

S O C I U S

COCKTAILS

Aperol Spritz 12
Spicy Pickle Margarita 12.5
Passionfruit Daiquiri 12
Chambord Bramble 12
Negroni 12

DRINKING SNACKS

Socius focaccia, whipped butter (v) 5.5
Noccarella del belice olives (v) 4.5
Sticky king prawns, chilli glaze 9.5
Jalapeno arancini, cheddar, salsa macha, crema 8.5
Goat's cheese tartlets, beetroot, miso, pumpkin seeds (v) 7.5

PLATES

DAN & NATALIE HAVE DESIGNED THE MENU IN THE FORM OF SNACKS AND PLATES DESIGNED TO SHARE. OUR DISHES USE THE BEST OF LOCAL PRODUCE AND CHANGE TO REFLECT THE SEASONS.

HAVE AS LITTLE OR AS MUCH AS YOU WANT, SHARING DISHES ALONG THE WAY OR KEEPING THEM ALL TO YOURSELF!

Mushroom parfait, pickled walnut, shallot, truffle (v) 12.5
Beetroot, curry leaf, cashew, cucumber, pomegranate (v) 12.5
Charred hispi cabbage, garlic mushrooms, artichoke, ricotta 13
Roasted carrots, coconut, coriander, sunflower seed satay (v) 13
Socius cured salmon, beetroot, horseradish, dill 15.5
Tuna 'tostadas', jalapeno, avocado, tortilla 16
Halibut, Norfolk cockles, potato, chive 35
Pork, chicken liver terrine, smoked bacon, pickles, artichoke 13
Lamb belly, merguez sausage, hash brown, salsa verde 32
Aged rump picanha steak, chimichurri, socius steak sauce 36.5
Socius house rubbed chips (v) 5.5

SWEETS

Socius chocolate bar, salted caramel, crèmeux, gelato 12.5
Passionfruit, coconut, lime, Italian meringue 12
Affogato, tiramisu mascarpone, amaretti biscuit 7.5
Add Pedro Ximenez 3.5 | Add Amaretto 3.5 | Add Rebels 0.0% Amaretti 2.5

SWEET SPECIALS (LIMITED AVAILABILITY)

Caramelised milk tart, rhubarb, vanilla mascarpone 12

SWEET DRINKS

Espresso Martini 12.5
Chocolate Orange Martini 12.5

Cherry Bakewell 12 *(Make it 0.0% with Rebels Amaretti 7)*

CHEESE

Raedwald, Beenleigh Blue, walnuts, quince, crackers 14.5