

TAKEAWAY MENU

STARTERS & SMALL PLATES

SNACKS

Truffle Parmesan Fries	\$28.00
Hand-cut fries, black truffle oil, aged parmesan, fresh parsley, truffle aioli	
Yuca Fries	\$23.00
Lime & smoked paprika mayonnaise	
Crispy Pork Rinds	\$24.00
Chunky guacamole	
Marinated Olives	\$26.00
Feta cheese, citrus zests & herbs	

Roasted Garlic Hummus	\$39.00
Pita Bread, garbanzo beans, sesame seeds	
Buffalo Chicken Tenders	\$41.00
Blue cheese dressing, vegetable sticks	
Fritto Misto	\$54.00
Market fish, calamari, shrimp, garden vegetables, tartar sauce, charred lemon, spicy marinara	
Dynamite Shrimp	\$46.00
Sriracha mayonnaise	

Homemade Breadbasket	\$22.00
Extra virgin oil & balsamic	
Jerk Chicken Quesadillas	\$44.00
Spicy marinara, smoked gouda, sweet peppers, garlic cream, guacamole, salsa	
Crispy Onion Rings	\$29.00
Local beer batter, ranch & tartar dip	

SOCIAL PLATTERS

Charcuterie Board	\$69.00
Cured meat selection, cornichons, mix nuts, marinated olives	
Cheese Platter	\$54.00
Crackers, onion chutney, mix nuts, truffle honey	

MAINS

Spicy Vongole Pasta	\$57.00
Clams, garlic, onion, cherry tomato, white wine, scotch bonnet, lemon juice, butter, parsley, homemade linguine	
Fish & Chips	\$60.00
Beer-battered fish, tartar sauce, yuca fries, pickles, shallots vinegar	
Charred Octopus Spicy Risotto	\$67.00
Garlic, onion, cherry tomato, white wine, scotch bonnet, lemon juice, butter, fresh parsley, aged parmesan	

Grilled Market Fish	\$64.00
Citrus Jasmine rice, caper butter sauce, sauce vierge	
Lamb Ragu Pasta	\$65.00
Shredded lamb shoulder, onion, garlic, marinara sauce, red wine, parsley, aged parmesan, homemade pappardelle	
Creamy Truffle Pastas	\$59.00
Garlic, onion, mushroom, white wine, cream, truffle oil, chives, homemade linguine, aged parmesan	

Add chicken (18), fish (22), shrimp (24) or tofu (12)

TAKEAWAY MENU

SALADS & BOWLS

The Social Salad \$49.00

Mixed greens, beetroot, candied walnuts, cherry tomato, goat cheese, balsamic vinaigrette

Cobb Salad \$54.00

Lettuce, tomato, corn, egg, edamame, avocado, chickpeas, sweet potato, blue cheese dressing

Tuna Poke Bowl \$59.00

Sushi rice, wakame, carrots, edamame, red onion, avocado, peanuts crumble, wasabi & soy dressing, sesame seed oil

Mediterranean Bowl \$52.00

Roasted garlic hummus, chickpeas, red onion, cucumber, sweet pepper, cherry tomato, feta cheese, kalamata olives, tahini dressing

Add chicken (18), fish (22), shrimp (24) or tofu (12)

SIDES

Hand-cut fries, garlic aioli \$22.00

Sweet potato fries, tartar sauce \$22.00

Spicy wedges, garlic & scallion cream \$23.00

Grilled vegetables platter, pesto sauce \$34.00

SAUCES

Garlic aioli Secret sauce

Truffle mayo Sriracha mayo

Guacamole Garlic & scallion cream

Pico de gallo Smoked paprika & lime mayonnaise

Tartar sauce

BURGERS & SANDWICHES

The Social Burger \$49.00

Sesame seed brioche bun, 4oz Black Angus beef, truffle aioli, arugula, tomato, pickles, caramelized onions, smoked gouda, hand-cut fries

Spicy Fish Cutter \$46.00

Wasabi seeds brioche bun, blackened local fish, tartar sauce, lettuce, tomato, red onions, sweet potato fries

Pulled Pork Sandwich \$48.00

Brioche bun, lettuce, tomato, BBQ sauce, caramelized onion, lime & smoke paprika mayonnaise, yuca fries

Chicken Sandwich \$48.00

Panko crusted chicken breast, brioche bun, romaine lettuce, tomato, brie cheese, poached pear, "secret sauce", spicy potato wedges

DESSERTS

Coconut Cake Slice \$27.00
Roasted Coconut Sauce

New York Cheesecake \$26.00
Fresh berries compote

Madagascar's Vanilla & Rum Cake \$29.00
Rum custard, pistachio dust

"TO SHARE OR NOT TO SHARE"

Crispy Churros \$55.00
Hazelnuts paste, cinnamon sugar

Cheese Platter \$54.00
Crackers, onion chutney, mix nuts, truffle honey

Be Social