

Welcome to SOCIAL BREW

Monday to Sunday 7am – 5pm

All Day Breakfast 7am – 3pm

2 Waffles with Maple Syrup & Cream (VEG)	\$10.50
+ Berry Compote	\$3.00
+ Ice-Cream	\$1.00
+ Nutella	\$2.00
Seasonal Jams (VEG)	\$7.50
With 2 slices or either fruit loaf, Turkish toast, sourdough or soy and linseed	
+ Gluten Free	\$1.00
Social Wellness Board (GF) (VEG)	\$16.50
Fresh seasonal fruits, smashed banana, honey yoghurt and toasted muesli	
Morning Burger	\$10.50
2 fried eggs, bacon, caramelised onion and baby spinach on a toasted brioche bun	
Socialised Eggs (GFO) (VEG)	\$9.50
2 eggs poached, scrambled or fried served with spinach and Turkish toast	
Layered Sliced Fresh Tomato (GFO) (VEG)	\$16.50
With beetroot and avocado on sourdough topped chipotle aioli with 2 poached eggs and wilted spinach	
House made Smoky Beans (GFO)	\$17.50
With chorizo sausage, served with 2 poached eggs, wilted spinach and Turkish toast	
Savoury Mince	\$17.50
Topped with 2 poached eggs, wilted spinach, béchamel sauce and cheese grilled and served on Turkish toast	
Eggs Benedict (GFO)	\$16.50
2 poached eggs served on Turkish toast with spinach, grilled ham and hollandaise sauce	
Mushrooms (GFO) (VEG)	\$17.00
Oven roasted with thyme on sourdough with cherry tomato, rocket and feta. Topped with a poached egg and drizzled with truffle oil balsamic reduction	
Open Omelette (VEG)	\$16.50
4 eggs topped with baby spinach, sun dried tomatoes, feta, mushrooms and caramelised onions	
Big Breakfast	\$21.90
Hash brown, avocado, cherry tomato, mushrooms, house made smoky beans, chorizo sausage, bacon and rocket with 2 poached eggs on Turkish toast topped with chipotle aioli	
Smashed Avocado (GFO) (VEG)	\$17.50
On sourdough with sliced tomato dukkha, feta, baby spinach and 2 poached eggs with a balsamic reduction	

Sides

2 Bacon Rashes	\$4.00
Pork Sausage	\$3.00
Mushrooms	\$3.00
Hash Brown	\$3.00
Salmon	\$7.00

Lunch from 11.30am -3pm

Calamari	\$16.50
Dusted in smoked paprika, served with aioli fries and salad	
House Made Chicken Liver Pate (GFO)	\$16.00
Flavoured with brandy and herbs, served with a spiced apple Compote and toasted sourdough	
Taco Bowl (GF) (VG)	\$19.00
Black Beans, turmeric rice, spinach, cherry tomatoes, roast sweet Potato, avocado, blackened corn, pumpkin seeds and a fresh lime Wedge	
+ Mexican Crumbed Chicken	\$6.00
+ Grilled Minute Steak	\$6.00
Soft Tortilla Taco	\$18.00
Crispy battered flathead fish, slaw, guacamole, fresh salsa and lime	
Quesadilla	\$18.50
Grilled flour tortilla, filled with honey smoked chicken, onion, Capsicum, cranberry and brie topped with a Pico de Gallo Salsa and lime on salad greens	
Risotto Cake (GF) (VEG)	\$19.50
Layered with grilled eggplant, grilled zucchini, oven roasted Capsicum, tomato and spinach. Oven baked with buffalo Mozzarella, basil oil and a balsamic reduction	
Pasta Shells (VEG)	\$18.50
Filled with caramelised pumpkin, spinach and ricotta on a rustic Tomato and basil sauce with a beetroot, lentil and kale salad	
Crispy Tortilla Basket (VEG)	\$19.50
Filled with rice, black beans and melted cheese topped with a Seasonal salad, sour cream and guacamole	
+ Mexican Crumbed Chicken	\$5.00
+ Pulled Beef Brisket	\$5.00
Social Burger	\$19.00
Slow braised pulled beef brisket in a smoky BBQ sauce on a brioche Bun with cheese, pickles, slaw and fries	
Mexican Chicken Burger	\$19.00
On a brioche bun with lettuce, tomatoes, jalapenos, guacamole, Chipotle aioli and fries	
New York Open Steak Sandwich	\$22.50
On toasted sourdough with caramelised onion, tomato, beetroot Lettuce, pickles and feta, topped with beer battered onion rings Served with fries	
Chicken Wings	\$17.00
Tossed in a smoky hickory sauce	
BLT	\$11.50
Bacon, lettuce and sliced tomato on toasted Turkish + Avocado	\$2.50

Sides

Fries with Garlic Aioli	\$9.00
Beer Battered Onion Rings with Chipotle Aioli	\$11.00
Tomato Buffalo Mozzarella, Spanish Onion Salad	\$12.50
+ Dressed with olive oil and balsamic reduction	

(VEG) Vegetarian (VG) Vegan
(GFO) Gluten Free Option (GF) Gluten Free
15% Surcharge on Public Holidays

