

## signature

entrée - 16

seared scallops, pink grapefruit, crisp fennel and asparagus salad with vincotto **gf**

entrée - 14

crocodile fried noodles and vegetable spring rolls with soy and sriracha sauce

entrée - 14

grilled baby field mushrooms with rosemary infused ricotta cheese, vincotto and confit cherry tomato **v, gf**

entrée - 16

prune stuffed pork loin with crisp fennel, chardonnay braised cabbage, pickled apple and jus **gf**

main - 28

seared salmon fillet, quinoa and black chia salad, crisp courgette, tomato and fig chutney

main - 24

potato gnocchi, black chorizo, kalamata olives, red peppers tossed in napoletana sauce

main - 15

caesar salad with honey streaky bacon, anchovies, warm poached egg, parmesan cheese and crisp cos lettuce **gfo**

+ chicken breast - 9 + grilled prawns - 9

## sauce

red wine jus, mushroom & seeded mustard jus, creamy garlic and rosemary sauce, green pepper jus



BAR + KITCHEN

“We’re all about people and food. Bringing you together to enjoy flavours of the world, all in one place without the need of travelling. Experience it all at Society”.

## grill station

300g pitch black angus porterhouse - 40

200g msa beef scotch fillet - 36

wa lamb rump - 35

asian style sticky pork ribs - 34

mahogany creek chicken breast - 24

\* all grill station meals come with choice of sauce and side dish

## sides - 7

truffle mashed potato **gf, v**

quinoa, black chia and vegetable salad **v**

beer battered onion rings **v**

house made hand cut chips with truffle salt **gf, v**

beer battered chips with aioli **v**

roasted chat potato with spanish chorizo

mixed leaf salad with tomato, cucumber, onion and vincotto dressing **gf, v**

buttered medley of vegetables **v, gf**

## indulgence

wagyu beef cheese burger with American cheddar, dill pickle, lettuce, tomato and aioli - 15

caramelised pork belly, tangy slaw, local kimchi served in sesame milk bun - 16

beef rump steak sandwich, chipotle mayonnaise, grilled mushroom, american cheddar, onion, tomato and lettuce served in sourdough panini - 18

toasted olive loaf with moore river extra virgin olive oil, dukkha and balsamic glaze - 10 **v**

buttery garlic prawns, capers, cherry tomato, parmesan and dill tossed with pappardelle pasta - 24

## sweets - 14

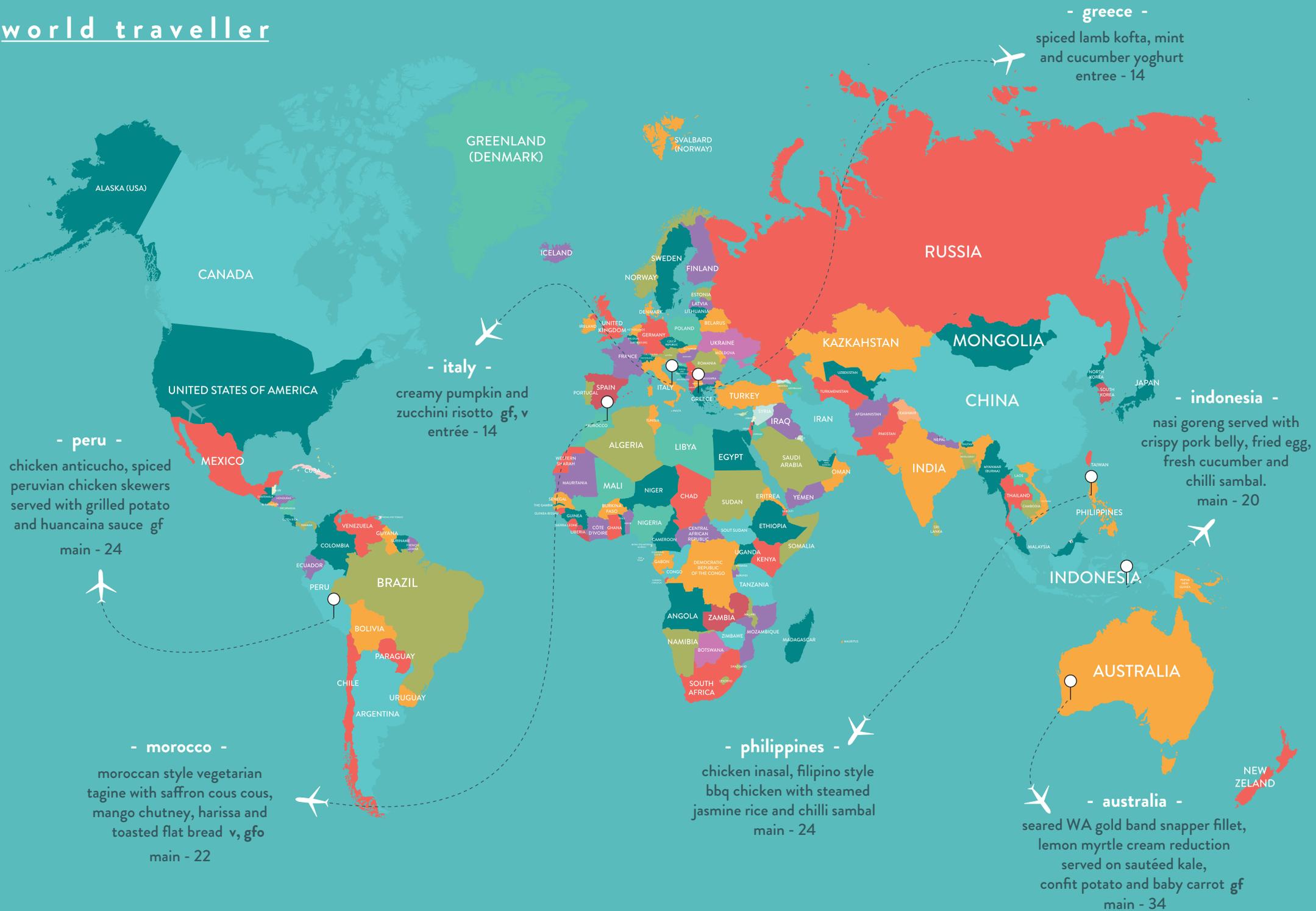
green tea panna cotta, matcha ice cream and peach puree

baked blueberry cheese cake, chantilly cream, freeze dried blueberry and caramel pearls

red wine poached pear with coconut gelato and candied macadamia nuts

chocolate lava cake with dark chocolate ice cream, candied orange and popping candy

choice of 3 scoops of ice cream - 6  
vanilla, dark chocolate, coconut, matcha



- peru -

chicken anticucho, spiced peruvian chicken skewers served with grilled potato and huancaína sauce gf  
main - 24

- italy -

creamy pumpkin and zucchini risotto gf, v  
entrée - 14

- greece -

spiced lamb kofta, mint and cucumber yoghurt  
entrée - 14

- morocco -

moroccan style vegetarian tagine with saffron cous cous, mango chutney, harissa and toasted flat bread v, gfo  
main - 22

- philippines -

chicken inasal, filipino style bbq chicken with steamed jasmine rice and chilli sambal  
main - 24

- indonesia -

nasi goreng served with crispy pork belly, fried egg, fresh cucumber and chilli sambal.  
main - 20

- australia -

seared WA gold band snapper fillet, lemon myrtle cream reduction served on sautéed kale, confit potato and baby carrot gf  
main - 34