** macht it a platter olives, calamari, skewers, arancini, pizza bread, meatballs / $90**

**Smoked Fish Pate**
bruschetta, shallots, radish, popcorn capers, dill, feta / $15

**Marinated Olives** v+, df, gf / $8

**Truffle Fries** parmesan, aioli / gfo $11

**Garlic Pizza Bread** labneh, dukkah, thyme honey / $16

**Calamari labneh, chili oil and spiced seaweed / gfo $18.5**

**Smoked Salmon frekeh, butternut puree, fresh herbs, pepitas, sunflower seeds, pomegranate vinaigrette / df $26**

**Prawn And Chorizo Skewers (x3)** romesco sauce, provenzal / gfo, df $18.5

**Classic Meatballs** arrabbiata sauce, ciabatta / $19

**Mushroom Arancini** truffled mascarpone, salsa verde / $16.5

**Romaine** parmesan vinaigrette, crumbs / gfo $16

**Beetroot and Red Oak Lettuce** sour cream, candied walnuts, beetroot gel / v $21

**Side Salad** leaves, red onion, cherry tomatoes, olives / gfo, dfv $12

**Social Staples**

- **300g Sirloin Steak** baked onion, house butter, crispy potato, seasonal greens and pickled mustard seeds / gfo $34
- **Fried Chicken Thigh Burger** arribbata, pesto cream, mozzarella, spinach, portobello mushroom, skin on fries / gfo $25
- **Black Origin Wagyu Beef Burger** peppercorn mayo, lettuce, swiss cheese, pickles, skin on fries / gfo $27
- **Quinoa and Chickpea Burger** parmigiana alla genovese, greens, romesco, skin on fries / gfo, v, v+ $22
- **Fish and Chips** fresh greens salad, tartare sauce / gfo $29

**From the Stove and Boiler**

**Spaghetti** clams, prawns, chili oil, mustard pangritato / $32

**Creamy Chicken Linguine** pancetta, spinach / gfo $28

**Herbed Ricotta Ravioli** roasted butternut spiked sauce, chili, sage butter, fried sage, parmesan / v $27

**Pappardelle** first light wagyu brisket ragu, cavalo nero, hazelnuts / gfo $28

**Potato Gnocchi** roasted cauliflower, walnuts, kale, pickled golden raiins, burnt butter, ajo blanco / v $26

**Hariissa Bolognese** spaghetti, parmesan / gfo $26

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**Dietary Legend**

- df dairy free
- gfo gluten free option available, please ask your server
- v vegetarian
- v+ vegan option available, please ask your server

*Additional sauce $2*

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**Planning Something Social?**

Book your special event with us.

hello@besocial.co.nz

**Brunch**

- **Only available on weekends**
- **10:00am - 12:00pm**

- **Grilled Haloumi** labneh, blistered cherry tomatos, poached eggs, dukkah, ciabatta / gfo / $22

- **Brioche French Toast** poached seasonal fruit, mascarpone mousse, freeze dried berries $20

- **Poached Eggs** double pressed bacon, hollandaise, ciabatta / gfo / $20

- **Green Goddess On Toast** basil cashew cream / gfo, df / $20 add egg $3

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**Kids Menu**

- **Spaghetti meatballs** / $14
- **Fish goujons with chips** / $14
- **Chicken bites with chips** / $14
- **Mini margherita** / $16

- **Nutella and Banana Calzone** vanilla ice cream (to share) / $21
- **Khalua Tiramisu** biscotti / $13
- **Maple Budino** burnt Italian meringue, praline / gfo $13
NON ALCOHOLIC

JUICES
Orange, Apple, Pineapple, Cranberry, Grapefruit, Tomato / $6

SOFT DRINKS
Coca Cola, Coca Cola No Sugar, Ginger Ale, Ginger Beer, Lemonade / $6

MINERAL WATER
Sparkling 1L / $11.5
Still 500ml / $11.5

CARBONATED DRINKS
Hopt Watermelon & Mint / $6.5
Organic Kombucha / $8.5

ORGANIC HALO COFFEE
Espresso / $4.2
Macchiato / $4.2
Long Black / $4.2
Flat White / $4.7
Cappuccino / $4.7
Latte / $4.7
Mochaccino / $4.7
Chai Latte / $4.7
Hot Chocolate / $4.7
Ice Coffee / $6.5
Ice Chocolate / $6.5

TEMPELE TEA COMPANY
English Breakfast / $4.7
Peppermint / $4.7
Earl Grey / $4.7
Sencha Green / $4.7
Chamomile / $4.7

FREEBIES & SOCIAL

every $100 you spend
Simply sign up at checkout by swiping your payment card and enter your mobile number.

