

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

Sweet 16

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

Coconut Cheesecake Mousse Cigar, Pandan Ice Cream, Almond Crumb, Mango, Kaffir Lime

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

Affogato – Social Espresso Coffee, Vanilla Ice Cream, Choice of Liqueur

Cheese 9 per serve

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

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