

ALL COFFEE ROASTED WITH LOVE BY GABRIEL COFFEE

Our coffee comes direct from Gabriel Coffee. Founded in 2006 by Sam Gabrielian, his experience in the coffee industry has brought forward some of the most unique cafe experiences across Sydney.

Today, their roastery is based in Sydney's lower North Shore, where the continuous journey of sourcing the world's best green coffee offerings takes centre stage alongside their commitment to produce consistency without compromise across blends & specialty origin selections.

COFFEE

SML 3.5, MED 4.0

Decaf, Extra shot, Flavoured Syrups +0.5 Dirty Chai +1

No charge for alternate milks

BLACK COFFEE

Calibrate black blend and or monthly rotating singles by Gabriel Coffee

Short Black, Long Black

Fetco Batch Brew 5

WHITE COFFEE

Easy Tiger By Gabriel Coffee.

A blend of South America, India, Ethiopia And Indonesia.

Tasting notes... Dark cherry, hazelnut, milk and chocolate.

COLD COFFEE

Ice Long Black 5

Iced Coffee (frappe) 6

Ice Latte 5

8hr Cold Drip 4

Cold Brew 5

SPECIALTY DRINKS 4.0

Turmeric Latte

Chai Latte

Matcha Latte

Tim Tam Latte

LOOSE LEAF TEA BY TEA DROP 4.0

Lemongrass Ginger

Honeydew Green

Oriental Jasmine Green

Peppermint

Malabar Chai

Chamomile Blossom

Earl Grey

English Breakfast

FRESHLY SQUEEZED JUICE 8.0

Red: Beetroot, apple, carrot, celery and ginger

Amber: Orange, pineapple, carrot and lime

Green: Kale, apple, cucumber and lemon

Pink: Watermelon, pineapple, lime and mint

Or... Make your own

MILK BASED SMOOTHIES 8.0

Mixed Berry

Banana Cinnamon

Mango

FRUIT BASED SMOOTHIES 8.0

Summer Bliss: Watermelon, cranberry juice, mint and strawberry

Tropical Thunder: Orange juice, mango and passion fruit

SOFT DRINK 4.0

Coke

Coke Zero

Lemonade

Lemon, lime and bitters

HOUSE MADE KOMBUCHA 8.0

MILK SHAKE 6.0

Chocolate

Vanilla

Strawberry

Caramel

Thick shake +1 Nutella +1

SHARE PLATES

CAULIFLOWER SIDE 12.0 (VE)

Smoked and baked cauliflower florets, béchamel sauce, Gruyere cheese, pangrattoto.

BONE MARROW 16.0

Long cut beef shank bone, herb and pickled eschalot salad, charcoal garlic toast. **GF OPTION AVAILABLE**

BREAD & DIPS TO SHARE 12.0

Toasted organic marbled rye, served with a selection of house made dips, turmeric hommous, baba ghanoush, taramasalata. **GF OPTION AVAILABLE**

FRIES

NORMAL 6.0 TRUFFLED WITH PARMESAN 12.0 (VG,GF)

SMALL SOCIETY (KIDS ONLY)

Cheeseburger with chips and your choice of sauce 12 Mac and cheese with or without bacon 10 Eggs on toast 8 Kids chips or salad with chicken nuggets 8 Avo smash, toasted on buttered soldiers 6 Kids pancakes 9

SIP AND SHARE



EVENTS & CATERING WITH SOCIAL SOCIETY

Social Society offers a beautiful, Avant-Garde style entertainment space that is crafted with fun, eclectic fit outs that create the all-important atmosphere for you. Our team will work closely with you to ensure that your occasion is both unique and memorable. Additionally, we can custom curate your event with options for event photography, videography, and dietary required catering and live music.

In succession to personalised events, we also offer external catering options and be sure to keep your eyes peeled on Facebook and Instagram for Social Society's monthly in house experiences that have something for absolutely everyone. From cooking master classes to seasonal menu launches and everything in between, we would love to see you enjoying what our venue has to offer.

To enquire about catering, your next occasion or speak directly with the events team, please contact us at hello@socialsociety.com.au or events@socialsociety.com.au



SCAN FOR OUR FULL MENU GALLERY



@socialsociety.com.au
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www.socialsociety.com.au

TOAST 6.0

Organic sourdough toast with your choice of condiments. marble rye, soy quinoa or charcoal activated. vegemite, cultured butter, house made jam, honey or peanut butter. Gluten free +2 Sour cherry & walnut +2 Nutella +1 Ricotta and honey +2

EGGS ON TOAST 12.0

2 free range eggs, cooked your way, toast of your choice, cultured butter, served with a side of crispy kale.

WINTER WARMER PORRIDGE 16.0 (VE, GF)

GF porridge, brown rice flakes, almond meal and linseed, caramelised pear, chocolate jelly, house made dul-che-de-leche, macadamia praline. VEGAN OPTION AVAILABLE

SOCIAL RICOTTA POPPING HOT CAKES 21.0

Ricotta pancakes, strawberry chocolate ganache, dollops of fresh ricotta, red skin jam, popping candy, fresh seasonal berries. Add ice cream +2 Please allow 20 mins wait for this dish.

