

STARTERS

YEARLING BEEF CARPACCIO \$29

WA beef fillet, black garlic aioli, parmesan, lemon powder, sherry vinegar

GOAT CURD CROSTINI \$22

Goats curd, pine nuts and raisin dressing, local honey, truffle oil, dressed rocket (CN) (V)

ASIAN SPICED SQUID \$23

WA Squid, green chilli mayo, pink peppercorn, coriander (CS)

WA CRAYFISH (HALF) \$26

Garlic butter with fennel, citrus salad, fresh lemon (CS) (SF)

CRISPY PORK BELLY \$24

Pork belly, romesco sauce, apple hazelnut salad (CN)

SIDES

Small Large

PEAR PARMESAN SALAD (V)

Pear, rocket and parmesan salad white wine dressing

\$9

\$14

MIXED GREENS (V)

Broccoli, Tuscan cabbage with lemon oil (add goat curd \$5)

\$11

\$15

SHOE STRING FRIES (V)

Rosemary, salt, garlic aioli

\$9

\$14

EASTSIDE SOCIAL

MENU AVAILABLE FROM

11:30 - 2:00 PM

5:30 - 9:00 PM

HOURS MAY VARY ON PUBLIC HOLIDAYS

EASTSIDE SOCIAL

SMALLS

****2 per person recommended****

Toasted focaccia, Dukkha, balsamic and olive oil (V) (CN) \$14

Manchego cheese croquettes (3), black garlic aioli (V) \$18

WA marinated octopus (CS) \$16

Chorizo with lemon \$15

Baked olives (V) \$9

MEZZE PLATTER \$33

Baked olives, chicken and Tarragon rilette, tzatziki dip, dukkha, toasted focaccia, balsamic and olive oil (CN)

CHARCUTERIE BOARD \$38

Pork and duck Terrine with truffle oil, chicken pate, sliced serrano ham, fresh pear, onion jam, croutes

TO SHARE

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BURGERS

****all burgers come with chips****

SOCIAL QUARTER POUNDER \$26

Ground brisket patty, melted cheddar, dill pickles, red onion, mustard, garlic mayo (Make it a double \$29)

FALAFEL BURGER \$27

Smashed falafel, tzatziki, rocket, tomato, onion, cucumber, tomato relish (V)

BUFFALO STYLE SOUTHERN CHICKEN \$28

Buffalo style crumbed chicken thigh, lettuce, pickles, red onion, aioli

BEEF BURGER \$28

Beef burger with lettuce tomato, cheese, onion relish, aioli (add bacon \$2.25 and egg \$2.25)

RUMP STEAK SANDWICH \$30

Local rump steak, onion relish, aioli, rocket, scamorza on toasted panini

PIZZA

THREE MEATS \$28

Chorizo, bacon, pepperoni, fresh herbs

PRAWN SUPREME \$29

Prawns, garlic creme fraiche base, grape tomato, red onion, fresh herbs (CS) (SF)

MARGHERITA \$21

Local bocconcini, grape tomato, basil, lemon oil (V)

VEGGIE SUPREME \$24

Mixed vegetable with artichoke, kalamata olive, roast capsicum, local bocconcini, rocket (V)

V - Vegetarian | VG- Vegan | SF - Shell Fish | CS - Contains Seafood | CN - Contains Nuts | G - Gluten Free Recipe

Please be aware that our products either contain or are produced in kitchens which may contain/use allergens such as peanuts, tree nuts, seafood, soy, milk (and other dairy), egg, sesame, wheat (gluten), lupin and sulphite preservatives. Due to shared production and serving environment, we do not guarantee any of our products are 100% allergen free or foods which may cause an intolerance.

Please advise our staff of any allergies, dietary requirements including gluten-free options.

NOTE: Payments by Credit Card incur a 1.3% merchant service fee.

MAINS

CAESAR SALAD \$28

Ceaser with bacon (add grilled chicken \$8) (add avocado \$4.50)

RICOTTA GNOCCHI \$29

Ricotta gnocchi with passata sugo, parmesan, grape tomato, fresh herbs (V)

WA PRAWN AND PASTA \$38

Prawns with spinach chitarra pasta, chilli, garlic olio with fresh (dill parsley), herbs (medium heat) (CS) (SF)

MARKET FRESH FISH FILLET \$46

Seasonal fish, warmed potato gratin, fennel citrus salad (CS)

LAMB RAGU PAPPARDELLE \$40

Lamb ragu with fresh pappardelle, garlic creme fraiche, gremolata

WA STEAK YOUR CHOICE

Comes with garlic mash, wilted spinach beef jus, smoked salt

250g YG scotch \$49

250g Sirloin \$48

300g YG rump \$45

350g YG Rib eye \$56

(add prawns \$13 add cray fish \$22) (CS) (SF)

DESSERT

ORANGE AND CHOC SEMIFREDDO \$18

Orange and chocolate semi freddo, dark cherries, vincotto (V)

VANILLA CREME BRULLEE \$18

Vanilla bean creme brullee, biscotti ice cream, vanilla fairy floss (CN) (V)

CHEESE BOARD \$32

****recommended for 2 people****

Triple brie, gorgonzola, maffra cheddar, muscatels, quince paste fresh pea, crackers (V)

KIDS

Available for children 12 years or younger only

NUGGETS AND CHIPS \$16

chicken nuggets, chips and tomato sauce

GNOCCHI \$14

tomato sugo, parmesan cheese

BURGER \$16

brioche slider, beef patty, cheese, tomato sauce

Make it a meal for an extra \$5

Add Juice or Soft Drink and Ice Cream!

