

S O C I A L

eating house + bar

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