PANNACOTTA 14.0 (VE)

Lemon meringue pannacotta, vanilla based, served with salted pretzel crumb, salted pretzels, meringue shards, house made lemon curd.

SOCIAL SOCIETY BIG BREAKY 26.0

Your choice of toast and eggs done your way, sautéed forest mushrooms, slow roasted tomatoes, chorizo sausage, hash browns and thick cut bacon. Add avocado +4

THE MILLENNIAL BRUSCHETTA 18.0 (GF, VE)

Stuffed zucchini flower, house made turmeric hommous, avocado, slow-roasted tomato, molasses, raz-el-hanout oil, served on charcoal gf toast. add poached egg +2 Add grilled chicken, sautéed forest mushroom or house hot smoked salmon +5

SOCIAL SOCIETY EGGS BENNY 19.0

Organic flaky croissant, textures of kale, 2 soft poached eggs, grilled brocolini, house made hollandaise. Choose between house hot smoked salmon, sautéed forest mushrooms or thick cut bacon. Add avocado +4

MAGIC MUSHROOMS 21.0 (VE)

Sautéed forest mushrooms, white truffle infused folded eggs, served on toast, garnished with chives and fresh truffle shavings. Add house hot smoked salmon, sautéed forest mushrooms or thick cut bacon +5 GF OPTION AVAILABLE

SALMON RAMEN (GF)

18 hour seafood broth, fresh soba buckwheat noodles, sweetcorn, chives, crispy eschalots. With house hot smoked salmon 21 With crispy skinned salmon 23

R RATED EGGS & BEANS 18.0 (VE) 🌶️🌶️

A rich, smoked tomato, capsicum, mixed beans ragout, 2 soft poached eggs, sumac flavoured whipped goats' cheese, mint pickled zucchini textures, marbled rye soldiers. Add hot smoked salmon, sautéed forest mushrooms or thick cut bacon +5

GF OPTION AVAILABLE

PAINT IT PINK PASTA 26.0

Fresh tagliatelle cracked pepper pasta, pickled beetroot and pink caviar cream sauce, confit garlic, soft herbs, Canada bay prawns, parmesan crisp.

POWER BOWL 18.0 (V)

Aussie farro, edamame beans, raspberry pickled cauliflower, maple roasted sweet potatoes, char grilled brocolini, house made baba-ghanoush, served with avocado, cashew and kale pesto. Add poached egg +2 Add house hot smoked salmon, sautéed forest mushrooms or thick cut bacon +5

BLONDE RISOTTO 20.0 (GF)

Traditional white risotto base, served with soft herbs, Gruyere cheese, and your choice of either forest mushrooms, house hot smoked salmon or slow braised ham hock.

HEAD CHEF'S RECOMMENDATION

Add 2 poached eggs and house made hollandaise +5

SOCIAL FRIED CHICKEN & WAFFLES 20.0

Belgian liege waffle, house mild spiced fried spatchcock, kim-chi pickled fennel and kale-slaw, maple infused gravy. Add folded eggs +4

SEAFOOD INDULGENCE 28.0 (GF)

Crispy skinned Tasmanian salmon, served medium rare, caviar, grilled Canada bay prawns, fresh cherry tomatoes, Paris mash, gremolata, saffron seafood reduction

APPLE SPROUTS 18.0 (V,GF)

Roasted brussel sprouts, green beans, edamame, kale, served on a apple mustard puree, with textures of apple, pedro ximenz arose syrup. add grilled chicken, sautéed forest mushrooms or house hot smoked salmon +5

THE ALL AMERICAN BURGER 16.0

Japanese milk bun, chef's special burger patty, smoked ketchup, American mustard, house made pickles, liquid cheddar, grilled onions. Add fried egg +2 Add fries +4 Add bacon +5 Add pattie +6

STEAK HAVEN 34.0

Only available Thursday - Sunday. 250g tajima wagyu 4+ marble score tri-tip, served with house made mushroom ketchup, pickled mushrooms, sweet potato mash, and sweet potato fries. cooked to your specification.

SIDES

Extra egg, maple gravy sauce, house made hollandaise sauce 2 Sautéed kale, slow roasted tomato, hash browns 3 Avocado, whipped Persian feta, side of fries 4 Sautéed forest mushrooms, grilled/fried chicken, house hot smoked salmon, halloumi, chorizo, regular or thick cut bacon 5

FOR SHARE PLATES AND OUR KIDS MENU, PLEASE TURN OVER



10% SURCHARGE ON PUBLIC HOLIDAYS

02 7903 0693 | 7 EBSWORTH ST, ZETLAND 2017

OPEN 6AM - 4PM 7 DAYS. KITCHEN OPEN UNTIL 3PM.

ORDER AHEAD WITH UBER EATS & SKIP



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