

SOCIAL  
SOCIETY

[VIEW DINE-IN](#)

[VIEW TAKEAWAY](#)

# the social menu.

## Toast 6

Toast (2 slices Rye / Soy Linseed) w choice of condiment.  
GF + 2 Cinnamon Ricotta & Honey + 2

## Autumn Chia & Acai Bowl ♥ (DF/GFM) 16

Almond milk soaked spiced chia, Acai Gelato, figs, granola and coconut.

## Lemon Hotcakes ♥ 18

Double stack lemon ricotta hot cakes, roasted apples, cinnamon and salted caramel sauce. Add extra pancake 4 Ice cream 2

## Salmon Rilette on Rye 24

poached salmon and herb rilette, fennel relish, pickled beetroot & capers.

## Our Avo Dish (VE) 17

Avocado, edamame, crumbled feta, preserved lemons, toasted seeds and leaves, served on toasted marble rye. Add Egg 3, Bacon, Haloumi 5, House smoked salmon 8

## Eggs on Toast (VE) (GF available) 12

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

Add sides: Spicy Boi - East Coast Chilli Oil 2.50, additional egg, hash brown 3 Avocado, sauteed mushrooms or greens, bacon, chorizo, haloumi 5, slow cooked pork belly 7, House smoked salmon 8

## Mushroom Time ♥ (DFM) 21

Sautéed mixed seasonal mushrooms, sunflower seed hummus, garlic, kale and folded eggs.  
*Vegan option available with no eggs and added broccolini*

## Egg Bene (VE) 19

2 poached eggs, green as kale hollandaise, grilled greens, served on a flaky croissant served with mushrooms  
with pork belly 21  
with salmon 22

## Chilli Crab Eggs 2.0 23

crispy soft shell crab, folded eggs, fermented hot sauce, and onions on toasted sourdough. Add avocado 5

## XO Crustacean ♥ (DF) 28

Char grilled bug / prawn, house made XO sauce, folded eggs and sautéed Chinese greens.

## Chix & Waffles 21

Belgian liege waffle, house mild spiced fried chicken thigh fillets, kim chi pickled fennel and kale slaw with maple syrup and gravy.  
Add folded eggs 6

## Chicken & Smoked Pumpkin Salad 24

Grilled chicken thigh, smoked pumpkin, sautéed brassicas, green goddess dressing and quinoa. (contains nuts)

## The Super bowl (VE) 15

Roasted sweet potato, grilled broccolini, crumbled feta, chickpeas, seeds and leaves, with tahini dressing.  
Halloumi 5, Grilled chicken 6, Pan roasted salmon 7

## Pink Prawn Pasta 26

Sautéed green prawns, confit chilli & garlic and herbs tossed through fettuccine pasta.

## Pan Roasted Salmon (V) 27

Pan roasted Salmon, Cauliflower couscous, turmeric spiced yoghurt and almonds.  
*Vegan option available with no salmon 23*

## Beef burger with chips 18

150g patty, American cheddar, tomato, leaves, onion, burger sauce and pickles served with beer battered chips.

## Fried Chicken burger 18

Fried chicken, bacon, kale slaw, tomato and house made chilli mayo served with beer battered chips.

## Chippies 6

♥ Signature dish  
(VE) Vegetarian  
(V) Vegan  
(GF) Gluten Free  
(DF) Dairy Free



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# social sips.

## Coffee Small 4 Medium 4.5

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 and Long Black.

Fetco Hot Batch Brew 5.5  
Single Origin 1

## Cold Coffee

Ice Long Black 5.5  
Iced Coffee (frappe) 6.5  
Ice Latte 5.5  
8hr Cold Drip 5  
Cold Brew 5.5

## Specialty Lattes 4.5

Turmeric, Chai, or Matcha

## Loose Leaf Tea by tea Drop 4.5

Lemongrass Ginger, Honeydew Green, Oriental Jasmine Green, Peppermint, Malabar Chai, Chamomile Blossom Earl Grey, English Breakfast

## Fresh Juice 10

AMBER: Orange, Pineapple, Carrot And Lime  
GREEN: Kale, Apple, Cucumber And Lemon  
PINK: Watermelon, Pineapple, Lime And Mint

Ginger +0.5

## Milk based Smoothies 10

Banana Cinnamon / Mango

## Fruit based Smoothies 10

SUMMER BLISS: Watermelon, Cranberry, Mint and Strawberry  
TROPICAL THUNDER: Orange juice, Mango and Passion fruit

