

# MENU

## MOCKTAILS 10

### GOLDEN HOUR

orange, pineapple, mango & soda

### SOUTHERN PROMISE

mixed berries, watermelon & lemonade

### NOHITO

mint, panella sugar, lime & soda

## BEER

Boags Light (Tas)	9
Vic Bitter	7
Peroni (Ita)	9
Corona (Mex)	8.5
Asahi (Jap)	9
Pure Blonde (Vic)	9
Doss Blockos Pale Lager (Vic)	9
Mountain Goat Hightail Ale (Vic)	10
Mountain Goat Steamale (Vic)	10
Hawthorn Pilsner (Vic)	9
The Hills Apple Cider (Sa)	9
The Hills Pear Cider (Sa)	9

## SPARKLING

Jansz Cuvee (Tas)	10 / 45
La Riva Del Trati Prosecco (Ita)	22 / 55

## WHITE WINE

2015 Tiefen Brunner Pinot Grigio (Italy)	9 / 42
2015 Hill & Smith Sauv Blanc (Eden Valley, SA)	9 / 42
2016 Opwa Sauv Blanc (Marlborough, NZ)	9 / 48
2016 Yalumba Chardonnay (Eden Valley, SA)	10 / 50
2016 Vasse Felix Chardonnay (Margaret River, Wa)	11 / 55
2015 Christobels Moscato (Eden Valley, Sa)	8 / 32
2016 La Maschera Pinot Grigio (Limestone Coast, Sa)	9 / 42

## RED WINE

2015 La Vielle Ferme Rose (Mount Ventoux, FRA)	9 / 42
2015 Running With The Bulls Tempranillo (Barossa, SA)	10 / 45
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
2015 Vasse Felix Cab Sauv (Margaret River, WA)	11 / 50
2014 Brokenwood Pinot Noir (Mclarevale, SA)	12 / 55

## SOFT DRINKS

Coke / Coke Zero - 330ml	4
Sprite - 330ml	4
Lift - 330ml	4
Lemon, Lime & Bitters / Soda, Lime & Bitters	4
Hepburn Springs	4.5
250ml sparkling water	
Brewed Ginger Beer	
Pink Grapefruit	
Orange & Passionfruit	
Blood Orange	
Sparkling Apple Cider	

## COFFEE

Milk	4
Black	3.5
+ St. Ali sinle origin	0.5
+ Bonsoy / almond milk / coconut milk	0.5
+ mug	0.5
Matcha Latte	4
Prana wet chai (soy)	5
Iced latte	5
Iced coffee / iced chocolate	6.5
Golden boy turmeric latte (coconut milk)	4
Hot chocolate	4

## TEA

4.5

English Breakfast	
Supreme Earl Grey	
Chamomile Blossom	
Green Sencha	
Peppermint	
Lemongrass + Ginger	

## PUBLIC HOLIDAY?

15% surcharge applies

## DIETARY REQUIREMENTS?

GF - Gluten free

GFO - Gluten free option available

VE - Vegan

VEO - Vegan option available

# MENU

## COCKTAILS 16

### STAWBERRY BRAMBLE

Four Pillars gin, strawberry liquor, vanilla & lemon

### WINTER IS COMING

Cointreau, vodka, lemon juice, soda, mint & raspberry

### PRETTY JESSICA

Vanilla vodka, mango, pineapple, cranberry & lime

### ESPRESSO MARTINI

St. Ali espresso, vodka & Kahlua

### WHITE RUSSIAN

Kahlua, vodka & cream

### GINGER SPICE

Prosecco, ginger & sugar

### SOUTHSIDE OF SOUTH SOCIETY

Hendricks, cucumber, lime & mint

### ANGELIC ANGELINE

Pomegranate liquor, vanilla vodka, lemon & cherry

### THE HARVEY SPECTER

Dissaronno, Makers Mark & lemon

## FEED ME

### A SELECTION OF SOUTH SOCIETY'S DISHES 50

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

## GRAZING

### POLENTA BITES *GF* 12

Sundried tomatoes & basil sour cream

### SWEET POTATO & CUMIN DIP *VE, GFO* 8

Grilled turkish & dukkah

### CRISPY SCHOOL PRAWNS *GF* 14

Paprika mayo & lemon

### PORK BELLY *GF* 15

Beansprouts, chilli, viet mint & nam jim

### BEEF BRISKET CROQUETTES (3) 15

Asian slaw & kewpie mayo

## MAINS

### SUPER GRAIN SALAD *VEO* 18

Freekeh & bulgar grain, pomegranate, preserved lemon, mint, almonds, cucumber & labneh

### CALAMARI SALAD *GFO* 24

Roquette, orange, pomegranate, feta & saffron mayo

### SPINACH AND RICOTTA RAVIOLI 22

Celeriac cream, zucchini & pinenuts

### SQUID INK LINGUINE 27

Chilli prawns, heirloom tomatoes, red capsicum sauce, basil & feta

### ITALIAN SAUSAGE RAGU 27

Ricotta gnocchi, fennel & basil salad

### PULLED PORK BURGER *GFO* 22

Crispy onions, bbq mayo, cabbage slaw & shoestring fries

### CAJUN BEEF BURGER *GFO* 23

Chipotle mayo, pickles, oakleaf, jack cheese & shoestring fries

### SALMON TARTARE *GF* 18

Spring onion, sesame & tapioca crackers

### BAKED BEETROOT *VEO, GFO* 12

Goats cheese fritters, frisse & pinenuts

### CHICKEN WINGS (6) 12

Burnt miso butterscotch, pomegranate & walnut salsa

### GRILLED HALOUMI *GF* 14

Honey, watercress & radish

### KFC BURGER 23

Chilli glaze, oakleaf, kewpie mayo & coriander in a charcoal bun & shoestring fries

### BRAISED BEEF CHEEK *GF* 25

Baby onion, peas, pancetta & confit garlic mash

### LAMB RUMP 27

Ratatouille fregola, broccolini, pumpkin puree & sorrel

### SPICY BBQ PORK RIBS *GF* 28

Apple & cabbage slaw & shoestring fries

### 300g NEW YORK STRIP *GF* 38

With seasonal veg & fries & your choice of: chimichuri or café de paris butter

### 200g EYE FILLET *GF* 42

With seasonal veg & fries & your choice of: chimichuri or café de paris butter

## SIDES 9

### SHOESTRING FRIES *VEO, GF*

Sumac salt & roasted garlic aioli

### LIGHTLY FRIED CAULIFLOWER *VEO, GF*

Kale, sultanas & a tahini yoghurt dressing

### ROASTED BRUSSEL SPROUTS *VE, GF*

Confit shallots & smoked almonds

### MAPLE BAKED PUMPKIN *VEO, GF*

Barberries, spiced yoghurt & pepitas

### ROMAINE LETTUCE *GF*

Soaked cranberries, buttermilk & parmesan

## 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 14

### CARAMEL CHOCOLATE PARFAIT *GFO*

Salted caramel, peanut brittle & chocolate soil

### STICKY DATE PUDDING

Butterscotch sauce & vanilla ice cream

### APPLE & RHUBARB CRUMBLE

Vanilla creme anglaise

### COCONUT & LIME LEAF TAPIOCA PUDDING *GF*

Passionfruit & caramalised banana