

# The SOCIAL Season

## SHARED SET MENU

### \$40pp PACKAGE

Choice of one entrée  
Choice of two mains  
Choice of two sides

### \$45pp PACKAGE

Choice of one entrée  
Choice of three mains  
Choice of two sides

### \$50pp PACKAGE

Choice of two entrées  
Choice of three mains  
Choice of three sides

## ADD DESSERT \$5

### ENTRÉE

Cauliflower, grains, baba, lettuce cups (ve/gf)  
Robata grilled chicken skewers, satay sauce (gf)  
Panko prawn hand rolls, daikon, carrot, wombok, katsu sauce  
Charcuterie board, pickles, olives, chutney, sour dough (gf\*)  
Mezze plate, pistachio falafel, kale tabouli, dolmade's, pickles, hummus, flatbread (ve/gf\*)

### MAIN

Roasted chicken, lemon & herbs (gf)  
Slow cooked lamb shoulder, chimi churi (gf)  
Baked Atlantic salmon, radish, dill, capers (gf)  
Crispy rolled pork belly, red wine jus  
Roast pumpkin, almond tarator, kale, pepitas (ve/gf)

### SIDES

Garden salad, house dressing (v/gf)  
Cabbage slaw (ve/gf)  
Steamed vegetables, lemon, olive oil (v/gf)  
Potato mash (v/gf)  
Duck fat crispy potatoes (gf)  
Hot chips, sea salt

### DESSERTS

Churros, salted caramel (v)  
Assorted cheese platter, lavosh, muscatels, quince (v)

