

The Social

eat . drink @ IPAC

SAMPLE DINNER MENU JANUARY 2019

Barramundi GF Pan fried with roast pumpkin, green bean & sesame salad	22.00
Quinoa Salad VEG Roast beetroot, charred onion, quinoa and fetta salad with balsamic reduction	22.00
Scotch Fillet GF With fried potatoes, charred leeks and gravy	25.00
Semi-dried Tomato & Basil Arancini VEG Served with a rocket & bocconcini salad topped with a balsamic reduction	17.00
5-Spiced Squid GF Fried squid, Asian slaw, chilli jam & a side of chips served with a palm sugar dressing	17.00
Antipasto Platter A selection of cured meat & crackers	8.50
Cheese Platter A selection of soft & hard cheeses & crackers	8.50
SIDES	
Garlic Bread	6.00
Herb & Cheese Bread	6.00
Chips	5.00
Garden Salad	5.00

Check our Blackboard for Daily Specials

See the cake cabinet for our range of delicious cakes & slice.

***Pre-show dining packages include any meal from the current menu plus a house beer, wine or soft drink.
Menu subject to seasonal changes.***