



BAR + KITCHEN

ALL DAY MENU

- AVAILABLE FROM 11:30AM TO 9:30PM DAILY -

GRILLED SOURDOUGH w/ moore river extra virgin olive oil, dukkha & balsamic glaze	\$8
CRISPY SALT AND PEPPER SQUID w/ house-made chilli caramel sauce	\$10
GRILLED BABY FIELD MUSHROOMS w/ rosemary infused ricotta cheese, vincotto and confit cherry tomato (GF) (V)	\$14
CREAMY PUMPKIN AND ZUCCHINI RISOTTO (GF) (V)	\$16
HOMESTYLE CAESAR SALAD w/ honey streaky bacon, anchovies, warm poached egg, parmesan (GFO) add chicken breast \$5	\$15
BEER BATTERED FLATHEAD FILLETS w/ chips, salad & tartar	\$19
SOCIETY WAGYU BEEF BURGER w/ american cheddar, dill pickle, lettuce, tomato, aioli & beer battered fries	\$19
CARAMELISED PORK BELLY BURGER w/ tangy slaw, local kimchi, sesame milk bun & beer battered fries	\$18
BEEF RUMP STEAK SANDWICH w/ chipotle mayonnaise, grilled mushroom, American cheddar, onion, tomato, lettuce & beer battered fries	\$24
GARLIC PRAWN PAPPARDELLE PASTA w/ capers, cherry tomato, parmesan and dill tossed w/ pappardelle pasta	\$24

FROM THE GRILL

MAHOGANY CREEK GRILLED CHICKEN BREAST	\$24
300G PITCH BLACK ANGUS PORTERHOUSE all grill meals come with choice of sauce and side dish sauces - red wine, mushroom & garlic cream sauce, green pepper	\$40

SIDES

GARDEN SALAD w/ tomato, cucumber, onion & vincotto dressing (GF) (V)	\$6
QUINOA, BLACK CHIA AND VEGETABLE SALAD (V)	\$6
FRIES W/ AIOLI (V)	\$7
BEER BATTERED ONION RINGS (V)	\$7
STEAMED MEDLEY VEGETABLES	\$7

SWEETS

CARAMELISED LEMON TART w/ berry compote	\$12
CHOCOLATE LAVA CAKE w/ dark chocolate ice cream, candied orange, popping candy	\$14