

MENU

EAT ALL DAY

TOAST 5

two slices of sourdough, rye, fruit loaf or gluten free bread with your choice of spreads: Vegemite, jam, honey, peanut butter or Nutella

BACON & EGG ROLL 9.5

bacon, a fried egg, cheddar on a milk bun with your choice of sauce

AVOCADO TOAST (VEG) 12

two slices of sourdough toast with avocado and lemon

EGGS YOUR WAY (VEG) 12

fried, poached or scrambled with two slices of toast

add a side: bacon 3 | roasted tomato 2 | spinach 2 | hash browns 2 | halloumi 3

CORN FRITTERS (VEG) 14

served with avocado, a fried egg, halloumi, cherry tomatoes and a balsamic glaze

THE KEAN BURGER 14

house-made sausage pattie, bacon, fried egg, cheddar, spinach and tomato relish on a milk bun

STAGEHAND BREAKFAST 18

pork and fennel sausage, bacon, eggs your way, hash brown, roasted tomato and wilted spinach

See cabinet for our range of delicious muffins, croissants, slices and toasties.

LUNCH

11AM-2PM

VEGETARIAN FLATBREAD (VEG) 12

Chef's flavour of the week served with a side salad

GOURMET LAMB SANDWICH 12

pulled lamb, halloumi, pickled onion, roasted capsicum and spinach served with chips

MOROCCAN PUMPKIN SALAD (VEG) 13

pumpkin, grilled eggplant, chickpeas, feta, cherry tomatoes and fresh herbs

THE SOCIAL BURGER 16

wagyu beef pattie, caramelised onion, cheddar, tomato, lettuce and tomato relish on a milk bun served with chips

CRISPY CHICKEN BURGER 16

Southern-style buttermilk fried chicken, lettuce, tomato, cheese and aioli on a milk bun served with chips

GRILLED PERCH 19

grilled Pacific Ocean Perch with lemon thyme butter served with a garden salad and chips

CHICKEN CAESAR SALAD 18

grilled chicken, bacon, soft poached eggs, parmesan, lettuce, and croutons served with a Caesar dressing

KIDS

GRILLED CHICKEN STRIPS 10

CHICKEN & CHEESE QUESADILLAS 10

FISH BITES 10

CHICKEN NUGGETS 10

PORK & FENNEL SAUSAGES 10

**Kids meals served with fries and/or salad*

DRINK CAFE

COFFEE

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

Small 3.8 | Large 4.3

Extras: Almond, Soy, Oat or Lactose Free Milk, Decaf or extra shot of coffee, syrups (Caramel, Vanilla, Hazelnut, Chocolate) 0.5

Iced Latte 4.3

Iced Latte with ice cream 5.3

TEA

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

Small 3.5 | Large 4

SOFT DRINKS

See display fridge for juices and soft drinks.

BAR

11AM-2PM

WINE (GLASS/ BOTTLE)

Grant Burge Sparkling 9 / 38

Grant Burge Pinot Grigio 9 / 38

Grant Burge Rose 9 / 38

Grant Burge Cabinet 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 Cabinet

Shiraz 7.5 / 28

BEER

Asahi Black 9

Peroni 9

Asahi Super Dry 8.5

Mountain Goat - Steam Ale 8.5

Two Suns Premium Dry 7

Hahn Premium Light 6.5

CIDER

Somersby Apple Cider 8.5

MIXED SPIRITS

Wildmoose - Canadian Whiskey 10 Untold

Rum & Cola 10

Woodstock Bourbon 10

Vodka Cruiser Black 10

Gin & Tonic 10

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

*VEG = no meat products.

*GF = can be made gluten free.

Please let our café staff know if you have a specific allergy.

Pre-show dining packages can be purchased from our Box Office or online when you purchase your tickets. The pre-show dining menu will be available 7 days prior to the event.

The Social
eat . drink @ IPAC