A LA CARTE MENU

MITCHAM SOCIAL RESTAURANT & BAR

SCAN QR CODE
ADD TABLE NUMBER
ORDER & PAY

STARTERS

SIGNATURE ARANCINI BALLS (V) (G) (3 PIECES) **16**
- MOZZARELLA AND NAPOLI with aioli
- MUSHROOMS, TRUFFLE OIL & MOZZARELLA with aioli

Home Made since 2012

CHICKEN WINGS (6 PIECES) **12**
BUFFALO (G) with blue cheese and celery sticks.
SOUTHERN CRUMBED (G) with chipotle mayo
JACK DANIELS SMOKEY BBQ (G)

SPICY POPCORN CHICKEN 20
Served with Sriracha mayo. Great for sharing!

CRUMBED CAULIFLOWER BITES (V) (G) **16**
Select from: spicy sticky sauce OR spiced vegan garlic mayo (V+)

VEGGIE SPRING ROLLS (V+) (3 PIECES) **14**

CHEESEBURGER SPRING ROLLS (3 PIECES) **16**

JALAPEÑO POPPERS (7 PIECES) (V) **15**
spicy stuffed peppers served with sour cream

CORN RIBS (5 PIECES) (G) (V) **15**
charred corn with parmesan, house seasoning & chipotle mayo

BAKED CAMEMBERT (V) **22**
Crusty Tasmanian Camembert with home made beetroot chutney and crusty bread. Great for sharing!

FRIES & SIDES

CRISS CUT WAFFLE FRIES (V) **14**
with Japanese honey mustard

SWEET POTATO FRIES (V+) **16**

PARMESAN TRUFFLE FRIES (V) (G) **16**

SECRET SEASONED FRIES (V+) (G) **15**

Sauces - Tomato sauce 1, Mayo 1, Aioli 1, BBQ sauce 1, Gravy 2

CRISPY ZUCCHINI (V+) **16**
Golden fried zucchini with spicy aioli

MIXED LEAF SALAD with balsamic dressing (V+) (G) **14**

GARDEN SALAD (V+) (G) **16**
Cos lettuce, tomatoes, Lebanese cucumber and Spanish onion with balsamic dressing

SEASONAL ROASTED VEGETABLES (V+) (G) **$14**

MASHED POTATO 'N' GRAVY (G) **12**

SALADS

SCOTCH FILLET STEAK SALAD (G) **29**
Cos lettuce, cherry tomatoes, red onion, hard boiled egg, bacon, blue cheese, cucumber, honey mustard dressing with tender pieces of Gippsland Angus, grain-fed 100+ days, wet-aged scotch fillet.

FREEKEH AND WILD BLACK RICE VEGETABLE SALAD WITH HALLOUMI (V) (N) **29**
A bed of freekeh and wild black rice mixed with roasted pumpkin, zucchini, red onion, toasted pepitas, almonds, currants, honey mustard dressing, natural yoghurt and pico verde

* VEGAN OPTION (V+) available

MITCHAM SOCIAL CAESAR SALAD (G) **28**
With poached turkey on a bed of cos lettuce tossed with bacon, craisins, croutons and our special cranberry Caesar dressing topped with a soft poached egg and shaved parmesan.

SALMON SALAD (A) **$30**
Honey & Chilli pan-seared Salmon with mixed leaf salad, carrot, red capsicum, fried shallots, cucumber and a honey ginger sesame dressing.

BURGERS

BACON & CHEESEBURGER 30
A wagyu beef patty with bacon, lettuce, tomato, cheese, pickles, mustard and our special sauce on a toasted burger bun. Served with our Secret Seasoned Fries.

PHILLY CHEESE STEAK SANDWICH 32
Our signature steak sandwich, MSA certified scotch fillet tossed in onion jam on a toasted charcoal roll with mustard and American cheesy sauce. Served with our Secret Seasoned Fries.

BUTTERMILK FRIED CHICKEN BURGER 30
Crispy buttermilk battered chicken thigh, jalapeño pepper coleslaw and chipotle mayo on a toasted burger bun. Served with our Secret Seasoned Fries.

VEGGIE GARDEN BURGER (V) **28**
A veggie Pattie with cheese, lettuce, tomato, our home-made beetroot chutney, and vegan mayo on a toasted vegan friendly Beetroot bun. Served with our Secret Seasoned Fries.

* VEGAN OPTION replace cheese with vegan cheese for free

Sauces - Tomato sauce 1, Mayo 1, Aioli 1,
Jack Daniel's BBQ sauce 1, Vegan spiced garlic mayo 1, Gravy 2

CHANGE TO GLUTEN FREE/DAIRY FREE BUN FOR 2 EXTRA.

(V) VEGETARIAN (G) GLUTEN FREE (V+) CAN BE MADE VEGAN (N) CONTAINS NUTS (A) AUSTRALIAN (I) INTERNATIONAL (M) MIXED ORIGIN
All fried gluten free items are cooked in their very own fryers, however please note we have a shared kitchen so cross contamination may occur. All our dishes may contain traces of gluten, soy and nuts.

15% surcharge applies on all public holidays.
we reserve the right to alter our range and pricing.
please ask our staff for any updates.

Pizza Specials

SPICY LAMB PIZZA 34
Napoli sauce, mozzarella, wood-fired spicy pulled lamb, crumbed feta, rocket and a yoghurt dressing.

PULLED PORK PIZZA 34
Napoli sauce, mozzarella, wood-fired pulled BBQ pork, beetroot chutney and spring onions.