## Soft Drink 4.5

Coke / Coke Zero / Lemon lime and bitters / Sprite

## Milkshake 7

Chocolate, strawberry, vanilla or caramel. Thick shake or Nutella +1

## Sweet treats made in house

Daily made muffins 6  
House made Banana and walnut loaf 6  
Scone 5 add cream and jam 6  
Indulgent choc fudge brownie 6  
House made cookies 6

## Small Society (Kids Only)

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

## Cocktails

WHISKY BUSINESS Whiskey, Lemon juice, Ginger 16  
JOJO's Vodka, ChamBord, lemon and lime 18  
MIMOSA 12  
BERRY BILLINI 12

Ask the staff for your cocktail of choice

## Mocktails

Passionfruit Mojito 12 Raspberry Mojito 12

## Red Wine

2018 Peos Estate Four Kings shiraz (AUS) 11/40  
2018 Wild & Free Adelaide Hills Pinot Noir (AUS) 11/40

## Rose

2019 Baron De Turis Rose (SPAIN) 11/40

## White Wine

2018 Jiyara Honeycomb Corner Sauvignon Blanc (AUS) 11/40  
2018 Decordi Pinot Grigio Delle Venexzia Doc(ITY) 11/40  
NV Griso Prosecco Doc Extra Dry (ITALY) 11/40  
2020 Rollick Wines First Steo Fiano (ITALY) 11/40  
Moet Chandon Imperial Brut (FRANCE) bottle only 120

## Beer

Beer 8  
Light Beer 7

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# social on the go.

## BREAKFAST

Toast (2 slice of rye + condiment of choice)	6
Coconut yoghurt, granola and seasonal fruit	8
Overnight chia, granola and berries	8
Smashed avocado on toast w lemon - add feta 3 / egg 3	10

## WRAPS, TOASTIES & SANDWICHES

Sautéed mushroom, kale, scrambled egg and aioli wrap	12
Chorizo, kale, scrambled egg and aioli wrap	12
Grilled Chicken, tomato, dijonnaise, mixed leaf wrap	12
The works bacon & egg roll (bacon, cheese, hash brown, bbq sauce/aioli & egg)	13
BLAT (bacon, leaves, avocado & tomato)	12
Ham cheese croissant (add tomato 3)	10
Ham, cheese, tomato relish toastie (served on rye)	13
Grilled eggplant, pickled red onions, kale and aioli toastie (served on rye)	12

## BIGGER MEALS

Açaí Granola - High end açai, house made granola and fresh fruits	13
Eggs on Toast	12
Big Breakfast - Eggs cooked your way, avocado, hash brown, and chorizo	23
Hotcakes, berries and maple syrup	14
Super bowl (Add your own protein)	15
Chicken Katsu - white cabbage slaw, yuzu mayo and fresh tomato	14
Chicken burger with chips	18
Beef burger with chips	18

## PASTRIES

Croissant	5.5
Almond croissant   Cinnamon scroll   Morning bun	6

## HOUSE MADE SWEETS

Banana bread	6
Muffin	6
Indulgent choc brownie	6
Scone w jam / cream	5/6
House made cookies	6



# social on the go.

## COFFEE / Small 4 Medium 4.5 Large 5

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 and Long Black.

Fetco Hot Batch Brew 5.5

Single Origin +1

## SPECIALTY LATTES

Turmeric, Chai, or Matcha 4.5

## COLD COFFEE

Iced Long Black 5.5

Iced Coffee (frappe) 6.5

Ice Latte 5.5

8hr Cold Drip 5

Cold Brew 5.5

## LOOSE LEAF TEA BY TEA DROP

1 Bag 4.5

2 Bags 5

Lemongrass Ginger, Honeydew Green, Oriental Jasmine

Green, Peppermint, Malabar Chai, Chamomile Blossom Earl

Grey, English Breakfast

## FRESH JUICE

AMBER: Orange, Pineapple, Carrot And Lime 10

GREEN: Kale, Apple, Cucumber And Lemon 10

PINK: Watermelon, Pineapple, Lime And Mint 10

Ginger + 0.5

## MILK BASED SMOOTHIE

10

Banana Cinnamon Smoothie

Mango Smoothie

## FRUIT BASED SMOOTHIE

10

SUMMER BLISS: Watermelon, Cranberry, Mint and Strawberry

TROPICAL THUNDER: Orange juice, Mango and Passion fruit

## MILK SHAKE

Chocolate, strawberry, vanilla or caramel 7

Thick shake or Nutella +1

## SOFT DRINKS

4.5

Coke / Coke Zero / Lemon lime and bitters / Sprite

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