

# COCKTAILS

<b>ONE NIGHT IN MAUI</b> White Rum, Pineapple, Mint & a dash of Angostura	14	<b>BASICALLY APFEL*</b> Eristoff Vodka, Apple Sour Liqueur, Lemon & Apple	16
<b>BE INFLUENCED</b> White Rum, Passionfruit, Lime, Mint & Sparkling Brut	16	<b>SOMEBODY STOLE MY MOJO</b> Captain Morgan Spiced Rum, Fireball Whisky, Lime, Ginger beer & Mint	17
<b>LA SANDIA</b> Tequila, Watermelon Liqueur, Lemon, Mint & Watermelon	16	<b>SORRY NOT SORRY</b> Patron Reposade Tequila, Elderflower Liqueur, Agave Nectar, Lemon Cucumber & Green Peppers	18
<b>COOL AS CUCUMBER</b> Hendrik's Gin, St Germain Elderflower Liqueur, Lime, Mint & Cucumber	17	<b>SOCIAL CLIMBER</b> Eristoff Vodka, Baileys, Coffee & Salted Caramel	16
<b>LOOKS TO KILL</b> Bombay Sapphire, Martini Bianco Vermouth, Lavender Syrup, Lime & Soda	17	<b>COAST TO CUBA</b> Bacardi Ocho Rum, Fig & Cinnamon Syrup, Lemon, Apple Juice & Smoked Rosemary	19

# SPRITZES

<b>SANTORINI FLING</b> Grey Goose Essence, Lemongrass Syrup, Mint, Sparkling Wine & Soda	14	<b>V.I.PLEASE</b> Tanqueray Gin, Blackberry Liqueur, Sparkling Wine & Seasonal Fruit	13
<b>HI MAINTENANCE</b> Grey Goose Essence, Watermelon Syrup, Basil, Sparkling Wine & Soda	14	<b>NO FILTER</b> Aperol, Sparkling Wine, Bitter Lemon, Mint & Lemon	12

# CARAFES (SERVES 4)

<b>STRAWBERRY CARAFE</b> Eristoff Vodka, Wild Strawberry Liqueur, Apple Cider, Mint & Strawberry	28	<b>RASPBERRY CARAFE</b> Gordon's Pink Gin, Chambord, Raspberry Syrup, Pink Moscato & Thyme	28
<b>CUCUMBER SANGRIA</b> Rothbury SSB, Elderflower Liqueur, Cucumber Syrup Honeydew Melon & Lime	28	<b>PINEAPPLE CARAFE</b> White Rum, Paraiso Lychee Liqueur, Sparkling Wine Pineapple & Mint	28

# LET'S GET STARTED

<b>BREAD PLATE</b> assorted bread w/butter and extra virgin oil	12	<b>PRAWN &amp; GINGER DUMPLINGS</b> w/fermented chilli and soy ginger sauce	20
Garlic crust w/crushed garlic and cheese	16	<b>CHICKEN SKEWERS</b> GF w/Tandoori marinated and mint sauce	20
<b>OYSTERS</b>	6	<b>CHICKEN WINGS</b> Southern fried w/dipping sauce OR	18
• Natural	9	Korean sauce w/peanut, sesame seed and lemon	18
• Rockefeller	9	<b>SOUP</b> D Assorted seafood tom yum soup w/mushroom, vegetable, and fried wonton wrap	20
<b>MUSHROOM ARANCINI</b> V w/truffle mayo and pecorino	18	<b>CHILLED PRAWNS</b> Steamed tiger prawns w/cocktail sauce	20
<b>SALT &amp; PEPPER SQUID</b> GF D Sumac dusted and remoulade sauce	20		
<b>PORK BELLY</b> GF D w/apple kimchi and Char Siu sauce	20		