<i>Juices</i>	
Fresh Juice -----	\$7.50
Choose any 4 of the following Apple, orange, carrot, celery, watermelon, pineapple, kale, ginger	
<i>Milkshakes</i>	
Chocolate, Vanilla, Strawberry or Caramel -----	\$5.00
+ Nutella-----	\$1.50
+ Peanut Butter-----	\$1.50
<i>Coffee</i>	
Long Black-----	\$3.50
Cappuccino-----	\$4.00
Flat White-----	\$4.00
Latte-----	\$4.00
Mocha-----	\$4.50
Espresso-----	\$3.50
Macchiato-----	\$3.50
Piccolo-----	\$3.50
+ Mug Size-----	\$1.00
+ Alternative Milks-----	\$1.00
<i>Alternatives</i>	
Chai Latte-----	\$4.00
Cacao Hot Chocolate-----	\$4.00
Turmeric Latte-----	\$5.50
Affogato Latte-----	\$5.50
Babycino-----	\$1.00
Vanilla, Hazelnut or Caramel-----	\$0.50
Iced Chocolate-----	\$7.50
Iced Coffee-----	\$7.50
Iced Mocha-----	\$7.50
Iced Latte-----	\$7.50
Iced Chai Latte-----	\$7.50
<i>Organic Tea</i>	
Tea Pot for One -----	\$5.00
+ Infused on Milk-----	\$1.00
English Breakfast Earl Grey Green Peppermint Fresh Chai	
Iced Peach-----	\$4.50
Iced Lemon-----	\$4.50
<i>Smoothies</i>	
All Gourmet Smoothies -----	\$9.00
+ Cardio Punch Almond Milk, Mango, Banana, Vanilla, Protein Powder, Trail Mix	
+ PB Bomb Milk, Banana, Raw Cacao, Peanut Butter, Oats	
+ Endless Summer Cold Press Apple Juice, Mixed Berries, Dates, Linseed, Sunflower Seeds, Almond mix	
+ Banana Java Coconut Water, Coconut Milk, Banana, Cacao, Vanilla, Protein Powder	
+ Coco Green Raw Frozen Coconut Flesh, Banana, Raw Prebiotic, Green Powder, Apple, Celery, Cucumber, Kale, Lemon, Ginger Juice	
+ Golden Smoothie Turmeric, Banana, Coconut Milk, Cinnamon	
+Banana or Mixed Berry or Mango -----	\$7.00

<i>White Wine</i>	<i>Bottle</i>	<i>Glass</i>
Smith & Hooper Pinot Grigio-----	\$42.00	\$9.00
Goundrey Unwooded Chardonnay-----	\$42.00	\$9.00
Rosemount Sauvignon Blanc-----	\$38.00	\$9.00
Langmeil High Road Chardonnay-----	\$51.00	\$10.50
Opawa Sauvignon Blanc-----	\$51.00	\$10.50
<i>Red Wine</i>		
Pitchfork Shiraz Margaret River-----	\$39.00	\$9.00
Rosemount Pinot Nior-----	\$41.00	\$9.00
Rosemount Shiraz-----	\$38.00	\$9.00
Rosemount Merlot-----	\$39.00	\$9.00
Torres Atrium Merlot-----	\$51.00	\$10.50
Pallister Pencarrow Pinot Nior-----	\$57.00	\$11.00
<i>Sparkling & Champagne</i>		
Prima Secco Sparkling-----	\$42.00	\$9.00
Dunes & Greens Split Pick Moscato-----	\$40.00	\$9.00
Rosia Chaffey Not Your Grandma's Rose-----	\$49.00	\$11.00
<i>Liqueurs</i>		
Kahlua-----		\$7.50
Malibu-----		\$7.50
Baileys Irish Cream-----		\$8.50
Cointreau-----		\$9.50
<i>Cocktails</i>		
Cosmopolitan-----		\$16.00
French Martini-----		\$16.00
Daiquiri-----		\$16.00
Mojito-----		\$16.00
Espresso Martini-----		\$17.00
Margarita-----		\$17.00
Pina Colada-----		\$17.00
Toblerone-----		\$18.00
Long Island Iced Tea-----		\$19.00
<i>Beer & Cider</i>		
Crown Lager-----		\$8.50
Heineken-----		\$8.50
Pure Blonde-----		\$8.50
Asahi / Soukai Light-----		\$8.50
Peroni-----		\$8.50
Corona-----		\$8.50
Burleigh 28 Pale Ale-----		\$9.00
Hills Apple or Pear Cider-----		\$8.00
Hills Apple and Ginger Cider-----		\$8.00
<i>Bourbon & Whisky</i>		
Johnny Walker Red-----		\$8.00
Jack Daniels-----		\$8.50
Jim Bean-----		\$8.50
Glen Fiddich-----		\$9.00
Jameson Irish-----		\$9.00
<i>Rum & Gin</i>		
Bundaberg-----		\$8.50
Bacardi-----		\$8.50
The Kraken-----		\$8.50
Hendricks-----		\$10.00
<i>Vodka & Tequila</i>		
Absolut-----		\$9.00
Jose Cuervo Gold-----		\$9.50
Grey Goose-----		\$10.00