

# SOUTH Society

## COCKTAILS

<b>Stawberry Bramble</b>	15
four pillars gin, lemon, strawberry liquor, vanilla	
<b>Jose Sangria</b>	15
red wine, campari, cointreau, seasonal fruit & soda	
<b>Pretty Jessica</b>	15
vanilla vodka, mango, pineapple, cranberry & lime	
<b>Espresso Martini</b>	15
st. ali espresso, vodka & kahlua	
<b>Dangerous Dee</b>	15
frangelico, kahlua, oreo, honey & ice-cream	
<b>Southside of South Society</b>	15
hendricks, cucumber, lime & mint	
<b>Naughty Natasha</b>	15
pomegranate liquor, vanilla vodka, lemon & cherry	
<b>Harvey Specter</b>	15
dissaronno, makers mark & lemon	

## SIDES

<b>Shoestring fries</b> <i>v, gf</i>	8
w/ parmasen & truffle oil	
<b>Lightly Fried Cauliflower</b> <i>v, gf</i>	8
w/ kale, sultanas & a tahini yoghurt dressing	
<b>Local Asparagus</b> <i>v, gf</i>	8
Local grilled aspragus, hazlenut dukkah, fetta & a sumac dressing	
<b>Iceberg &amp; radicchio salad</b> <i>v, gf</i>	8
w/ pear, parmesan & charred lemon dressing	

## SMALLER

<b>Housemade hommus</b> <i>gfo, v</i>	8	<b>Coca-cola lamb ribs</b> (5) <i>gf</i>	15
w/ black olive crumb & toasted foccacia		w/ a sriracha, garlic & thyme glaze	
<b>Gruyere &amp; parmesan croquettes</b> (4) <i>v</i>	14	<b>Zucchini flowers</b> (3) <i>v</i>	15
w/ chive aioli		w/ a goats cheese mousse & tomato salsa	
<b>Grilled saganaki</b> <i>gf, v</i>	14	<b>Corn on the cob</b> (2) <i>gf, v</i>	9
w/ apple & tomato chutney		w/ chilli mayo & toasted sesame seeds	
<b>Five spice chicken ribs</b> (6)	12		
w/ corriander, crispy shallots & kewpie mayo			

## LARGER

<b>Flash Fried Calamari</b> <i>gfo</i>	24	<b>Four Cheese Ravioli</b> <i>v</i>	23
w/ red capsicum, charred corn, mint raddichio, feta & a buttermilk lemon dressing		Cauliflower sauce, shaved purple cauliflower & toasted pinenuts	
<b>Ancient Grain Salad</b> <i>v</i>	19	<b>Housemade Sage Gnocchi</b>	27
Wild rice, spelt, roasted buckwheat, corriander, mint, pomegranate, pickled onion, seeds & a lime labneh		Pork shoulder, tomato & chilli ragu w/ salted ricotta	
+ add pulled lamb + 5		<b>Pork Belly</b> <i>gf</i>	27
<b>Grilled Chicken Burger</b> <i>gfo</i>	22	w/ braised lentils, parnsip crisps & apple salad	
bacon, lettuce, avocado, aioli, swiss cheese & shoestring fries		<b>Seafood Linguine</b> <i>gfo</i>	27
<b>Prince of Pinewood Beef Burger</b> <i>gfo</i>	23	Scallops, mussels, prawns, cherry tomatoes, fresh herbs & lemon	
Caramelised onion, lettuce, jack cheese, AJ's BBQ sauce, onion ring & shoestring fries		<b>Korean Fried Chicken</b> <i>gf</i>	25
<b>Schezaun Soft Shell Crab Burger</b>	23	Red cabbage & snowpea slaw, five spice fries, pickled ginger mayo	
Fennel, dill, radish, lime mayo in a charcoal bun w/ chilli shoestring fries		<b>300g New York Strip</b> <i>gf</i>	38
<b>Market Fresh Fish Of The Day</b>	MP	Heirloom carrots, local asparagus, shoestring fries & a red wine jus	
Ask your waiter or check the specials board		<b>18 hour slow-cooked lamb shoulder 500g</b>	48
		w/ a lemon labneh, dried apricots, prunes & almonds (gf)	
		<i>to be shared</i>	

## FEED ME

A selection of South Society's dishes	\$45 pp
Just say feed me and we will serve up a selection of our most popular dishes!	
We will try to cater for all dietary requirements and allergies to the best of our ability.	
+\$5 pp for dessert	

