

social

DINING & BAR

Monday - Wednesday 11:30am - 2.30pm 5.30pm - 8.30pm

Thursday 11:30am - 2.30pm 5.30pm - 9.00pm

Friday-Saturday ALL DAY DINING 11:30am - 9.00pm

Sunday ALL DAY DINING 11:30am - 8.30pm

BOOK: ONLINE AT WWW.SSACLUB.COM.AU OR PHONE 6041 2222

STARTERS

Garlic, herb, and cheese bread (V) 9.5M 10.5NM

Garlic and cheese pizza (V) 10.0M 11.0NM

Pickled chilli, fetta pizza with balsamic glaze (V) (GFA) 12.0M 14.0NM

Bao buns (2) (VGA) 14.0M 16.0NM

Chicken, asian slaw, coriander, kewpie, Korean BBQ sauce. Vegetarian option with crispy cauliflower

Chicken adobo (GF) 14.0M 16.0NM

Filipino style glazed chicken wings and drumettes in house made adobo sauce

Salt and pepper tofu (V) 12.0M 14.0NM

Bean shoots, cucumber, sesame, coriander, with our own satay sauce

Lamb samosas 14.0M 16.0NM

Rogan josh curried lamb samosas with mint raita and tomato chutney

Scallop and ginger dumplings 14.0M 16.0NM

xo sauce, dashi broth

Charcuterie plate for two 28.0M 30.0NM

Chicken liver pate, rabbit terrine, house chutney, balsamic onions, cornichons, cured salmon. Cold cuts, Dip and assorted crackers

CHEFS' CREATIONS

Trojan chicken 24.0M 26.0NM

Bone in chicken breast stuffed with ricotta, spinach, and macadamias, with potato rosti oven roasted tomato, asparagus, crisp prosciutto, and chicken jus

Summer social salad 18.0M 22.0NM

Romaine wedge salad, shaved fennel, orange segments, toasted almonds, cherry tomatoes avocado, dill croutons with green goddess dressing

With house cured salmon 22.0M 24.0NM

With maple glazed smoked chicken breast 22.0M 24.0NM

BURGERS

All burgers served with chips and can be altered to be gluten free

Southern fried chicken burger 20.0M 22.0NM

With tangy slaw, pickles, cheese, tomato, Smokey BBQ

Classic beef burger 20.0M 22.0NM

Ground brisket and chuck steak pattie, secret sauce, butter lettuce, pickles and cheese

Loaded spud burger (V) 18.0M 20.0NM

Potato rosti, chive sour cream, tomato chutney, lettuce, tomato, cheese

Gluten free bun 4.0NM

WOKSTARS

All wokstar dishes can be substituted to make vegetarian or gluten free

Beef satay noodles 20.0M 22.0NM

Tender beef strips tossed with egg noodles, bok choy, spring onion, onion capsicum, carrot, peanut sauce

Pad thai 20.0M 22.0NM

Rice noodles, garlic chives, carrot, onion, coriander, peanuts, egg, bean shoots.

With silkin tofu 20.0M 22.0NM

With chicken 22.0M 24.0NM

With prawns 26.0M 28.0NM

Thai fried rice 22.0M 24.0NM

Marinated chicken thigh, pineapple, cashews, egg, spring onion, peas, carrot, red onion.

Korean fried chicken 22.0M 24.0NM

Marinated chicken thigh, Korean bbq sauce, sesame, shallots, coriander, broccoli. Choice of steam or fried rice. Substitute with crispy tempura cauliflower for vegetarian version.

Chinese lemon panko

Choice of breaded chicken or prawns, coated with chinese lemon sauce, fried rice noodles, black sesame, coriander, broccoli and choice of steamed or fried rice.

Chicken 22.0M 24.0NM

Prawns 26.0M 28.0NM

Optional

Tempura cauliflower (v) 22.0M 24.0NM

SOCIAL FAVOURITES

All served with chips and choice of garden salad with honey mustard dressing or steamed seasonal vegetables. Vegetable schnitzel available

Chicken schnitzel 21.0M 23.0NM
With choice of sauce and lemon wedges, gluten free naked version available.

