



AVAILABLE EARLY MORNING

Sourdough Toast & Spreads	1 slice	3.00
Fruit Toast	2 slices	5.00
Banana Bread		6.00
Croissant (Plain)		4.50
Croissant (Ham & Cheese)		6.50
Toastie		6.50
Selection of Muffins		4.50

AVAILABLE AFTER 9:30 AM – Monday to Friday

Bruschetta VEG		9.00
Mushroom, thyme and fetta OR Tomato balsamic reduction		
Bacon and Egg Roll (or wrap)		9.50
With caramelised onion, Swiss cheese & hash brown		
Smashed Avo on Toast VEG		12.00
2 slices of sourdough, fetta, avocado puree with soy pepitas		
ADD two eggs		14.00



LUNCH MENU – Monday to Friday

Crunchy Thai Salad (for GF request no pepitas)	14.00
Red cabbage slaw and your choice of protein (chicken or mushroom) topped with roasted pepitas, fried shallots & sesame Thai dressing	
Energy Bowl GF	14.00
Sweet potato mash, kale, quinoa, pickled beetroot, fried egg & chicken	
Fish & Chips	15.00
Beer batter barramundi fillets served with chips garden salad & tartare sauce	
5-Spiced Squid GF	15.00
Fried squid, Asian slaw, chilli jam & a side of chips served with a palm sugar dressing	
Portuguese Chicken Burger (GF bread on request)	15.00
Served with cheese, red onion, iceberg lettuce & side of chips	
Semi-dried Tomato & Basil Arancini	15.00
Served with a rocket & bocconcini salad topped with a balsamic reduction	
Beef Burger (GF bread on request)	16.00
Beef pattie, tomato, iceberg lettuce, Swiss cheese served with a pickle mayo sauce	

Check our Blackboard for Daily Specials



DINNER MENU – Monday to Saturday

Pan-fried Barramundi GF Neapolitan sauce, chargrilled capsicums and green beans	22.00
Risotto Mixed mushrooms, thyme & parmesan	22.00
Fillet Steak GF With cauliflower puree, chard onions, green beans & jus	25.00
Semi-dried Tomato & Basil Arancini Served with a roquette & bocconcini salad topped with a balsamic reduction	15.00
5-Spiced Squid GF Fried squid, Asian slaw, chilli jam & a side of chips served with a palm sugar dressing	15.00
Antipasto Platter A selection of cured meat & crackers	8.50
Cheese Platter A selection of soft & hard cheeses & crackers	8.50

Check our Blackboard for Daily Specials

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



WEEKEND MENU

*Weekend menu varies depending on the time of the show.
When full menu not available you will still find something delicious to eat
from toasties to ready-made sandwiches and salads.*

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KIDS MENU

\$8.00

FISH COCKTAILS with chips and tartare sauce

CHICKEN BREAST NUGGETS with chips and tomato sauce

CHEESE BURGER beef pattie with cheese, tomato sauce

The Social

eat . drink @ IPAC

HOT DRINKS

Coffee, Mocha, Hot Chocolate, Chai Latte

- Small \$3.50
- Large \$4.00
- Extras: - Soy, Almond Milk, Decaf, Extra shot + 50c
- Syrups: - Caramel, Vanilla, Hazelnut, Chocolate + 50c

Tea

- Small \$3.50
- Large \$4.00
- Loose Leaf Tea \$4.00
- *Punjabi, Chamomile, Peppermint, Earl Grey, English Breakfast, Green Tea*

COLD DRINKS

Milkshakes

- Small \$4.00
- Large \$5.00
- *Chocolate, Strawberry, Caramel, Vanilla, Banana*

Iced Latte – made with 2 espresso shots, ice & cold milk \$4.00

Add ice cream \$5.00

See display fridge for Juice & Soft drinks

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

WINE

GLASS / BOTTLE

Grant Burge Sparkling	9 / 38
Grant Burge Pinot Grigio	9 / 38
Grant Burge Rose	9 / 38
Grant Burge Cab Shiraz	9 / 38
Grant Burge Chardonnay	9 / 38
Taku Pinot Noir	9 / 38
Hardy's Riddle Moscato	7.5 / 30

HOUSE WINE

Tatachilla Sparkling Brut	7.5 / 30
Tatachilla Sauvignon Blanc	7.5 / 30
Tatachilla Shiraz Cabernet	7.5 / 30

BEER

Peroni / Estrella	8.5
Asahi / Asahi Black	8.5
Mountain Goat – Steam Ale	8.5
Hahn Premium Light	6.5
Illawarra Brewery Co	
Pale Ale	8.5
Summer Ale	8.5

CIDER

Somersby Apple Cider	8.5
Somersby Blackcurrant Cider	8.5

MIXED SPIRITS

Wildmoose – Canadian Whiskey	10
Mistwood Gin – Grapefruit & Lime	10
Untold Rum & Cola	10
Woodstock Bourbon	10
Vodka Cruiser Black	10