SEAFOOD MARINARA PIZZA (A) **34**
Napoli sauce, mozzarella, mussels, prawns, clams, fish, calamari and rocket

PASTA

SLOW COOKED BEEF RAGU FETTUCCINE 32
Slow braised beef ragu cooked in a red wine and rich Napoletana sauce.

KING PRAWN SPAGHETTI (A) **32**
Australian King Prawns with olive oil, garlic, parsley and chilli.

WOOD FIRED 13" PIZZA

CALABRESE 34
Napoli sauce, mozzarella, Buffalo mozzarella, pepperoni, mushrooms, green capsicum, rocket and anchovies.

HAWAIIAN 28
A mix of Napoli sauce with our Jack Daniel BBQ sauce, mozzarella, leg ham and caramelised pineapple.

PEPPERONI 30
Napoli sauce, mozzarella and pepperoni.

TRUFFLE MUSHROOMS (V) (CAN BE MADE VEGAN) **30**
Truffle olive oil base, sautéed mixed mushrooms with thyme, goats cheese and rocket.

BBQ CHICKEN 32
Jack Daniel's BBQ sauce, BBQ roast chicken, bacon, cherry tomatoes and spring onion.

MARGHERITA (V) (CAN BE MADE VEGAN) **28**
Napoli sauce, mozzarella and basil.

PIZZA EXTRAS

GLUTEN FREE + VEGAN FRIENDLY BASES 3

ALL TOPPINGS ON OUR PIZZAS ARE GLUTEN FREE.

Our Pizzas made with Gluten free bases. However, as we prepare and serve a large number of other food items, our products may contain different allergens including, but not limited to gluten, soy, nuts, egg and dairy.

3ea	cherry tomatoes | rocket | mushrooms | fresh pineapple | anchovies | mozzarella | green capsicum
4ea	bacon | BBQ roast chicken | spicy pulled lamb | BBQ pulled pork | leg ham | pepperoni | vegan cheese

MAINS

PORK RIBS – FULL RACK (G) **65**
Pork Ribs marinated overnight in our secret spice rub and slow roasted, finished off with our house made Jack Daniels BBQ Sauce. Served with Jalapeño coleslaw and our secret seasoned fries.

BARRAMUNDI (G) (A) **36**
Australian pan-fried barramundi fillet.
Served with our secret signature seasoned fries, mixed leaf salad with honey mustard dressing and tartare sauce.

450G BONE-IN RIB EYE (G) **59**
Gippsland Angus beef, grain-fed for 100+ days, wet-aged 28 days bone-in rib eye steak served with parmesan truffle fries.
Select from Peppercorn sauce or Creamy Mushroom sauce.

300G SCOTCH FILLET (G) **39**
Gippsland Angus beef, grain-fed for 100+ days, wet-aged 28 days scotch fillet, served with our secret seasoned fries and mixed leaf salad with a honey mustard dressing.
Select from Peppercorn sauce or Creamy Mushroom sauce.

MUSTARDS: Seeded Mustard, Dijon Mustard, Hot English Mustard, Horseradish.

300G CHAR-GRILLED PORK SCOTCH (G) **32**
Pork scotch fillet char-grilled and served with our homemade beetroot chutney, our secret seasoned fries, mixed leaf salad with honey mustard dressing and creamy mushroom sauce.

TASMANIAN PAN SEARED SALMON (A) **38**
Crispy skin pan-seared salmon on a bed of freekeh with wild black rice and roast vegetables with citrus crème fraîche dressing.

SLOW COOKED BEEF RIB (G) **35**
Fall off the bone beef rib, marinated for over 12 hours served with creamy truffled mash and mixed leaf salad with a honey mustard dressing.

CHICKEN PARMIGIANA 34
Extra large chicken parma topped with homemade Napoli sauce mozzarella & smoked ham. Served with our signature seasoned fries and mixed leaf salad with a honey mustard dressing.
GLUTEN FREE Parma available breaded with GF cornflakes.

CHICKEN SCHNITZEL 32
Extra large chicken schnitzel. Served with our signature seasoned fries and mixed leaf salad with a honey mustard dressing.
GLUTEN FREE Schnitz available breaded with GF cornflakes.

VEGAN PARMIGIANA (V+) **30**
Vegan schintzel topped with homemade Napoli sauce & vegan mozzarella. Served with our signature seasoned fries and mixed leaf salad with a honey mustard dressing.

FISH 'N' CHIPS (G) (A) **30**
New Zealand Blue Whiting coated in a rosemary and beer batter. Served with our signature secret seasoned fries, caramelised pineapple and tartare sauce.

1/2 ROASTED HERB CHICKEN (G) **34**
A juicy, 1/2 roasted herb chicken. Served with our secret seasoned fries, mixed leaf salad, and a rich house-made gravy.

DESSERT

STICKY DATE PUDDING (V) **10**
with Butterscotch sauce & vanilla ice cream

WARM BROWNIE (V+) **10**
with vanilla coconut ice cream

HOME MADE TIRAMISU (V) **10**

CRÈME BRÛLÉE (V) (G) **10**

NEW YORK STYLE BISCOFF CHEESECAKE (V) **10**

MILK CHOCOLATE GANACHE (V) (G) **10**
with Chantilly cream

EVEREST ICE CREAM (V+)(G) 7 EACH

vanilla bean « rock salt caramel « choc-a-lot « vanilla coconut (V+)

AFFOGATO AL CAFFÉ 8

scoop of vanilla ice-cream topped with espresso
Add a liqueur shot 6
Frangelico | Galliano Vanilla | Amaretto

signature Hot Choc 10
Velvety smooth chocolate & milk blended to perfection
Feeling naughty? Add a shot of Baileys, Amaretto or Frangelico for 8.

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