Classic parmy 23.0M 25.0NM
Chicken schnitzel, topped with Napoli, ham, mozzarella cheese

Flathead fillets 22.0M 24.0NM
Beer battered or grilled with tartare and lemon

Seafood fry basket 22.0M 24.0NM
Tempura battered fish, crumbed prawn cutlets, calamari, scallops, crab bites Served with tartare and lemon.

Chicken supreme 24.0M 26.0NM
Grilled chicken breast steak, avocado, white wine, bacon, and mushroom cream sauce.

Red gum scotch fillet 34.0M 36.0NM
300gm chargrilled to your liking with choice of sauce

Bounty grain fed porterhouse 28.0M 30.0NM
300gm chargrilled cooked to your liking with choice of sauce

Extra added sauces \$3
Peppercorn, mushroom, gravy, dienne sauce, garlic butter, aioli, house BBQ and bearnaise.

Roast of the day
Ask our staff for todays selection. Served with roast chat potatoes, honey glazed carrots, pumpkin, peas, and gravy.
Lunch 14.9M 16.9NM
Dinner 18.5M 20.5NM

PIZZA All bases 12-inch
GF Base available 4.0

Margherita (V) 18.0M 20.0NM
Tomato base with fresh tomato, basil, oregano and mozzarella

Hawaiian 20.0M 22.0NM
Tomato base, mozzarella, ham & pineapple

Supreme 20.0M 22.0NM
Tomato base, mozzarella, ham, salami, chicken, bacon, mushroom, capsicum, onion, pineapple & olives

The gamberi 24.0M 26.0NM
Bechamel base, tiger prawn cutlets, capers, dill, red onion, cherry tomato, spinach.

The souva 22.0M 24.0NM
Tomato base, lamb yiros, tomato, red onion, olives spinach, tzatziki

LITTLE TACKERS MENU (12 and under)
Kids meals include a drink and kids dessert
All kids meals 12.0M 13.0NM

Bambino parmi
Mini serve of house crumbed chicken breast parmigiana with chips

Little tackers pizza
House-made mini pizza with ham, tomato, and cheese

Kid's bol
Traditional kids' spaghetti bolognaise

Small fry's nuggets or battered fish
Served with fries and tomato sauce

Mini roast (GFA)
Kid's serve of the roast of the day with pumpkin, carrot, potato and gravy

A BIT ON THE SIDE
Side of chips - small 4.5M 5.5NM
Large with gravy 8.0M 9.0NM
Garden salad - Small 3.0M 4.0NM Large 6.0M 8.0NM

STEAMED VEGETABLES
with sea salt, butter, fresh herbs
Small 3.0M 4.0NM
Large 6.0M 8.0NM

TO FINISH
Barossa valley cheese platter 20.0M 22.0NM
Triple cream, wanera and la dame aged goats milk cheese. Served with beetroot relish, quince paste, lavosh crispbread, melba toast and grissini

FROM THE CABINET
Coconut and kaffir lime panna cotta 14.0M 16.0NM
Pineapple and lychee compote, puffed black rice and coral tuille

Greek rice pudding 14.0M 16.0NM
Served warm with poached baby pears, pistachio ice cream, caramel popcorn.

Selection of slices and cakes at marked prices

NOVEMBER SPECIALS

WINNING DISH FOR PERFECT PLATE 2021!

Bass Strait Massaman Beef Cheek 24.0M 26.0NM
Slow cooked until tender in authentic massaman sauce, kaffir lime & coconut rice, parisian potato, broccoli, eggplant fries, micro sprout salad

Member value special 18.0M 22.0NM
Grilled atlantic salmon fillet with dill bearnaise, lemon. Served with chips and salad

Feature dish 25.0M 30.0NM
Crumbed lamb cutlets(3) served with chips, salad, gravy & mint sauce