



#THATPINKCAFE #SOCIALSOCIETYSYDNEY  
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NSW GOV CHECK IN  
YOU KNOW WHAT TO DO!



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HELLO @SOCIALSOCIETYSYDNEY.COM

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#THATPINKCAFE #SOCIALSOCIETYSYDNEY

ORDER AHEAD WITH UBEREATS & SKIP

10% SURCHARGE ON PUBLIC HOLIDAYS | NO SPLIT BILLS ON WEEKENDS

02 7903 0693

7 EBSWORTH ST, ZETLAND 2017

OPEN MONDAY - FRIDAY 6AM - 4PM. W/E 7AM - 4PM

KITCHEN CLOSSES 3PM

### TOAST 6.0

Organic sourdough toast with your choice of: vegemite, pepesaya butter, house made jam, honey or peanut butter. Marble rye, white high top or soy quinoa. Gluten free activated charcoal \$2 Sour cherry & walnut \$2 Add nutella \$1 Ricotta and honey \$2

### EGGS ON TOAST 12.0 (VE) (GF AVAILABLE)

2 free range eggs, cooked your way, toast of your choice, pepesaya butter and served with a side of crispy kale. Refer to sides to build this baby into your own breaky plate.

### CLASSIC HOT CAKES 15.0 (VE)

3 stack of ricotta hot cakes with 100% Canadian maple syrup and pepesaya butter. Add extra Pancake, Bacon or Fresh fruit \$4 Nutella \$1 Ice cream \$2

### SOCIAL SOCIETY INSTA FAMOUS POPPING HOT CAKES 22.0 (VE)

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

### THE CLASSIC AVO DISH 15.0 (VE)

Avocado, mixed leaf, Whipped Persian feta, za'atar dressing, mixed seeds all on a marble rye sourdough. Add poached egg \$2.5 House smoked salmon \$6 Thick cut bacon or sautéed mushrooms \$5

### SOCIAL SOCIETY BIG BREAKY 26.0

Your choice of toast and eggs done your way, magic mushrooms, hash brown, slow roasted tomatoes, Chorizo sausage, hash browns and thick cut bacon. Add avocado \$4

### SOCIAL SOCIETY EGGS BENNY 19.0

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

### MAGIC MUSHROOMS 21.0 (VE) (GF AVAILABLE)

Sautéed mushrooms, white truffle infused folded eggs, served on toast, garnished with chives and fresh truffle shavings. Add house smoked salmon \$6 Thick cut bacon \$5

### CHILI CRAB EGGS 22.0

Crispy soft shell crab, folded eggs, smoked chilli oil, house preserved limes, fresh chilli, served on sourdough toast. Add avocado \$4

### VEGAN DELIGHT 16.0 (V)

Roasted pumpkin, sweet potatoes, beetroot, sautéed autumn vegetables, with cherry tomatoes & pepitas, honey seeded mustard dressing. Add crumbled feta \$4 Sautéed mushrooms or grilled chicken \$5 House smoked salmon \$6

### 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 \$5

### SOCIAL SOCIETY POKÉ BOWL 25.0

Sashimi grade Tasmanian Huon salmon (raw), diced and lightly dressed in a tamari dressing with sriracha sauce, pickled cucumber, avocado, edamame, red cabbage on brown rice.

### POWER BOWL V2 18.0 (V)

Aussie Farro, brown rice, edamame beans, beetroot pickled pink cauliflower, roasted sweet potato, char grilled broccolini, served with avocado, cashew and kale pesto and sauteed kale. Add Poached egg \$2.5 Grilled chicken or Sautéed mushrooms \$5 House smoked salmon \$6

### PRETTY PINK PRAWN A-OLIO! 26.0

Prawn cutlets, confit garlic, lemon zest, julienne beetroot, olive oil in beetroot and chilli spaghetti.

### PEPPER SKIN SALMON 24.0

Grilled crusted Tasmanian Huon salmon medallions, on mixed greens, capsicum, coriander, soy teriyaki, sweet chilli and lime dressing

### ACAI BOWL 15.0 (V)

Acai, berries & banana smoothie bowl served with house made granola and seasonal fruit. Add peanut butter \$1

### THE ALL AMERICAN BURGER 16.0

Japanese milk bun, wagyu patty, house burger sauce, grilled pickles, Spanish onion, American cheese. Add fried egg \$2.5 Fries or Bacon \$4 Pattie \$6

