

## THE PIZZA KITCHEN

ALL PIZZA SIZES ARE 12"

<b>CHEESY GARLIC</b> Fresh herbs and mozzarella v	17/19
<b>MARGHERITA</b> Napoli base, cherry tomato, bocconcini, mozzarella and fresh basil v	17/19
<b>FUNGI</b> Napoli base, swiss browns, oyster, black fungi, bocconcini and mozzarella v	18/20
<b>MEAT LOVERS</b> Napoli base, mozzarella cheese, pepperoni, soppressata, leg ham, bacon, Italian herbs and roast garlic	19/21
<b>THE ITALIAN STALLION</b> Pepperoni, Napoli base and shredded mozzarella	20/22
<b>SUPREME</b> Napoli base, mozzarella cheese, roast garlic, pepperoni, soppressata, wild funghi, Italian leg ham, Spanish onion, black olives, capsicum and Italian herbs	20/22
<b>CHICKEN &amp; AVOCADO</b> Grilled chicken, bacon, avocado, Napoli base, capsicum, red onion and sriracha aioli	22/24
<b>FIERY PRAWN</b> Prawns, bacon, shallot, chilli flakes, red onion, cherry tomato and sriracha aioli	22/24
<b>NUTELLA</b> Nutella base, strawberries, vanilla bean ice cream and icing sugar v	15/17
<b>GLUTEN FREE BASE GF</b>	3

## sweet endings DESSERTS

<b>CHOCOLATE LAVA PUDDING</b> Chocolate fudge sauce and vanilla bean ice cream	12/13
<b>JUMBO CHURROS</b> Coated in cinnamon sugar and served with chocolate and caramel fudge dipping sauce, fresh strawberries	15/16
<b>WARM INDIVIDUAL STICKY DATE PUDDING</b> Butterscotch sauce and vanilla bean ice cream	12/13
<b>TRIO OF GELATO &amp; SORBET</b> Served with almond biscotti	10/11

Price = Members/Non-Members  
V = Vegetarian VG = Vegan  
GF = Gluten Free GFO = Gluten Free Option  
Some dishes may contain traces of nuts

## BAMBOO blossom

@ SOCIAL KITCHEN

We have prepared a tasting menu from our Bamboo Blossom so you can enjoy with family and friends while dining in Social Kitchen.

Please select your table number and place your order with the cashier. If you choose to order from both Social Kitchen and Bamboo Blossom menus, unfortunately as they are prepared in separate kitchens, there is no guarantee your meals will arrive at the same time.

We also welcome you to enjoy the dining experience upstairs in Bamboo Blossom. Bamboo Blossom offers an experience for all occasions, from intimate private gatherings to large banquets. Experience a Modern Asian Menu for everyone to enjoy.

PRICE = MEMBERS/VISITORS

### ENTRÉE

Housemade Prawn Toast (4) with yuzu mayo 14/16

Char Siu Bao Barbeque Pork Bun (3) 12/14

Vegetarian Spring Roll 9/11

### SOUP

Chicken & Sweet Corn Soup 11/12

### CHEF'S SPECIALS

Sweet & Sour Battered Fish Fillet 20/22  
with pickled pineapple, capsicum, onion served with steamed rice

Mongolian Beef 21/23  
with baby leek, onion, bean sprout served with steamed rice

Stir Fried Crispy Pork Belly (CF) 19/21  
with Chinese broccoli, onion, oyster sauce served with steamed rice

Wok Tossed Sticky Honey Pepper Chicken 18/20  
onion, green bean served with steamed rice

Chicken or Beef Chow Mein 19/21  
with greens, carrot served with crispy egg noodle

### BAMBOO SIGNATURE DISHES

Black Pepper Ebony Angus Beef, 26/28  
wok fried with onion, shallot

Pork Mandarin Style 22/24  
with sweet & sour sauce, capsicum and sweet pineapple pickle

