

## SNACKS

Bread social rye + carawhey sourdough, whipped caramelised butter	4
Natural oyster - mignonette, lemon	5
Natural - clear tomato + yuzu granita	5.5
Natural - seaweed vinegar, soy, sesame, ginger	5.5
Grilled - sobrasada, green chilli + lime butter	6
Bowl of warm mixed olives	8
Lamb empanadas, aioli, sherry caramel	6
Fried zucchini blossom, buffalo ricotta, pine nut, honey + lemon	10
Seared scallop, seaweed butter, crisp potato, shiso	7.5
Grilled char siu quail, spring onion, shichimi, preserved turnip	12

*Served with accompaniments + baguette*

House charcuterie selection	24/40
Jamón ibérico de cebo (spain) – aged 24 months	20/36
Prosciutto di parma (italy) – aged 24 months	16/30
Wagyu bresaola	18/34
Whipped n’duja, cipolini onion, charred sourdough	24

## PLATES to SHARE

Raw kingfish, ponzu, horseradish, ginger, green onion, finger lime	28
Wagyu beef tartare, roasted chilli + soy, szechuan cucumber, crispy garlic	27
Heirloom tomatoes, shaved peach, buffalo curd, basil	18
BBQ sugarloaf cabbage, macadamia + miso, sunflower, sesame leaf	24
Handmade cavatelli pasta, pork + fennel salsiccia, radicchio, hazelnut	34
Salt + pepper king prawns, sweet corn, spanner crab + soft herbs	28
BBQ fremantle octopus, morcilla, paprika aioli, sweet + sour peppers	30
Fish of the day blackboard special	MP

## LARGE PLATES

Wagyu striploin 9+, burnt onion, celeriac (300g)	85
Chargrilled chicken, roasted garlic, meyer lemon, sage	40/70
Lamb shoulder slow cooked for 12 hours in yoghurt, cabbage slaw	45/78

## SIDES

Roast chat potatoes, crispy salt bush, vinegar, pecorino cream	13
Steamed greens, miso, sesame	12
Mixed leaves, blood orange, fennel, radicchio	14
Roasted cauliflower, almond, riberry, baharat, rose	15

***No split bills for groups of 6 or more. 15% surcharge applies on public holidays.***

**S O C I A L**  
eating house + bar