

# **S O C I A L**

eating house + bar

**\$85pp**

## **FIRST COURSE**

Mixed olives

Jamon Iberico de Cebo Plate + b

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 hour slow cooked in yoghurt, cabbage slaw

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

## **SIDES**

Roast chat potatoes, aioli

Seasonal greens, roasted sesame dressing

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