Stir Fried Roast Pork Belly with peking sauce and green bean 27/29

Canton Roast Duck with aromatic soy and plum sauce 30/32

### SIDES

Steamed Rice 4/6

Bamboo Blossom Fried Rice 13/15

SOCIAL  
Kitchen

Restaurant  
RYDE EASTWOOD

## GRAZE *so tasty!*

<b>CONTINENTAL LOAF TOASTED</b> with garlic butter <b>v</b> + mozzarella cheese <b>v</b>	7/8 9/11
<b>CHARGRILLED CHICKEN WINGS (6)</b> Gochujang sauce and fermented kimchi <b>GF</b>	16/18
<b>DYNAMITE PRAWN TACO (3)</b> Soft shell tacos with crunchy lettuce, spicy prawns, spring onion, sesame seeds and housemade dynamite dressing	19/21
<b>TRUFFLE &amp; PORCINI ARANCINI (5)</b> Truffle aioli and shaved Pecorino cheese <b>v</b>	17/19
<b>GRILLED HALOUMI</b> with blistered tomatoes, kalamata olives, labneh, pomegranate and toasted pita bread <b>v, GFO</b>	22/24
<b>SEARED HALF SHELL SCALLOPS (4)</b> Served with lemon zest and smoky anchovy butter sauce, lemon segment and house salad <b>GF</b>	19/21

## FROM THE GARDEN

<b>CAESAR SALAD</b> Baby cos lettuce, garlic croutons, bacon, soft boiled egg, shaved Parmesan and housemade creamy dressing	18/20
<b>ARUGULA, STRAWBERRY &amp; GRAPE SALAD</b> Strawberries, crushed pistachio, grapes, arugula tossed with poppy seed lemon vinaigrette and crumbled Danish fetta <b>v, GF</b>	21/23
<b>HEIRLOOM TOMATO, AVOCADO AND BLUE CHEESE SALAD</b> Chopped avocado, cherry heirloom tomatoes and walnuts mixed and drizzled with Green Goddess dressing <b>v, GF</b>	21/23
<b>BEETROOT SALAD</b> Roasted beetroot, rocket, walnuts, caramelised onion, crispy kale, bocconcini, horseradish and honey dressing <b>v, GF</b>	19/21
<b>OPTIONAL ADD ONS</b> Poached chicken <b>GF</b> Smoked salmon <b>OR</b> chilled king prawns (4) <b>GF</b>	7/8 9/10

## BURGER BAR

ALL BURGERS SERVED ON A MILK BUN WITH CRUNCHY STEAKHOUSE FRIES

<b>MILK BAR BURGER</b> 200gram beef, shredded lettuce, tomato, beetroot, caramelised onion, smoky bacon, free range egg, cheese and ketchup <b>GFO</b> <b>Optional Add Ons (Milk Bar Burger)</b> Add a slow cooked beef rib	18/20 20/22
<b>CHICKEN KATSU BURGER</b> Katsu chicken thigh burger, apple slaw, wasabi mayo	18/20
<b>AUSTRALIAN SALT BUSH LAMB BURGER</b> Pure lamb mince patty, salt bush herb, gremolata, lettuce, tomato, garlic aioli, tzatziki <b>GFO</b>	22/24

## CHAR CHAR CHAR

<b>MARINATED LAMB SOUVLAKI</b> Served with Greek salad, chips, tzatziki and pita bread <b>GFO</b>	32/34
<b>SLOW COOKED EBONY BLACK ANGUS BEEF RIB (600G)</b> Marinated in red wine, rosemary and garlic served with garlic mash, broccolini, roasted carrots and cooking reduction <b>GF</b>	54/56
<b>SPICY GRILLED CHICKEN SKEWERS</b> Served with crispy crushed potatoes, creamy slaw, pita bread and cilantro ranch <b>GFO</b>	27/29
<b>EBONY BLACK ANGUS</b> All steaks served with crunchy steakhouse chips and wedge salad consisting of ranch sauce, crispy beef bacon, cherry tomatoes and crispy onions.  Rump steak 300 grams <b>GF</b> Prime scotch fillet 300 grams <b>GF</b> New York Premium 400 grams <b>GF</b>	28/30 42/44 46/48
<b>OPTIONAL ADD ONS</b> Two Australian king prawns <b>GF</b>	14/16
<b>CHOICE OF GLUTEN FREE SAUCES</b> Creamy mushroom / Béarnaise / Pink peppercorn / Sticky barbeque rib Merlot and port wine jus / Creamy roast garlic sauce / Creamy Dianne	2/4

