

New Norcia Ciabatta Toast / 7

With butter, jam, honey or vegemite

Gluten free bread option available

Toasted House Made Banana Bread / 10

With mascarpone and maple

Free Range Eggs on Toasted Ciabatta / 16

Two eggs cooked to your liking; fried, poached or scrambled

Breakfast Burger / 20

Grilled bacon, roasted tomato, sauteed mushrooms, jarsberg cheese.

Bacon Benedict / 21

Grilled Haloumi Florentine / 22

Smoked Salmon Royale / 23

All with wilted spinach, poached egg, house hollandaise sauce & toasted ciabatta

Socials Big Breakfast / 24

Two eggs cooked to your liking, sauteed mushrooms, sausages, roasted tomato, grilled bacon, house, baked beans

Vegetarian Breakfast / 22

Grilled haloumi cheese, roasted tomato, mushrooms, house beans, spinach, toasted ciabatta, poached eggs

Mushroom and Feta Bruschetta / 22

Balsamic glaze, caramelised onions, garlic butter mushrooms, wilted kale, crumbed danish feta, toasted ciabatta, poached eggs

Smashed Avocado with chorizo crumbs / 23

Toasted ciabatta, two soft poached eggs, danish feta, drizzled with balsamic reduction,

Spanish Eggs / 23

Spanish chorizo, caramelised onions, red capsicum, house beans, fried egg, toasted ciabatta

Mac and Cheese / 22

Mac and cheese croquettes, buttered asparagus, two poached eggs, pecorino cheese

Zucchini Fritters / 24

Zucchini and sweet corn fritters, smashed avocado, smoked salmon, poached eggs

Bircher Muesli / 17

Greek yoghurt, seasonal fruits, soy milk based

Chocolate Hazelnut Pancakes / 20

Vanilla mascarpone topped with hazelnut praline

Pancake Stack / 20

Butter, zesty maple syrup

Extras

egg 3 tomato 2.5 bacon 4 hollandaise 3 sausages 3 spinach 2.5 ice cream 4 beans 4 mushrooms 4

Breakfast

7.00am - 11.30 am

Kids Breakfast / 12

/ maple, butter pancakes

/ bacon and cheese toastie

/ bacon and egg

Tasting Plate / 19

Toasted ciabatta, capsicum dip, marinated feta & olives, grilled chorizo & marinated octopus

Zucchini Fritters / 24

Zucchini and sweet corn fritters, smashed avocado, smoked salmon, poached eggs

Spanish Eggs / 23

Spanish chorizo, caramelised onions, red capsicum, house beans, fried egg, toasted ciabatta

Mushroom and Feta Bruschetta / 22

Two soft poached eggs on toasted ciabatta, caramelised onions, wilted kale, garlic butter mushrooms, crumbed danish feta drizzled with balsamic glaze

Mac & Cheese / 22

Home made mac and cheese croquettes, buttered asparagus, two soft poached eggs, pecorino cheese

Bacon Benedict / 21 Grilled Haloumi Florentine / 23 Smoked Salmon Royale / 22

All with wilted spinach, two soft poached eggs on toasted ciabatta with hollandaise

*** More...**

Salmon Bagel / 26

Toasted bagel, danish feta, crispy cos lettuce, spanish onions, smoked salmon

Bagel BLT / 26

Grilled bacon, crispy cos lettuce, sliced tomato, smashed avocado & toasted bagel

Social Cheese Burger / 28

Toasted bun, chef's burger patty, grilled bacon, tomato chutney, aioli, crispy cos lettuce, jarsberg cheese & pickles

Steak Sandwich / 28

Grilled portehouse steak, caramelized onions, crispy rocket, aioli & jarsberg cheese in a toasted panini

Chicken Breast Burger / 28

Grilled chicken breast, smashed avocado, crispy cos lettuce, fresh tomato, spanish onion & aioli

** Served with beer battered fries & complimentary middy of tap beer or house wine*

Seafood

Crispy Skinned Salmon / 25

Grilled salmon fillet on a bed of orange fennel & rocket salad

Salt & Pepper Squid / 24

Flower cut baby squid lightly fried served with garden salad, sweet chilli & aioli

Seafood Platter for 2 / 69

Grilled or fried barramundi fillets, baby flowered squid, chilli mussels, marinated octopus, garden salad, beer battered fries & house tartare sauce

Crab Linguini / 28

Crab meat, chilli, pan fried in napolitano & roasted cherry tomatoe sauce with fresh homemade pasta

Prawn & Grape Tomatoes Risotto / 26

Grape tomatoes, fresh prawns pan fried in white wine, garlic with arborio rice

Fish Salad / 29

400gr grilled barramundi fillet on garden salad with Danish feta and roast tomato

Chilli Mussels / 29

1kg mussels pan fried in garlic, chilli, white wine, basil & napolitano sauce, served with garlic bread

Seafood Paella

for 1 / 25

for 2 / 46

Pan fried Seafood with chilli, peppers, roast tomatoes & saffron rice

Barramundi Cous Cous / 25

Crispy skinned barramundi on turmeric cous cous, fresh cucumber, mint leaves, parsley, danish feta and vinegarette dressing

