



TO SHARE

Society Board

Chef's selection of cheeses, charcuterie

2p 79

4p 109

Cheese Platter

Chef's selection of cheese, quince paste w/ verjuice & cardamom, lavish dry fruit, pickles & seasonal fruits

45

Society Cured Club

Chef's choice of meat, pickles, grilled sourdough, dry fruits, olives, grapes.

42

Parmesan Truffle Arancini

w/ homemade truffle sauce and coriander on top. (3p).

22

Burrata

w/ mixed cherry tomatoes, vincotto, black garlic puree with verjuice, basil dust & dill oil, served with a slice of grilled sourdough.

18

Society Fried Chicken

Marinated chicken with parmesan fries and side salad.

24

Beef Carpaccio

w/ arugula, parmesan cheese, lemon wedge, capers, Barrosa extra virgin olive oil.

26

Smoked King Fish Ceviche

w/ aguachile sauce & foam, fluffy activated charcoal powder, and Barrosa extra virgin olive oil.

28

SOCIETY SKEWERS SELECTION

Grilled Chicken Skewers

With green tzatziki, dukka & dill oil.

24

Veggie Skewers

Zucchini, red onion, cherry tomatoes, bottom mushroom, with romesco sauce & dukka.

20

Beef Teriyaki Skewers

With sesame seeds & shichimi togarashi.

26



SIGNATURE MAINS

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| Society Beef Burger 200g beef patty, homemade sauce, cheese, mix lettuce with arugula, clarified butter, tomatoes, caramelised onions and chips. | 28 |
| 200g Wagyu Scotch Frites w/ béarnaise sauce, chives & fries | 59 |
| Grilled Eggplant & Homemade Hummus with Rustic Zucchini topped with fried kale and fried curry leaves, dukka, confit cherry tomatoes and dill oil <i>(served with grilled Sourdough)</i> | 29 |
| Grilled Pumpkin with Zucchini Ribbons w/ gremolata sauce, homemade romesco, and confit cherry tomatoes. | 27 |

EXTRAS

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| Sourdough (4 slices) w/ olive oil | 8.0 |
| Portion of Fries w/ parmesan & choice of sauce | 12 |
| Bowl of Barossa Marinated Olives | 12 |

DESSERTS

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|---|----|
| Homemade Tiramisu | 16 |
| Cheesecake Topped w/ bischoff & berries compote & a side of vanilla ice cream | 18 |