

## 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

## 24 hour

creamy pumpkin and  
zucchini risotto - 14 **gf, v**

spiced lamb kofta, mint and  
cucumber yoghurt - 14

moroccan style vegetarian tagine  
with saffron cous cous, mango  
chutney, harissa - 22 **v, gfo**

seared salmon fillet, quinoa, black chia,  
tomato and fig chutney - 28

pumpkin, spinach, pine nut  
and mozzarella pizza - 19

tandoori chicken, cherry tomato, red  
onion and mozzarella pizza - 19

baked blueberry cheese cake, chantilly  
cream, freeze dried blueberry  
and caramel pearls - 14

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



BAR + KITCHEN

## room service

11am - 10pm

RUSSIA

“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”.

After 10pm

24 hour menu is here to satisfy  
your midnight craves.  
available to guests all day everyday

please call room service to place your order

\$5.00 tray charge applies to all room service orders

## entrée

grilled baby field mushrooms with rosemary infused ricotta cheese, vincotto and confit cherry tomato - 14 **gf, v**

creamy pumpkin and zucchini risotto - 14 **gf, v**

prune stuffed pork loin with crisp fennel, chardonnay braised cabbage, pickled apple and jus - 16 **gf**

crocodile fried noodle and vegetable spring rolls with soy and sriracha sauce - 14

seared scallops, pink grapefruit, crisp fennel and asparagus salad with vincotto - 16 **gf**

spiced lamb kofta, mint and cucumber yoghurt - 14

## mains

caesar salad with honey streaky bacon, anchovies, warm poached egg, parmesan cheese and crisp cos lettuce - 15 **gfo**

+ chicken breast - 9 + grilled prawns - 9

potato gnocchi, black chorizo, kalamata olives, red peppers tossed in napoletana sauce - 24

seared salmon fillet, quinoa, black chia, crisp courgette, tomato and fig chutney - 28

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

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

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

## indulgence

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

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

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

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

## grill station

300g pitch black angus porterhouse - 40

200g msa beef scotch fillet - 36

wa lamb rump - 34

asian style sticky pork ribs - 34

mahogany creek chicken breast - 24

\* all grill section meals come with choice of sauce and side dish, sauce - red wine jus, mushroom & seeded mustard jus, creamy garlic and rosemary sauce, green pepper jus

## 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**