## KIDS

Lightly fried calamari & chips	12
Crumbed chicken tenders & steamed vegetables	12
Penne w/ a napoli sauce	12
Vanilla ice-cream w/ marshmallows	5
Vanilla ice-cream w/ oreos	5

## DESSERT

<b>Creme Brulee</b> <i>gf</i>	16
Vanilla & strawberry creme brulee for two	
<b>Golden Gaytime</b>	12
Deconstructed golden gaytime cheesecake	
<b>Saffron Poached Pear</b>	12
white chocolate mascarpone, strawberry gel & an oat & almond crumble	
<b>Dark Chocolate Fondant</b>	12
w/ vanilla ice-cream & housemade honeycomb (please allow 15 minutes)	
<b>Mr. Black Affogato</b> <i>gf</i>	14
st. ali espresso, vanilla bean ice cream + mr black cold press coffee liqueur	

GF = GLUTEN FREE // GFO = GLUTEN FREE OPTION // V = VEGETERIAN

## COCKTAILS

all 15

stawberry bramble - four pillars gin, lemon, strawberry liquor, vanilla  
jose sangria - red wine, campari, cointreau, seasonal fruit & soda  
pretty jessica - vanilla vodka, mango, pineapple, cranberry & lime  
espresso martini - st. ali espresso, vodka & kahlua  
aperol spritz - aperol, cester prosecco, orange & soda  
dangerous dee - frangelico, kahlua, oreo, honey & ice-cream  
southside of south society - hendricks, cucumber, lime & mint  
naughty natasha - pomegranate liquor, vanilla vodka, lemon & cherry  
the harvey specter - dissaronno, makers mark & lemon

## MOCKTAILS

all 10

golden hour - orange, pineapple, mango & soda  
southern promise - mixed berries, watermelon & lemonade  
nohito - mint, panella sugar, lime & soda

## BEER & CIDER

boags light (tas) 9  
vic bitter (vic) 7  
peroni (ita) 9  
corona (mex) 8.5  
asahi (jap) 9  
hawthorn pilsner (vic) 9  
doss blockos lager (vic) 9  
pure blonde (vic) 9  
mountain goat hightale ale (vic) 10  
mountain goat steamale (vic) 10  
the hills apple cider (sa) 9  
the hills pear cider (sa) 9

## HEPBURN SPRINGS

all 4.5

250ml sparkling water  
blood orange  
pink grapefruit  
sparkling apple cider  
orange & passionfruit  
brewed ginger beer

## SOFT DRINK

coca-cola / coke zero / sprite / lift 4  
lemon, lime & bitters 5

## SPARKLING

jansz cuvee (tas) 10/45  
cester prosecco (ita) 12/55

## WHITE

2015 saint clair sauvignon blanc (marlborough, nz) 9/42  
2016 shaw & smith sauv blanc (adelaide hills, sa) 11/50  
2015 principato pinot grigio (venezie, ita) 11/46  
2014 dalz otto pinot grigio (king valley, vic) 46  
2014 pewsey vale 'prima' riesling (pewsey vale, sa) 44  
2013 dalrymple 'cave block' chardonnay (pipers river, tas) 11/52  
2016 all saints moscato (rutherglen, vic) 9/40  
2014 rockbare chardonnay (mclaren vale, sa) 45  
2012 escarpment chardonnay (martinborough, nz) 50

## RED

2015 la vielle ferme rose (mount ventoux, fra) 9/42  
2013 curlewis 'bel sel' pinot noir (bellarine, vic) 50  
2015 dalrymple pinot noir (pipers river, tas) 11/52  
2014 smith & hooper merlot (wrattonbully, sa) 10/46  
2014 yalumba patchwork shiraz (barossa, sa) 9/42  
2015 heathcote 'cravens place' shiraz (heathcote, vic) 13/60  
2014 jim barry shiraz cab sauv (clare valley, sa) 9/42

## COFFEE

milk 4  
hot choc, mocha 4  
iced latte 5  
iced coffee, iced chocolate 6.5  
single origin - ask your waiter .5  
espresso, short mac, ristretto 3.5  
long black, long mac 4  
prana wet chai (bonsoy) 5  
golden boy latte (coconut) 4  
add bonsoy .5  
add organic almond milk .5  
put it in a mug .5

## TEA

4.5

english breakfast, supreme earl grey, chamomile blossom,  
green sencha, peppermint, lemongrass & ginger