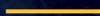


Lunch,
dinner and
everything
in between



TAPAS

Mezze board

Moutabel, Beirut spicy hummus, marinated labneh, sour herbs, house baked Iranian bread. V
\$12.00

Three hour slow braised pork belly

Sweet Bali manis, fresh basil, crispy shallots. DF
\$17.00

Crispy salt and pepper local squid

Roasted garlic mayo, fresh lime. DF
\$17.00

Chilled King prawns

New season mango, tangy avocado mayo and crispy flat pancetta. GF, DF
\$19.00

Grilled halloumi with za'atar

Olive oil, tomato, lemon. V, GF
\$16.00

Beef tenderloin 'Shish' za'atar spices

Chickpea puree, olive oil. GF, DF
\$18.00

Sicilian arancini

Pumpkin and buffalo mozzarella, panko breaded truffle, rosemary mayo. V
\$16.00

Six hour slow braised cheek

Lemon, capers, grilled crostini, roasted garlic skordalia
\$17.00

Triple coral trout brioche sliders

Preserved lemon mayo, Tamborine organic watercress
\$18.00

SOCIAL PLATTERS

Meat and cheese

San Danielle prosciutto, grilled chorizo and Wagyu bresaola, grilled vegetables, buffalo curd and triple cream brie, pickles, olives and olive oil crostinis
\$48.00

Vegetables and dip

Three vegetables grilled and dressed, mezze of purees – moutabel, hummus and sour salsa, with dolmadas, marinated olives, roasted beets, nuts and seeds, house baked pita bread. V
\$40.00

Social House favourite

Slow braised pork belly, sweet Bali manis, fresh basil.
Free-range buffalo wings, house ranch dipping sauce.
Crispy salt and pepper squid, aioli, fresh lime.
Sicilian arancini, pumpkin and buffalo mozzarella, truffle and rosemary mayo.
Six-hour slow braised beef cheek, lemon, capers, grilled crostinis, skordalia.
\$80.00

SOMETHING BIGGER

Grilled eye fillet steak sandwich

Crispy slaw, scallions and Japanese BBQ sauce on a crusty baguette
\$18.00

New York strip steak 200gm

Sundried tomato pesto, crispy onion rings, warm potato salad
\$25.00

Panko breaded reef fish

Chunky chips, social house salad, aioli. DF
\$19.00

Flame grilled Wagyu beef burger

Irish cheddar melt, salad, on a soft brioche bun with house pickle side
\$19.00

Gourmet house-made slow cooked beef pie

Butter puff pastry and mash
\$18.00

Loaded schnitzel

Free-range chicken, smokey bacon, rocquette and parmesan, house aioli and lemon
\$22.00

Crispy chicken burger

Fried fillets, avocado, salad with jalapenos, chipotle mayo and onion rings
\$19.00

Complete breakfast

Eggs your way, Byron Bay bacon, our perfect haloumi, hash brown, vine tomato salsa and toast
\$17.00

PIZZETTA

The Inferno

Byron Bay inferno salami, Buffalo mozzarella, roasted chilli
\$21.00

Pizza Bianca

Mozzarella, ricotta, parmesan, garlic. V
\$21.00

The greenie

Gluten free and vegan, todays tasty combo. VE, GF, DF
\$21.00

The social BBQ

Wagyu meat balls, bacon, mild salami, house BBQ sauce
\$21.00

Bianca prosciutto

Serrano ham, roasted field mushroom, smoked mozzarella
\$21.00

SWEETS

Signature Bombe Alaska

Candied macadamia, salted caramel and vanilla bean ice-cream, butter popcorn
\$22.00 serves 2

Social House gateaux

Ask your host for today's Social House flavours
\$14.00

Farmers cheeseboard

Charred loaf, crispbread, QLD strawberry
\$17.00

DECADENT HIGH TEA

A chunky, contemporary and generous high tea that doesn't come with the typical cucumber sandwiches. Sip tea, coffee, sparkling or Champagne garnished with waves of prosciutto, curls of chocolate and hills of chantilly cream.

High tea

Includes one pot of tea or one barista made coffee
\$35.00

Sparkling high tea

Includes a glass of Chandon sparkling wine and one pot of tea or one barista made coffee
\$43.00

Indulgent high tea

Includes a glass of Veuve Clicquot Champagne and one pot of tea or one barista made coffee
\$54.00

High tea bookings made 24hrs prior are recommended.
Phone +61 7 5588 8400 or speak with a host today.

