
B R E A K F A S T

T I L L 2 P M

PASTRIEScroissant 4.5, pain au chocolat 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) 14smoked trout, brown rice, wilted greens, avocado
and two sunny side eggs**SIDES**eggs fried or poached 3, crispy bacon 4,
avocado 4, haloumi 4

L U N C H

T I L L 2 P M

THAI STYLE SQUID SALAD 15

papaya slaw, chilli jam and a palm sugar dressing

PUMPKIN SALAD (VEG, GF) 16Roast 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

S H O W N I G H T D I N N E R**THAI STYLE SQUID SALAD 15**

papaya slaw, chilli jam and a palm sugar dressing

PUMPKIN SALAD (VEG, GF) 16Roast pumpkin, halloumi, baby spinach, quinoa &
cranberry salad**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**PARMESAN CRUMBED CHICKEN 22**

gem lettuce and watercress salad

BEER BATTERED FLATHEAD 22shoestring fries & iceberg lettuce with shaved sheep's
milk cheese**PRAWN AND CHILLI LINGUINE 23**

south coast prawns, chilli, garlic & parsley

STEAK AND FRIES 25

grilled hanger steak, chimichurri, leeks & shoestring fries

SIDESfries – small 5, large 8
iceberg wedge with shaved sheep's milk cheese 8

K I D S**CHICKEN SCHNITZEL 8****CALAMARI 8****FISH 8****Each kids meal served
with chips and/or salad*

**The Social @ IPAC is not-for-profit. Every dollar
helps support a range of programs and activities
for artists and our community.**

**See the cake cabinet for our range of delicious
cakes & slices.**Note: Pre-show dining packages (\$25) must be purchased
at least 24 hours in advance. The packages include
any meal from the dinner menu, plus your choice of
house beer, wine or soft drink.*Braille menu available.*

drink

BEVERAGES

COFFEE

Cappuccino, Flat White, Espresso, Long Black, Latte, Macchiato
Mocha
Hot Chocolate
Chai Latte

Small **3.8** | Large **4.3**

Take-away: 30c discount if you bring your own cup

Extras: Soy, Almond Milk, Decaf, Extra shot,
Syrups (Caramel, Vanilla, Hazelnut, Chocolate) **0.5**

Iced Latte **4.3**

Iced Latte with Icecream **5.3**

TEA

Punjabi, English Breakfast, Green, Chamomile,
Peppermint, Earl Grey

Small **3.5** | Large **4**

MILKSHAKES

Chocolate, Strawberry, Caramel, Vanilla, Banana **5**

SOFT DRINKS

See display fridge for juices and soft drinks.

BAR

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 / 28
Tatachilla Sauvignon Blanc	7.5 / 28
Tatachilla Shiraz Cabernet	7.5 / 28

BEER

Asahi Black	9
Peroni	9
Estrella	8.5
Asahi	8.5
Mountain Goat – Steam Ale	8.5
Goat	8
Hahn Premium Light	6.5

CIDER

Somersby Apple Cider	8.5
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MIXED SPIRITS

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

