

Ö

SÖCIAL  
EATING HOUSE + BAR

## Bar Snacks

Baguette + cultured butter	11
Mixed marinated olives	10
Natural oyster, mignonette + lemon	7 ea
Natural oyster, clear tomato, yuzu + elderflower granita	8 ea
Karaage chicken oysters, roasted sesame + yuzu koshu mayo	16
Lamb empanada, aioli + sherry caramel	8 ea
Puffed sesame rice cracker, fish tartare, soy, ginger + wasabi	14 ea
Seared scallop, seaweed butter, crisp potato + shiso	11 ea
Savoury donut, crème fraîche, caviar, bottarga + chives	8 ea

## Charcuterie

House charcuterie, served with accompaniments + baguette	33/48
Wagyu Bresaola 50g	29
Prosciutto San Daniele 50g	26
Jamon Iberico de cebo 50g	32

## Small Plates

Sashimi of the day (see specials)	MP
Vadouvan spiced quail, cauliflower, black garlic, hazelnut, treviso	42
BBQ sugarloaf cabbage, macadamia miso, sunflower seeds, perilla	27
U/6 King prawns, butter, garlic, cider, herbs + baguette (4)	48
Burrata, fig, grape, raisins, mint, pistachio	29
Twice cooked Korean glazed wagyu intercostal, cucumber + sesame slaw, fermented chilli mayo	36
BBQ S.A Octopus, txistorra sausage, olive oil, potato aioli, chimichurri	38
Beef carpaccio, tuna mayo, pickled onion, croutons, truffle pecorino	36

## Large Plates

Today's market fish (see specials)	MP
Today's market wagyu steak (see specials)	MP
King prawn risotto, black truffle crème fraîche + caviar	44
12 hour slow-cooked lamb shoulder, cabbage slaw, jus	47/85
Chargrilled chicken, jus, sage, confit garlic, lemon	42/72
Char siu pork Tomahawk, kohlrabi, Davidson plum BBQ	54
House made short pasta, hand-picked crab, zucchini blossom, tomato butter, roasted chilli oil	43
Tempura bugs, Malay curry, green mango, Asian herbs, roasted peanuts	65

## Sides

Crispy chat potatoes, smoked sour cream, fried onion + chives	19
Mixed leaves, spring peas, fennel, mint, feta	19
Stracciatella, salt baked beetroot, bitter leaves, honey, lemon, fennel pollen	29
Fried brussel sprouts, bacon, maple, hazelnut	21
Broccolini, roasted sesame + miso dressing	18

## Desserts

Coconut labne, fresh mango, coconut meringue, passionfruit, kaffir lime	23
Chocolate ganache, pear + salted caramel tart, Jerusalem artichoke praline, Jerusalem artichoke ice cream	24
Cheesecake mousse, strawberry + elderflower granita, poached rhubarb + shiso	24
Affogato, espresso, vanilla bean ice cream, Frangelico liqueur	22
Cheese is served as a 50g portion with bread, lavosh, apple + truffle butter	16