### THE JOHN DORY! 28.0

Pan seared john dory served on char-grilled broccolini & topped with marinated artichoke, caper berries, baby capers, & watercress, finished with buerre blanc & salmon roe. Recommendation! 2018 Jiyara Honeycomb corner Sauvignon Blanc \$11/\$40

### SIDES

Maple gravy sauce, House made hollandaise, Truffle sauce \$2 Egg \$2.5 Hash brown, Slow roasted tomato, Sautéed kale \$3 Avocado, Whipped Persian feta, Fries, Regular bacon \$4 Sautéed mushrooms, Grilled or fried chicken, Chorizo, Thick cut bacon, Halloumi \$5 Side salad, Huon Tasmanian house smoked salmon \$6

### CHIPPIES

Plain \$6 Truffle and parmesan \$13 Sweet potato \$8

### #THATPINKCAFE #SOCIALSOCIETYSYDNEY

Tag us in your insta-shots using the hashtags above and do it on us - WIFI available on request.

VISIT OUR WEBSITE FOR INFORMATION ON CATERING AND EVENTS: SOCIALSOCIETYSYDNEY.COM

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### COFFEE SML 3.5 MEDIUM 4.0

Almond, oat, macadamia, soy and lactose free milk,  
Decaf, Extra Shot or Flavoured Syrups \$0.5 Dirty Chai \$1

### BLACK COFFEE

Calibrate black blend and or monthly rotating  
singles by Gabriel Coffee. Short Black, Long  
Black or Fetco Batch Brew.

### WHITE COFFEE

Easy Tiger By Gabriel Coffee. A Blend Of South  
America, India, Ethiopia And Indonesia.

TASTING NOTES: Dark Cherry, Hazelnut, Milk, Chocolate.

### COLD COFFEE

Ice Long Black \$5  
Iced Coffee (frappe) \$6  
Ice Latte \$5  
8hr Cold Drip \$4  
Cold Brew \$5

### SPECIALITY LATTES 4.0

Turmeric, Chai, Matcha or 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, Mint and Strawberry  
TROPICAL THUNDER: Orange juice, Mango and Passion fruit

### SOFT DRINK 4.0

Coke, Coke Zero, Lemon lime and bitters, Sprite

### HOUSE MADE KOMBUCHA 8.0

Ask our team for the monthly flavour

### MILKSHAKES 6.0

Chocolate, vanilla or caramel  
Thickshake or Nutella \$1

### SOMETHING SMALL & SWEET

Plain croissants \$4, Scone \$4 with cream and jam \$5,  
Daily made muffins \$5 Banana and walnut loaf \$5  
Almond croissants \$5.5 Choc fudge brownies:  
Raspberry, white choc or pistachio Blondie \$6  
Nutella filled; salted cookies \$6 Add Nutella to any \$1

### SMALL SOCIETY! (KIDS ONLY)

Chips or salad with nuggets \$8  
Kids Mac and Cheese \$8  
Kids Eggs on Toast \$8  
Avo Smash, Toasted and Buttered Soldiers \$6  
Kids Pancakes \$9  
Cheeseburger with chips \$12

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FOODIE PICS & OFFERS



### SOCIAL SIPS

### HOUSE COCKTAILS

Feel free to ask staff for any personal preferences!

### SOCIALS FAIRY FLOSS MARTINI 20.0

Vodka, Rose' and Prosecco

### SS 15.0

Watermelon, Pineapple, mint and Vodka slushy

### JOJO'S 18.0

Vodka, ChamBord, lemon and lime

### THE CLASSICS

Raspberry Bellini \$12 Espresso Martini \$19 Margarita \$18  
Negroni \$20 Aperol Spritz \$18 Mojito \$19 Gin Smash \$19

### MOCKTAILS

Passionfruit Mojito \$12 Raspberry Mojito \$12

### WINE

#### REDS

2018 Peos Estate Four Kings shiraz (AUS) \$11/\$40  
2016 Borgo Imperiale Nero D'Avolo Terre Sicilian  
IGT (ITALY) \$11/\$40

#### ROSÉ

2018 Les Peyrautins Rose IGP (FRANCE) \$11/\$40

#### WHITE

2018 Jiyara Honeycomb Corner SauvignonBlanc(AUS) \$11/\$40  
2018 Decordi Pinot Grigio Delle Venexzia Doc(ITY) \$11/\$40  
NV Griso Prosecco Doc Extra Dry (ITALY) \$11/\$40  
Moet Chandon Imperial Brut (FRANCE) bottle only \$120

### BEER

Corona \$8 150 lashes by James Squire \$8 Alternating  
light beer \$7 Apple cider Strong bow \$8