

# The Social

eat . drink @ IPAC

## Breakfast

### *Pastries by Millers Local Bakehouse*

croissant \$4.5, pan au chocolate \$6.5, almond croissant \$6.5, croissant w. ham & cheese \$6.5

### Charred Sourdough Toast \$6

With your choice of condiments - vegemite, jam, honey, peanut butter

### Mushroom & Tomato Tartine \$9

roasted tomatoes, mushrooms, cheese on sourdough

### Stage Hand Breakfast \$9.5

bacon, fried egg, aioli, house relish on a sesame bun

### Smashed Avocado \$12

served on sourdough toast with fresh tomatoes & basil

### Granola bowl \$12

spiced granola with seasonal fresh fruit & greek yoghurt

### Breakfast Bowl (gf) \$14

smoked trout, brown rice, wilted greens, avocado and two sunny side eggs

### Sides

eggs fried or poached \$3, crispy bacon \$4, avocado \$4, haloumi \$4

## Lunch

### Thai Style Squid Salad \$15

papaya slaw, chilli jam and a palm sugar dressing

### Pumpkin Salad (veg, gf) \$16

Roast pumpkin, halloumi, baby spinach, quinoa and cranberry salad

### The Tastiest Bowl (veg, gf) \$17

falafel, gem lettuce, quinoa tabbouleh, spring onion, carrot, cucumber, shaved fennel, yucatan pickles, pomegranate, mint yoghurt, tahini dressing, dukkah

### Raw Poke Salad (gf) \$19

seasonal sashimi fish, brown rice, smoked corn, seaweed, macadamia, sprouts, cabbage, zucchini, mint & cucumber w chilli, lime & sesame dressing

### Chicken Sandwich \$17

parmesan crumbed chicken, gem lettuce, tomato, aioli on charred sourdough served with shoestring fries

### Steak Sandwich \$19

seared hanger steak, chimichurri, crispy onion, tomato, lettuce, aioli on charred sourdough served with shoestring fries.

### Sides

Fries – small \$5, large \$8

Iceberg wedge with shaved sheep's milk cheese \$8

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## Dinner

Thai Style Squid Salad \$15  
papaya slaw, chilli jam and a palm sugar dressing

Pumpkin Salad \$16  
Roast pumpkin, halloumi, baby spinach, quinoa and cranberry salad

Tastiest Bowl (veg, gf) 17.00  
Falafel, gem lettuce, quinoa tabbouleh, spring onion, carrot, cucumber, shaved fennel, yucatan pickles, pomegranate, mint yoghurt, tahini dressing, dukkah

Raw Poke Salad (gf) \$19  
seasonal sashimi fish, brown rice, smoked corn, seaweed, macadamia, sprouts, cabbage, zucchini, mint & cucumber w chilli, lime & sesame dressing

Parmesan Crumbed Chicken \$22  
gem lettuce and watercress salad

Beer Battered Flathead \$22  
shoestring fries and iceberg lettuce with shaved sheep's milk cheese

Prawn and Chilli Linguine \$23  
south coast prawns, chilli, garlic and parsley

Steak and Fries \$25  
grilled hanger steak, chimichurri, leeks and shoestring fries

## Sides

Fries – small \$5, large \$8  
Iceberg wedge with shaved sheep's milk cheese \$8

***Pre-show dining packages include any meal from the above dinner menu plus a house beer, wine or soft drink.***