

FROM THE LARDER

Make it a platter Calamari, Fries, Chicken Croquettes, Meatballs, Arancini, Garlic Pizza Bread / \$69

Chicken croquettes chilli jam, dill cream / \$17

Marinated Olives pickled radishes, gf, v, v+ / \$9

Truffle Fries parmesan, aioli, gf, v / \$11.5

Garlic Pizza Bread labneh, dukkah, thyme honey, v, n / \$16

Pecorino Pizza Bread rocket, balsamic, v / \$17

Curly Fries house seasoning, aioli, v / \$12.5

Calamari labneh, chilli oil, spiced seaweed seasoning \$19

Prawn And Chorizo Skewers (x3) romesco, provenzal, gf,n, df /\$19

Classic Meatballs arrabbiata sauce, ciabatta \$21

Mushroom Arancini truffled mascarpone, salsa verde \$18

Confit Mushroom semi dried tomato, pecorino, basil bruschetta, gfo, v, v+ / \$17



PIZZAS

Pepperoni spianata picante, nduja, salami Milano, parmesan \$27.5

Meat Lovers beef, bacon, sausage, caramelized onion, chilli sauce \$27.5

Margherita white mozzarella, basil, parmesan, v / \$21

All pizzas can be made on Gluten Free bases and cheese can be replaced for Dairy Free option

Spicy Chicken chicken, nduja, roasted peppers, spinach, potato \$26

Ricotta spinach, ricotta, mushroom, red onion, black olives, v / \$25

Lamb pulled Hawke's Bay Natural lamb shoulder, pickled onions, tahini yoghurt, spiced hazelnuts \$27

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SALADS

Spiced Beef

rocket, pickled carrots, glass onion, dukkah, pumpkin hummus, gf / \$23

Smoked Salmon freekeh, butternut puree, fresh herbs, pepitas, sunflower seeds, pomegranate vinaigrette, df / \$26.5

Chicken Caesar Salad cos lettuce, bacon lardons, cured egg yolk, Caesar dressing, mustard crumbs, gfo / \$23.5

Quinoa grilled broccoli, tamari almonds, citrus, baby spinach, caramelized onion, gf, df, n, v+ / \$22.5

Green Leaf Salad cherry tomatos, red onion, olives, gf, df, n, v+ / \$12.5

SOCIAL STAPLES

300g Sirloin Steak crispy potato, porcini mushroom jus, seasonal greens, pickled mustard seeds gf, df / \$38

Fried Chicken Thigh Burger arrabbiata, pesto cream, mozzarella, spinach, portobello mushroom, skin on fries gfo / \$25.5

Black Origin Wagyu Beef Burger peppercorn mayo, lettuce, swiss cheese, mcclure pickles, skin on fries, gfo / \$27

Quinoa and Chickpea Burger marinated eggplant, mozzarella, romesco, greens, skin on fries, v, gfo, n, v+ / \$22

Fish and Chips fresh greens salad, tartare sauce, gfo, df / \$29



FROM THE STOVE AND BOILER



Pappardelle

pulled brisket, cavolo nero, hazelnuts, parmesan, gfo, n / \$28

Potato Gnocchi

roasted cauliflower, walnuts, kale, pickled golden raisins, burnt butter, ajo blanco, v, n / \$26

Harissa Bolognese

spaghetti, parmesan, gfo / \$28.5

Spaghetti

bisque, prawns, fennel, chilli oil, mustard pangritata, gfo / \$29

Creamy Chicken Linguine

pancetta, spinach, parmesan, gfo / \$28.5

Beetroot and ricotta panzotti

goat cheese mousse, walnuts, pickled radish, beetroot chips, v, n / \$22



HAPPY ENDINGS

Khalua Tiramisu

nut biscotti \$14

Coconut Crème Brulee

coconut macaroon, gf, df / \$14

Snickers Sundae

Vanilla ice cream, Snickers bars, sweetened whipped cream, hershey's chocolate syrup, n, gfo / \$14

DIETARY LEGEND

df dairy free

gfo gluten free / gluten free option available

v vegetarian

v+ vegan / vegan option available

n contain nuts

If you have any other food allergies please be sure to talk to your server before ordering. While we offer gluten-free menu options, we are not a gluten-free kitchen. Cross-contamination could occur and our restaurant is unable to guarantee that any item can be completely free of allergens