Whiting & Chips / 29

Battered whiting fillets with garden salad, chips and home made tartare sauce

Salads

Octopus Salad / 26

Marinated octopus, danish feta, roasted cherry tomatoes with a fresh basil & red wine vinegarette

Kale & Quinoa Salad / 24

Roasted sweet potatoes, paprika quinoa, kale, spinach with grilled haloumi cheese

Chicken & Mango / 26

Rocket, carrot and zucchini ribbons, coriander, mango cheeks and grilled chicken tenders

Prawn Cocktail / 24

Prawn cutlets in house island dressing served on a bed of crisp cos leaves

Kids

Fish 'n' Chips / 12

Napolitana Pasta / 12

Nuggets & Chips / 12

Sides

Chips / 9.5

Garden Salad / 9.5

Rosemary Potatoes / 9.5

Seasonal Veges / 9.5

Enfrée

Garlic Bread / 9

Grape Tomato Bruschetta / 18

Traditional italian starter

Tasting Plate / 28

Toasted ciabatta, capsicum dip, marinated feta & olives, grilled chorizo & marinated octopus

Pasta / Risotto

Home Made Ravioli of Day / 27

ask our friendly staff

Crab Linguini / 28

Crab meat, chilli, pan fried in napolitano & roasted cherry tomatoe sauce with fresh homemade pasta

Gnocchi w Wild Mushrooms / 26

Fresh gnocchi pan fried in butter & sage with wild mushrooms.

Smoked Salmon and Asparagus Gnocchi

Homemade fresh gnocchi pan fried in a creamy garlic sauce

Chicken & Mushroom Risotto / 27

Chicken breast pan fried with mushrooms, white wine, parmiggiano tossed through arborio rice

Fettycine Carbonara / 25

Pan fried pancetta, free range egg yolk, fresh parmiggiano tossed through fettucine pasta

Prawn & Grape Tomatoes Risotto / 26

Grape tomatoes, fresh prawns pan fried in white wine, garlic with arborio rice

Seafood

Chilli Mussels / 28

1kg mussels pan fried in garlic, chilli, white wine, basil & napolitano sauce, served with garlic bread

Seafood Paella for 1 / 26 for 2 / 48

Pan fried Seafood with chilli, peppers, roast tomatoes & saffron rice

Salt & Pepper Squid / 24

Flower cut baby squid lightly fried served with garden salad, sweet chilli & aioli

Crispy Skinned Salmon / 25

Grilled salmon fillet on a bed of orange fennel & rocket salad

Seafood Platter for 2 / 69

Grilled or fried barramundi fillets, baby flowered squid, chilli mussels, marinated octopus, garden salad, beer battered fries & house tartare sauce

Barramundi Cous Cous / 25

Crispy skinned barramundi on turmeric cous cous, fresh cucumber, mint leaves, parsley, danish feta and vinegarette dressing

Whiting & Chips / 29

Battered whiting fillets with garden salad, chips and home made tartare sauce

Meats

Grilled Sirloin Steak / 30

Grilled to your liking, with parmesan mash, broccolini and mushroom sauce beer battered fries & side salad

300g Scotch Fillet / 35

scotch fillet grilled to your liking, baby roasted vegetables, herb butter & onion jus

Chicken Kiev / 29

Chicken breast bone in roasted with butter, sage & parsley served with potato gratin & baby roast veges

Meats

Dinner
5.30 pm - till late

Pork Crusted Cutlet / 29

Pan fried cutlet crusted and served with rosemary roasted potatoes, seasoned vegetables finished with chefs mustard sauce

Pollo Scallopini funghi / 29

chicken breast medallions, pan fried with creamy mushroom sauce, served with vegetarian stack

Salads

Octopus Salad / 26

Marinated octopus, danish feta, roasted cherry tomatoes with a fresh basil & red wine vinegarette

Chicken & Mango / 26

Rocket, carrot and zucchini ribbons, coriander, mango cheeks

Prawn Cocktail / 24

Prawn cutlets in house thousand island dressing served on a bed of crisp cos leaves

Kale & Quinoa Salad / 24

Roasted sweet potatoes, paprika quinoa, kale, spinach with grilled haloumi cheese

Burgers / Sides

* Served with beer battered fries & complimentary middy of tap beer or house wine

Garden Salad / 8 Roasted Veges / 10 Chips / 9.5 Rosemary Potatoes / 10

Sicilian olives & feta / 12 Ciabatta & EVO/Balsamic / 10'

Chicken Burger / 28

Grilled chicken breast, smashed avocado, crispy cos lettuce, fresh tomato, spanish onion & aioli

Social Cheese Burger / 28

Toasted bun, chef's burger patty, grilled bacon, tomato chutney, aioli, crispy cos lettuce, jarsberg cheese & pickles

Steak Sandwich / 28

Grilled portehouse steak, caramelized onions, crispy rocket, aioli & jarsberg cheese in a toasted panini

SPIRITS / 10

Vodka, Jim Bean Bourbon, Brandy, Canadian Club, Gin, Ballantine Scotch Whiskey, Sothern Comfort, Bundaberg Rum,

BOTTLED BEER / 10

James Squire Golden Ale, James Squire Pale Ale, Crown Lager, Little Creatures Rogers, Little Creatures Bright Ale, Corona Red Back Original, Asahi, Peroni Nastro Azzuro, Hahn Premium Light.

