



FOOD MENU

TOAST \$8
2 slices of sourdough toast (white or rye) with your choice of butter and condiments + charcoal activated gluten free bread +\$2

OATS DF/V \$17
soaked oats, roasted peaches, seasonal berries, coconut yoghurt + maple coconut toasted granola \$4

YOUR EGGS ON TOAST \$14
2 free range eggs cooked your way cultured butter with choice of light rye or white sourdough + egg \$3
avocado, roasted tomato \$5 each
chorizo, bacon, halloumi \$6 each
chilli crab, house hot smoked salmon \$12 each

THE WORKS BREAKFAST ROLL \$15
fried egg, double bacon, hash brown, burger cheese, bbq and aioli sauce on a burger bun + avocado \$5

ACAI & CHIA BOWL DF/V \$16
organic açai gelato, seasonal berries, banana, maple coconut toasted granola and chia seeds + peanut butter \$1

AVOCADO TOAST VE \$19
smashed avocado, ricotta, radish, tomatoes, herbs, olive oil on sourdough toast + egg \$3
bacon, haloumi, chorizo \$6 each
chilli crab, house smoked salmon \$12 each

RICE CONGEE \$22
chashu chicken, corn, wombok, fried egg, coriander, fermented chili & shallots + chilli crab, house hot smoked salmon \$12 each

MUSHROOM & EGGS VE \$22
portobello mushrooms in paris butter, hung yoghurt, poached eggs, spiced pistachio butter, snow pea tendrils, tomato, greens and toasted crostini bread + chorizo sausage, bacon, halloumi \$6 each
chilli crab, house smoked salmon \$12 each

CHOCOLATE CHERRY WAFFLES VE \$25
dark chocolate fudge, macerated cherries, vanilla mascarpone, sour cream & cherry gelato, coconut crumble + ice cream \$2
extra sour cream and cherry gelato \$6

FRENCH TOAST VE \$21
salted white chocolate, berries, banana, candied pecans, ginger nut gelato + ice cream \$2
egg \$3
extra ginger nut gelato \$6

CHILI CRAB EGGS \$25
crispy soft shell crab, folded eggs, fermented chili, shallots, herbs, on toasted rye + avocado \$5

SOCIAL EGGS BENNE \$22
2 poached eggs, house made hollandaise, greens on a flaky croissant with either bacon or portobello mushrooms + avocado \$5
fried chicken \$8

BRISKET BREAKY \$29
texas rub slow cooked beef brisket, sour mash potato pancakes, chili fried eggs, burnt butter emulsion, tomato relish, silverbeet + avocado \$5
chorizo, bacon, halloumi \$6 each

PEA & FETTA FRITTER VE \$21
baby gem lettuce, pickled vegetables, herbs, whipped ricotta, cherry tomato, olive oil + fried chicken, portobello mushrooms \$8 each

SOBA NOODLES VE \$19
zaru soba noodles, egg, pickled carrot, watermelon radish, edamame, cucumber, ponzu, kimchi + lightly seared salmon \$12

SUPER BOWL VE \$16
roasted sweet potato, grilled broccolini, fetta, roasted chickpeas, seeds, leaves, tahini dressing + chorizo sausage, halloumi, grilled chicken \$6 each
grilled salmon \$12 each

LAMB RAVIOLI PASTA \$29
ricotta, peas, baby gem lettuce, parmesan, brown butter, herbs + glass of pinot noir \$10

HALLOUMI SALAD VE/GFA \$21
butternut pumpkin, sesame, treviso, black barley, kombucha soaked raisins, herbs, lemon olive oil, yoghurt + glass of rose \$10
chorizo, chicken, mushroom \$6 each
chilli crab, grilled salmon \$12 each

KOREAN CHICKEN BURGER \$22
fried chicken, gochujang, pickled red cabbage, fried egg, american cheese, fries + bacon \$6
beer \$6

BEEF BURGER \$22
angus beef pattie, truffle mayo, tomato relish, american cheese, pickles, lettuce, fries + bacon \$6
beer \$6
beef pattie

PORK CUTLET \$29
pistachio crusted pork cutlet with hand cut potato, broccolini, fried egg and paris butter + glass of pinot noir \$10

SAFRON TAGLIATELLE VE \$22
tagliatelle, cherry tomatoes, cream, silverbeet, confit garlic, ricotta, chilli, lemon oil + glass of sauvignon blanc \$10
bacon \$6
house smoked salmon \$12

SMALL SOCIETY (KIDS ONLY)

nuggets with chips \$8
kids eggs on toast \$8
avo smash, toasted and buttered soldiers \$7
kids waffles \$10
cheeseburger with chips \$12

SIDES

house made chilli sauce \$2 each
truffle sauce
aioli
egg \$3 each
hash brown
avocado \$5 each
oven roasted tomato
bacon \$6 each
halloumi
sautéed greens
chorizo
portobello mushrooms in paris butter \$8 each
bowl of fries
grilled/fried chicken
house hot smoked salmon \$12 each
grilled salmon
whole chilli soft shell crab fried

VE VEGETARIAN | 15% surcharge on all public holidays
V VEGAN | 1.5% surcharge on all card payments
DF DAIRY FREE | no split bills
GF GLUTEN FREE



DRINKS AND TREATS

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 short black & long black

calibrate black blend and or monthly
rotating singles by gabriel coffee

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

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 DRINKS 4.5

coke/coke zero/lemon, lime & bitters/sprite

MILKSHAKES 7

chocolate, strawberry, vanilla or caramel

+ thick shake or nutella + 1

COCKTAILS

MIMOSA 12

BERRY BILLINI 12

ESPRESSO MARTINI 18

MOJITO MARTINI 18

ask the staff for your cocktail of choice

MOCKTAILS

PASSIONFRUIT MOJITO 12

RASPBERRY MOJITO 12

RED WINE

shiraz 10/40

pinot noir 10/40

ROSE

rose 10/40

WHITE WINE

sauvignon blanc 10/40

pinot grigio 10/40

BEER \$8