

THE
SOCIAL
~ COCKTAILS • MUSIC • CUISINE ~
MENU

ENTREES

- Beer-Battered Zucchini flowers** \$14,00
whipped goats cheese, infused truffle honey and pecorino cheese.
- Pumpkin Arancini Balls (5)** \$12,00
sour cream, crème fraiche and chive dipping sauce.
- House Pork Crackling** \$14,00
and burnt apple sauce.
- Coffin Bay Pacific Oysters** \$24,00
Green apple Mignonette: tarragon vinegar, cracked pepper, brunoise apples & onions, and herb oil.
- Baked Lamb Meatballs (5)**..... \$25,00
tomato sauce, pecorino cheese, basil pesto and grilled bread.
- Classic Beef Tartare** \$29,00
chopped wagyu steak, vodka-crème fraiche, grated horseradish, and fried bread.
- Eggplant Jam & Halloumi** \$23,00
pomegranate, tahini & yogurt, zaatar and
- Dukkha Hummus** \$14,00
and grilled herb flatbread.
- Grilled Cajun Squid** \$25,00
with chorizo & red pepper relish and lemon.

SIDES

- Truffle French Fries** \$16,00
and parmesan.
- Silky mash** \$12,00
chefs selection.
- Crispy Sprouts** \$13,00
pickled red onions, chickpeas, grilled broccolini and yogurt & tahini dressing.

WELCOME,
ENJOY.



The Social is a novel addition to the bustling streets of Bondi Junction. Inspired by the golden age of cure-all elixirs, The Social takes you back to a time of rustic chemists and homespun apothecaries.

BOOK TODAY
bookings@thesocialbondi.com

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MAINS

- Spring Bay Mussels** \$28.00
harissa, smoked tomato broth, prawn oil, rye-ca-raway sourdough bread, and whipped lemon herb butter.
- Buttermilk Schnitzel** \$27.00
grilled broccolin, red sorrel and romesco sauce.
- Grilled Sirloin Riverine** \$30.00
french fries, diane sauce and rocket. MS +2- 300gt
- Beef Bourguignon** \$32.00
beef cheeks braised in red wine, english spinach, carrots, mushrooms, bacon and silky mash.
- Traditional Fish & Chips** \$29.00
beer-battered snapper fillet, hand-cut chips, pea sauce, brown vinegar, and tartare sauce.
- Platter for two** \$40.00
house-made Chicken liver pate, red onion relish, marinated olives, dukkha hummus, charred jalapenos, sliced prosciutto, salami-veneto, rocket, stuffed zucchini flowers with truffle honey & pecorino and warm grilled flatbread
- Fish of the Day** \$35.00
chive mash, steamed chinese broccoli and sauce vierge with semi-dried tomatoes, olives, capers, prawns & parsley

DESSERT

- Sticky Date Pudding** \$14,00
crumble mix, english toffee ice cream and butterscotch sauce.
- Banana Tart Tatin** \$14,00
with rum & raisin ice-cream.
- Double Ice Cream** \$6,00
Choose two flavours: lamington, rum & raisin or english toffee.