

SNACKS

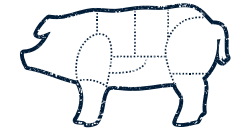
Baguette + caramelised butter	7
Mixed marinated olives	8
Natural oyster, mignonette + lemon	5ea
Lamb empanadas, aioli + sherry caramel	6ea
Seared scallop, seaweed butter, crisp potato + shiso	8ea
Char Siu quail, peking pancake, cucumber + spring onion.....	12ea

CHARCUTERIE

Charcuterie, served with accompaniments + baguette	30/45
Baked sobrasada, guindilla peppers + fennel seed baguette	24
Jamon Iberico de Cebo 50g	30
Prosciutto San Daniele 50g	24

SMALL PLATES

Sashimi of the day	28
Burrata, fig, black grape, pistachio, sherry raisins + mint	26
Ramen poached pork belly, soba noddles, enoki + ramen broth	28
BBQ sugarloaf cabbage, macadamia miso puree + sunflower seeds....	24
Mooloolaba king prawns cooked in garlic, cider + herbs.....	36
BBQ Fremantle octopus, morcilla, mole, black olive + jalapeno salsa ..	32



TO SHARE

Lamb shoulder 12 hour slow cooked in yoghurt + cabbage slaw	45/80
Chargrilled chicken, jus, sage + confit garlic	40/70
Wagyu rump cap 7+ (250g) Jerusalem artichoke, baby onions + native pepper jus	44
Today's market fish – see specials list	M/P

SIDES

Chat potatoes + aioli	12
Steamed greens + roasted sesame dressing	12
Heirloom tomatoes, zhug, pickled onion, labneh +nigella seed	18
Mixed leaves, shaved radish, soft herbs + lemon dressing	10
Fried brussel sprouts, toum + hazelnut pangrattato	12

DESSERT

Dark chocolate sponge, Ferrero Rocher soil + whiskey chocolate ice cream + hazelnut praline ...	18
Lemongrass Panna Cotta, palm sugar + ginger crumble, toasted coconut + mango puree	18

S O C I A L
eating house + bar

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