

# **S O C I A L**

eating house + bar

**\$75pp**

## **FIRST COURSE**

Mixed olives

Jamon Iberico de Cebo plate + baguette

Chef's sashimi of the day

## **SECOND COURSE**

King prawns, garlic, cider + herbs

BBQ sugarloaf cabbage, macadamia + miso, sunflower + sesame leaf

## **THIRD COURSE**

Lamb shoulder 12 hours slow cooked in yoghurt + cabbage slaw

Free range chargrilled chicken, roasted garlic, meyer lemon + sage

## **SIDES**

Roast chat potatoes + aioli

Mixed leaves, shaved radish, soft herbs + lemon dressing

**\*NO SPLIT BILLS FOR GROUPS OF SIX (6) OR MORE\***