

DINNER MENU

snapper ceviche, peruvian inspired mix of sensations, taste and texture; with pickled ginger gel, coconut milk, sriracha oil, crispy shallots & red radish | 19 🍴

salt and pepper squid, a classic 80's, a bit disco, flash fried and served with japanese lemon mayo, shichimi, crushed peanuts, cucumber and caramelised chilli dipping sauce, crisp & tender | 19 🍴

roasted duck salad, a fresh mix of bean sprouts, lychee, heirloom tomato, coriander, mint, shallot, cashew nuts, cucumber, green beans and chilli ginger dip with roasted duck | 24/32 ^{GFR} ^{DF}

k.f.c., also known as, korean fried chicken; breaded, sweet & spicy sauce, pickled vegetables, crushed peanuts and spring onions; certainly not the colonels' choice--it's gangnam style! | 18.5 🍴

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beef cheek rendang; a popular indonesian dish traditionally served to welcome & honour guests such as weddings, slow cooked with coconut milk, spices & herbs | 37 ^{GF} 🍴

220g grilled angus eye fillet, a superb cut of prime beef--very simple and very nice, grilled to your liking with a parsnip puree, pickled onions, watercress, rich miso butter and red wine jus | 42

social burger: char-grilled pure beef on an artisan brioche bun, layered with smoked harvati cheese, caper mayo, tomato, baby cos, mustard onion, pickled cucumber & fries | 25 ^{GFR}

longline-caught pan-roasted local market fish, crispy skin fillets served with cauliflower puree, pickled raisins, almonds, fennel, capers, a confit of lemon & a brown butter sauce | 37

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shoestring fries, herbs, aioli | 9.5 ^{DF} ^V

m social slaw, wombok, carrot, red cabbage, sesame, and chipotle mayo dressing | 10

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chocolate marquise, candied hazelnuts, confit mandarin, paired with rosemary ice cream | 16

cheese selection with house made fennel & sesame lavosh, quince paste, honeycomb
1-cheese | 14 2-cheese | 20 3-cheese | 26

trio - 3 scoops of chef's selection of m social's ice-cream & sorbet | 15

GST INCLUDED. KINDLY INFORM US IF YOU HAVE ANY FOOD ALLERGIES.

In light of the current travel restrictions, our team has decided to minimise the opening hours and menu, offering a reduced selection in order to keep the freshest possible produce available.

We are sure you will understand and support our actions in this time of adversity, should we be able to assist with any dietary requirements or alternatives we will do our very best to oblige.

We trust that this does not detract from your stay with us and thank you in advance for your understanding.