APERITIF/LIQUER / 12

Campari, Ricard, Baileys Irish Cream, Galliano Black Sambuca, Galliano White Sambuca, Galliano Amaretto, Averna, Kahlua, Malibu, Tia Maria, Frangelico

CIDER

Strongbow Original, Strongbow Pear Cider / 12
Rekorderling Strawberry Lime / 16

TAP BEER (See Saff)

Schooner / 9.5
Pint / 12

COCKTAILS / 14

mojito *lime juice, shot of rum, sparkling, mint leaves*

caprioska *2 shots of vodka, lime juice, sugar syrup*

malibu sunset *2 shots of malibu, pineapple juice, grenadine*

strawberry wine cocktail *ssb white wine, sugar syrup, fresh strawberries*

aperol spritz *prosecco, aperol, soda water*

FRESH JUICES / 8.5

Orange, Apple, Watermelon, Celery, Pineapple, Carott, Ginger

SPARKLING WATER

500 ml / 8
still / 6

ICED DRINKS / 6.5

Chocolate, Mocha, Coffee

MILKSHAKES sml / 5 lge / 6

Chocolate, Caramel, Vanilla, Banana, Strawberry, Spearmint

SMOOTHIES / 6.8

Banana, Mango, Mixed Berry

POURING DRINKS gls / 6 jug / 13

Coke, Diet Coke, Lemonade, Squash, lemon lime bitters

Dines

SPARKLING

	GLS	BTL
Geppetto Brut VIC	9	30
Perelada Cava Brut Reserva Spain		36
Wills Domain Cuvee d'Elevage Blanc de Blanc Sparkling WA		60
Andreola Verv Extra Dry Prosecco Italy	10	49
Alexandre Bonnet Blanc de Noirs Brut France		130
Masterpiece Sparkling Chardonnay Piccolo zooml		12
Masterpiece Moscato Piccolo zooml		12

WHITE

Naked Grape Sauvignon Blanc Semillon WA	8	31
Alkoomi White Label Late Harvest WA	9	33
Peel Estate Chenin Blanc WA		35
Millbrook Vermentino WA	10	36
Antichello Pinot Grigio Italy		42
Brown Brothers Moscato VIC	9	33
Alkoomi White Label Semillon Sauvignon Blanc WA	9	34
Castle Rock Porongurup Riesling WA		44
Millbrook Sauvignon Blanc WA	10	37
Pierro LTC Semillon Sauvignon Blanc WA		62
Hahndorf Hill 'White Mischief' Gruner Veltliner SA		44
Mount Macleod Chardonnay (organic) VIC		48

ROSE

Wills Domain Rose WA	9	36
----------------------	---	----

REDS

Naked Grape Cabernet Merlot WA	8	31
Geppetto Pinot Noir VIC		48
Agoston Tempranillo Cabernet Spain		38
Bodegas Paco Garcia Crianza Tempranillo/Garnacha Spain		46
Chapoutier La Ciboise Blanc Grenache Syrah France	9	40
Kingston Estate Merlot WA	8	29
Deep Woods Ebony Cabernet Shiraz WA		33
Wills Domain Single Vineyard Cabernet Sauvignon WA	15	54
Moss Wood Amy's Cabernet WA		75
Teusner Riebke Shiraz WA	10	40
Alkoomi Black Label Shiraz Viognier WA	14	46

DESSERT WINES

Millbrook Pedro Ximenez WA	10	33
Gilberts White Port WA	10	33
Gilberts Tawny Port WA	10	33
Peel Estate Liqueur Shiraz WA	10	46

Drinks

Coffee

cappuccino	4.2
flat white	4.2
latte	4.5
espresso	3.2
ristretto	3.2
long macchiato	5
short macchiato	3.8
long black	4.3
mocha	5.5
hot choc	5
affogato	5.5

Flavoured Coffee

hazelnut, caramel, vanilla,	5.5
-----------------------------	-----

Healthy Options

matcha latte, tumeric latte	5.5
-----------------------------	-----

Chai

chai tea	5.5
chai latte	

Babycino

	2
--	---

Tea

earl grey, english breakfast, chamomile, mint	5
---	---

Iced Drinks

chocolate, coffee, mocha, chai	6.5
--------------------------------	-----

Milkshakes

strawberry, chocolates, spearmint, caramel, banana	sml 5	lg 6.5
--	-------	--------

Smoothies

mixed berry, banana, mango	5.5
----------------------------	-----

Fresh Juices

Apple, Orange, Celery, Ginger, Pineapple, Kale, Watermelon, Pear	8
--	---

Pouring Drinks

coke, diet coke, lemonade, squash, orange	gls 5.5	jug 13
---	---------	--------

Lemon Lime Bitters

	gls 6	jug 14
--	-------	--------