TANQUERAY 10
East Imperial Yuzu Tonic
Lemon Slice & Rosemary Sprig / $17.5

HENDRICK’S
East Imperial Yuzu Tonic
Mint Sprig & Orange Slice / $17.5

SIPSMTIH
East Imperial Classic Tonic
Raspberries & Lime Zest / $17.5

MONKEY 47
East Imperial Grapefruit Tonic
Lemon Slice / $17.5

ROKU
East Imperial Yuzu Tonic
Grapefruit & Pink Peppercorns / $17.5

SACRED AGED
East Imperial Thai Dry Ginger Ale
Fresh Orange / $17.5

GIN MARE
East Imperial Thai Dry Ginger Ale
Lemon Slice & Olives / $17.5

PLYMOUTH
East Imperial Classic Tonic
Orange Peel & Green Cardamom / $17.5

BEEFEATER PINK
East Imperial Royal Botanic
Raspberries & Pink Peppercorns / $17.5

MALFY CON LIMONE
East Imperial Yuzu
Lemon Slice / $17.5

MONKEY 47 SLOE
East Imperial Old World Tonic
Orange Peel & Rosemary / $17.5

SCAPEGRACE ORIGINAL
East Imperial Classic Tonic
Orange Slices / $17.5

SCAPEGRACE BLACK
East Imperial Grapefruit Tonic
Apple Slices / $17.5

SOURCE
East Imperial Grapefruit Tonic
Grapefruit and Thyme / $17.5

THE BOTANIST
East Imperial Royal Botanic Tonic
Lavender & Lime / $17.5

FOUR PILLARS
East Imperial Old World Tonic
Orange & Cinnamon Sticks / $17.5
ON TAP

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CHAMPAGNE & SPARKLING

- Mumm Grand Cordon - $99
- Deutz Cuvee Brut - $72
- Makers Anonymous Prosecco - $49
- Squealing Pig, Sparkling Rose - $49

WHITES

CHARDONNAY

- The Grayling, Marlborough $8.5
- Brancott Letter O, Marlborough $12.5
- Bogle, Sacramento USA $13.5

PINOT GRIS

- The Grayling, East Coast $8.5
- Squealing Pig, Marlborough $10.5
- Prophets Rock, Wanaka $12.5

SAUVIGNON BLANC

- The Grayling, Marlborough $8.5
- Squealing Pig, Marlborough $10.5
- Man O’War, Waiheke $12

ROSE

- Church Road, Gwen, Hawkes Bay $10.5
- Triplebank, Marlborough $11.5
- Bertaine, Aude Valley, France $12.5
- WOOG TREE BLONDIE $12.5

AROMATICs

Camshorn Classic Riesling, $12
Canterbury
Amisfield Chenin Blanc, $14
Central Otago

REDS

- The Grayling, Pinot Noir $8.5
- Squealing Pig, Pinot Noir $10.5
- Stoneleigh Wild Valley, Pinot Noir $10
- Akarua Rua, Pinot Noir $14
- I Am George, Shiraz $13
- Stoneleigh Latitude, Merlot, $10
- Barossa Signature Cabernet Sauvignon $13
- Campo Viejo Reserva, Rioja $14

COCKTAILS

RASPBERRY & LEMON MIMOSA
- Raspberry, Lemon Juice, Prosecco / $16

MANGO BELLINI
- Prosecco, Mango & Cherry / $16

APEROL SPRITZ
- Prosecco, Aperol, Orange & Soda / $16

APPLETONS PIE
- Appletons Rum, Apple Juice, Ginger Syrup, Lemon, Cinnamon / $175

SOMETHING OLD FASHIONED
- Chivas Regal 12y, Bitters, Brown Sugar & Orange / $175

NEGRONI
- Beefeater Gin, Martini Rosso, Campari & Orange / $175

ELDERFLOWER AND CUCUMBER COOLER
- Scapegrace Gin, Elderflower Liqueur, Cucumber Syrup, Soda / $17

SOCIAL SANGRIA
- Red or White wine, Havana Club 3y, Orange Juice, Sugar, Fresh Fruit / $26.5

MOCKTAILS

RASPBERRY MOJITO
- Raspberry, Mint, Lime, Soda / $9

PINEAPPLE GINGER BEER
- Pineapple Juice, Ginger Beer, Lemon Juice, Cucumber / $9

MARTINI MADNESS
- All martinis $14
- All day on Fridays