

DUNEDIN

S O C I A L C L U B

SNACKS

ALL \$11

DUCK FAT POTATO SKINS

SOUTHERN FRIED CRISPY CHICKEN

MARKET FISH GOUJONS IN A PILSNER BATTER

PULLED PORK TACO WITH GUACAMOLE SLAW

MUSHROOM AND SPRING ONION ARANCINI BALLS

WEDGES LOADED WITH BACON, CHEESE AND SOUR CREAM

CALAMARI WITH FLAKEY SEA SALT AND CRACKED PEPPER

MAINS

ALL \$16

200GRAM STEAK SERVED WITH YOUR CHOICE OF FRIES,
TRUFFLE MASH OR A GREEN SALAD

PULLED PORK CHEESEBURGER WITH SMOKED CHIPOTLE SLAW
SERVED WITH FRIES

BEER BATTERED MARKET FISH AND CHIPS SERVED WITH
TARTARE SAUCE

DUCK RISOTTO WITH PORTOBELLO MUSHROOMS AND TOPPED
WITH PARMESAN AND BALSAMIC SYRUP

SIDES

ALL \$7

FRIES WITH AIOLI | TRUFFLE MASH | GREEN SALAD

DUNEDIN

S O C I A L C L U B

WINE

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GLS / BTL

SOHO SAUVIGNON BLANC.....	9 / 45
BRANCOTT FLIGHT SAUVIGNON BLANC.....	12 / 60
NUEDORF SAUVIGNON BLANC.....	14 / 70
SOHO PINOT GRIS.....	9 / 45
TRIPLEBANK PINOT GRIS.....	62
WITHER HILLS RIESLING.....	11.5 / 57
CAMSHORN RIESLING.....	14 / 70
SOHO CHARDONNAY.....	9 / 45
BLINDFOLD ROSÉ.....	9 / 45
SOHO ROSÉ.....	11 / 55
STONELEIGH PINOT NOIR.....	13 / 65
LAKE HAYES PINOT NOIR.....	15 / 75
BRANCOTT ESTATE SPARKLING WINE (200ML).....	15
BRANCOTT ESTATE SPARKLING WINE (750ML).....	50
MUMM CORDON ROUGE BRUT.....	130

PARTY DRINKS

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ESPRESSO MARTINI	12
RED BULL VODKA.....	10
JAGERBOMB.....	10

CRAFT BEER

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CRAFT TAP BEERS & JUGS AVAILABLE - SEE OUR BLACKBOARD MENU AT THE BAR