# IT'S OUR SPECIALTY

<b>HERB CRUMBED CHICKEN SCHNITZEL</b> w/chips, salad and gravy	24	<b>STEAMED MUSSELS</b> w/garlic, chilli, onion, tomato and bread	29
<b>CHICKEN PARMIGIANA</b> w/chips and gravy	29	<b>BARRAMUNDI FILLET</b> GF w/zucchini spaghetti, garlic, onion, cherry tomato, and lemon butter sauce	36
<b>CHICKEN SUPREME</b> GF w/stuffed mushroom duxelles, asparagus and creamy mustard sauce	30	<b>FISH &amp; CHIPS</b> D Beer battered dori w/lemon pepper dust and tartare sauce	24
<b>WAGYU RUMP</b> D GF 250g Tajima 4+ MBS w/chats & jus	42	<b>MUSHROOM LINGUINE</b> V w/assorted mushroom, garlic, chilli, semi-dried tomato, truffle and cheese	28
<b>SIRLOIN</b> D GF 250g 2+MBS w/chips and choice of sauce	40	<b>SEAFOOD LINGUINE</b> w/mixed seafood, garlic, chilli, tomato, basil & cheese	36
<b>LAMB CUTLET</b> GF Grilled lamb cutlet w/beetroot, celeriac puree, sautéed Brussels and jus	38		
<b>ADD ONS FOR STEAKS</b> Chips 4, Chats 4, Salad 4, Creamy Garlic Prawns 9			

# BE SOCIAL (SERVES 2-4)

<b>SEAFOOD PLATTER</b> GFO Squid, chilled prawns, crumbed fish, black mussels, oyster, grilled fish, scallops, lobster w/chips, salad and dipping sauces	120	<b>CHEESE PLATTER</b> Assorted cheese smokey relish, honey, fruits, pickles, crackers and breads	60
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# SOMETHING CASUAL

<b>MARGARITA PIZZA</b> V GFO w/napoli sauce, cheese, tomato, extra virgin olive oil and fresh basil	20	<b>SOCIAL BURGER</b> Beef patty w/lettuce, tomato, pickle, beetroot, pineapple, egg, onion rings, Smokey relish and chips	28
<b>MEAT LOVERS PIZZA</b> GFO w/passata, cheese, pulled pork, pepperoni and speck	26	<b>FISH BURGER</b> Panko crumbed Dori w/lettuce, onion and lemon pepper mayo	18
<b>CHICKEN PIZZA</b> GFO w/tomato passata, pulled chicken, cheese, onion and capsicum	25	<b>ADD ONS FOR BURGER S</b> Chips 4	25
<b>VEGETARIAN PIZZA</b> GFO V w/napoli, cheese, mushroom, onion, capsicum and pumpkin	25	<b>COUSCOUS SALAD</b> V Moroccan spiced couscous w/chickpeas, sprout, capsicum, cherry tomato, onion, zucchini, carrot and yogurt sauce	20
<b>BEEF BURGER</b> w/cheese and smokey relish	20	<b>PUMPKIN AND BEETROOT SALAD</b> V GF Roasted beetroot and pumpkin w/mixed leaf, quinoa, olive oil vinaigrette and fetta	20
<b>CHICKEN BURGER</b> Fried chicken w/pickle slaw and Korean red sauce	20	<b>ADD ONS FOR SALAD</b> Marinated grilled chicken 8 House made cured salmon 9	

# KIDS MENU

(12YRS AND UNDER)

<b>FISH &amp; CHIPS</b>	13
<b>HAM &amp; CHEESE PIZZA</b>	13
<b>CHICKEN NUGGETS &amp; CHIPS</b>	13
<b>MINI CHICKEN BREAST &amp; CHIPS</b>	13

# SOMETHING EXTRA

<b>ONION RINGS</b> V w/sweet chilli may sauce	14	<b>OREO CHEESECAKE</b> w/ Oreo crumble and vanilla bean ice cream	16
<b>CRISPY CHATS</b> D V VG GF w/Herbs seasoning	12	<b>RED VELVET</b> V VG w/ raspberry sorbet	16
<b>CRISPY CHIPS</b> V D w/Rosemary and Garlic seasoning and aioli	12		
<b>GARDEN SALAD</b> V GF D Mixed leaf w/tomato, cucumber, onion and lemon dressing	10	<b>EXTRA SAUCE</b> Gravy, Green pepper, Jus, Tartare sauce, Lemon pepper mayo, Aioli, Truffle Mayo, Cocktail and Korean sauce	3
<b>SAUTEED VEGETABLES</b> V VG GF D Assorted seasonal vegetables w/sesame seeds	12		
<b>STEAMED ASIAN VEGETABLE</b> V VG GF D w/sesame oil soy sauce	12		

## DIETARY REQUIREMENTS KEY

D Dairy Free GF Gluten Free VG Vegan V Vegetarian GFO Gluten Free option

Classic cocktails are also available, please ask our friendly bartenders for your favourites.

- PLEASE ORDER AT THE BAR -