RED WINE

Glass Bottle

BANCROFT SHIRAZ CABERNET \$11 \$35
Riverina, NSW

WILDFLOWER CABERNET SAUVIGNON \$13 \$49
Margaret River, WA

AMELIA PARK CABERNET MERLOT \$14 \$49
Margaret River, WA

APOSTROPHE POSSESSIVE RED SGM \$14 \$53
Great Southern, WA

ARTIS SINGLE VINEYARD PINOT NOIR \$65
Adelaide Hills, SA

PETALUMA SHIRAZ \$65
Adelaide Hills, SA

SPARKLING WINES

Glass Bottle

BANCROFT BRIDGE BRUT \$12 \$35
Riverina, NSW

AURELIA PROSECCO \$14 \$53
Margaret River, WA

BIRD IN HAND SPARKLING \$75
Woodside, SA

VEUVE CHAMPAGNE \$95
Reims, FRANCE

READY TO DRINK

GORDON'S PINK AND SODA \$12

SMIRNOFF ICE RED \$12

JACK DANIEL'S AND COLA CAN \$14

JONNIE WALKER RED AND DRY \$14

REEFTIP AND GINGER LIME \$14

CAPTAIN MORGAN'S AND COLA \$14

BARISTA COFFEE AND TEA

FLAT WHITE, LATTE, CHAI, CAPPUCCINO \$5
HOT CHOCOLATE, MACCHIATO

ESPRESSO \$4

ENGLISH BREAKFAST, EARL GREY, \$5
CHAMOMILE, PEPPERMINT, GREEN TEA

ICED COFFEE, ICED CHOCOLATE \$7.5

EXTRA \$1
extra shot, specialty milk, syrup, large size

BEER AND CIDER

Schooner Pint

EAST PERTH LAGER \$9.5 \$11

SWAN DRAUGHT \$11 \$13

JAMES SQUIRE 150 LASHES \$12 \$14
PALE ALE

HEINEKEN \$12 \$14

BOTTLE

ZERO HEINEKEN \$8

HAHN SUPER DRY 3.5% \$9.5

HAHN SUPER DRY 4.6% \$10

GREAT NORTHERN MID STRENGTH \$8

GREAT NORTHERN FULL STRENGTH \$9.5

LITTLE CREATURES PALE ALE \$11

BULMER APPLE CIDER \$11

MATSOS GINGER BEER \$14

CAN

CBCO PALE ALE \$11

BEERFARM ROYAL HAZE \$12.5

PIRATE LIFE SOUTH COAST \$11

MILKSHAKE

\$8.5

VANILLA, CHOCOLATE, STRAWBERRY
add vanilla ice cream \$2.5

SOFT DRINK

\$5.5

COKE, COKE NO SUGAR, SPRITE, FANTA

JUICE

\$5.5

ORANGE, TROPICAL, APPLE, PINEAPPLE

COCKTAILS

\$20

ESPRESSO MARTINI
vodka, coffee liqueur, espresso coffee

MOJITO
white rum, mint, soda water, lime, sugar syrup

COSMOPOLITAN
vodka, orange liqueur, cranberry, lime juice

APEROL SPRITZ
aperol, sparkling wine, orange slice

MARGARITA
tequila, cointreau, lime juice

BLOODY MARY
vodka, tomato juice, tabasco sauce, lea and perrins, lemon juice

PINA COLADA
white rum, pineapple juice, coconut cream, lime juice, sugar syrup

DARK 'N' STORMY
rum, ginger beer, lime juice

RED LOTUS
vodka, lychee liquor, cranberry juice



DID YOU KNOW YOU CAN EARN POINTS WHEN DINING WITH US?



1. Download the ALL app
2. Scan the QR code and create an ALL account or log in
3. Link your VISA or MASTERCARD
4. Pay with the linked card to earn points!

DRINKS

WHITE WINE

Glass Bottle

BANCROFT SAUVIGNON BLANC \$11 \$35
Riverina, NSW

YOUNG POETS MOSCATO \$12 \$40
Mudgee, NSW

WILDFLOWER SAUVIGNON BLANC \$13 \$49
Margaret River, WA

PEDESTAL CHARDONNAY \$14 \$60
Margaret River, WA

SWINGS AND ROUNDABOUTS CHARDONNAY \$48
Margaret River, WA

PEIRRO LTC SEMILLON SAUVIGNON BLANC \$65
Margaret River, WA

ROSE

Glass Bottle

ALKOOMI ROSE \$12 \$48
Albany, WA

WILDFLOWER ROSE \$12 \$48
Margaret River, WA