## SIGNATURES *our favourites!*

<b>PORK BELLY ROAST</b> Slow roasted pork belly, Yorkshire pudding, zucchini, Dutch carrots, crispy potato, apple compote and red wine jus <b>GFO</b>	27/29
<b>SLOW COOKED LAMB RUMP</b> Slow cooked baby lamb rump served with buttered herbed potatoes, braised witlof, cabernet jus and mint gel <b>GF</b>	32/34
<b>GRILLED BARRAMUNDI FILLET</b> Lemon and garlic marinated barramundi served with roasted aubergine caponata, sweet potato purée and baby carrots <b>GF</b>	32/34
<b>PAN FRIED MACKEREL</b> Marinated mackerel served with sautéed potato, Moroccan spiced buckwheat, red bell pepper topped with mango salsa and chermoula <b>GF</b>	32/34
<b>DUCK CONFIT</b> Twice cooked duck confit served with kumara purée, asparagus and topped with fig and apricot compote <b>GF</b>	29/31
<b>GRILLED SEAFOOD PLATE</b> Grilled barramundi, king prawns, chargrilled marinated baby octopus and seared scallops served with garden salad and crunchy chips <b>GF</b>	47/49
<b>AUSTRALIAN SLIPPER LOBSTER (2)</b> with bechamel and Gruyère cheese, Parmesan crust and served with crushed potatoes and asparagus spears	54/56

## PAN TO PLATE

OUR FRESH PASTA IS MADE WITH PREMIUM LOCAL INGREDIENTS: 100% AUSTRALIAN DURUM SEMOLINA MILLED TO ORDER IN TAMWORTH NSW, FREE RANGE EGGS, 100% AUSTRALIAN GROWN VEGETABLES AND CHEESE FROM AUSTRALIA AND ITALY.

<b>ITALIAN SAUSAGE CASARECCE</b> Casarecce pasta with butternut squash, Italian sausages, bacon and heirloom tomato tossed in pesto and arugula <b>GFO</b>	27/29
<b>CRAB &amp; BALMAIN BUG RAVIOLI</b> Queensland ocean prawn and blue swimmer crab ravioli, cherry tomato, garlic, chilli, parsley in a light cream sauce topped with shaved Grana Padano	28/30
<b>CREAMY MUSHROOM LINGUINE</b> Porcini and button mushrooms, prosciutto, wilted rocket leaves and grated Grana Padano <b>GFO</b>	27/29

## PLANT-BASED & VEGAN

<b>PLANT-BASED BEETROOT BURGER</b> Vegan beetroot patty, baby cos lettuce, tomato, onion, vegan cheese, pickles, tomato relish and vegan mustard mayo <b>VG, GF</b>	18/20
<b>PLANT-BASED MUSHROOM BURGER</b> Vegan mushroom patty, baby cos lettuce, tomato, onion, vegan cheese, pickles, tomato relish and vegan mustard mayo <b>VG, GF</b>	18/20
<b>VEGAN INDIAN CURRY</b> Slow cooked flavoursome curry with chickpeas, silverbeet leaves, fresh basil, garlic, carrots, celery and yellow curry served with steamed brown rice and pappadum <b>VG, GF</b>	25/27

## CLASSICS

<b>CHICKEN SCHNITZEL</b> 300 grams served with chips, house salad and gravy	24/26
<b>CHICKEN AND PRAWN SCALLOPINI</b> Grilled chicken breast fillet, tiger prawns, broccolini, sautéed spinach, garlic mash potato and porcini cream sauce <b>GF</b>	27/29
<b>HOUSEMADE LEMON AND LIME BEER BATTERED MARKET FISH</b> Served with chips, house salad and tartare sauce	27/29
<b>ROAST OF THE DAY</b> Served with seasonal and roast vegetables, red wine gravy	15/17

## CHILDREN'S MEALS *yum!*

Battered fish fillets with chips	12/13
Mini cheeseburger served with chips <b>GFO</b>	12/13
Dinosaur chicken nuggets and chips	12/13
Grilled chicken with steamed vegetables <b>GF</b>	12/13
Twirl bolognese topped with Parmesan cheese <b>GFO</b>	12/13

12 years and under: Includes a free chef's choice ice cream