

TACOS

- BUFFALO FRIED CAULIFLOWER, CHARRED CORN, LETTUCE & AVOCADO SALSA (V) 8
- BEER, BATTERED FISH, PICO DE GALLO, SLAW & VERDE MAYO (S) 9
- GRILLED MARKET FISH, PICKLED CABBAGE, AVOCADO & BLACK BEAN SALSA (S, GF) 9
- LAMB BARBACOA, PICKLED CABBAGE, PICO DE GALLO & CHIPOTLE MAYO (GF) 9
- SPICED GRILLED PRAWNS, LETTUCE, PICO DE GALLO & CHIPOTLE MAYO (S, GF) 9
- PORK CARNITAS, SLAW, CHIPOTLE MAYO & JALAPENO, PINEAPPLE & ONION SALSA (GF) 9
- PANKO CRUMBED PRAWNS, SLAW, CHIPOTLE MAYO & CORIANDER (S) 9
- JACKFRUIT, LETTUCE, JALAPENO CREMA, PICO DE GALLO & PICKLED CABBAGE (GF, VO, V) 8
- BBQ CHICKEN, LETTUCE, PICO DE GALLO & AVOCADO SALSA (GF) 9
- ROAST PUMPKIN, CHIPOTLE, SUMAC YOGHURT, CRISPY SHALLOTS, CORIANDER & SALSA ROJA (GF, V, VO) 8

EXTRA SAUCES

- | | |
|-------------------|------------------|
| GUACAMOLE 2.5 | TOMATO SAUCE 0.5 |
| CHIPOTLE MAYO 2.0 | BBQ SAUCE 0.5 |
| LIME MAYO 2.0 | SWEET CHILLI 0.5 |
| JALAPENO MAYO 2.0 | SIRACHA 0.5 |

TOSTADAS

SELECT ANY 3 FOR 18

- ROAST BEETROOT & CITRUS WITH FETTA & HOMOUMUS (GF, V, VO)
- PANKO CRUMBED PRAWN & AVOCADO SALSA (S)
- CHICKEN CHICCARRONES, LIME CREMA, BLACK BEAN PUREE & CORIANDER
- DUCK CARNITAS, BLACK BEAN PUREE, JALAPENO CREMA (GF)
- CHIPOTLE BRAISED BRISKET, SLAW, PICKLED ONION & JALAPENO CREMA (GF)
- GREEN APPLE, PICKLED ONION, SLAW, AVOCADO SALSA & TOASTED SESAME (GF, VE, V)

OYSTERS

HALF DOZEN 22 | DOZEN 44

- | | |
|--|---|
| <p>COLD TOPPED</p> <ul style="list-style-type: none"> GRILLED PRAWN, AVOCADO & AHOGADA SAUCE (GF) AGUACHILE & CORIANDER (GF) PICO DE GALLO, GRILLED CHILLI & PARMESAN (GF, DFO) NATURAL WITH LEMON (DF, GF) | <p>HOT TOPPED</p> <ul style="list-style-type: none"> GRILLED WITH CHORIZO BUTTER (GF) GRILLED WITH CHIPOTLE & WHISKY BUTTER (GF) PANKO CRUMBED WITH SALSA ROJA HILPATRICK DIABLO |
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FRIES

WITH A SIDE OF CHIPOTLE MAYO (V, DF) 10

SOMETHING BIGGER

- CORN CHIPS WITH GUACAMOLE, SALSA ROJA & PICO DE GALLO (V, GF) 15
- CHILLI & LIME SALTED CHICKEN WINGS WITH CHIPOTLE MAYO 15
- TAMARIND & CHIPOTLE BRAISED LAMB RIBS WITH CHILLI ONION JAM & CRUSHED PEANUTS (GF, NFO) 15
- SPICY STICKY CHICKEN RIBS WITH CHIPOTLE MAYO, LIME & SLAW 15
- FRIED CHICKEN PIECES WITH A TEQUILA, AGAVE & LIME DRESSING 15
- LAMB BARBACOA WITH HOMOUMUS, ROAST VEGETABLE, SALSA VERDE & TORTILLAS (GF) 17
- CHARGRILLED CORN RIBS WITH CRUMBED FETTA, PARMESAN & LIME MAYO (GF, V, DFO) 13
- LIGHTLY SEASONED FRIED SPICED CALAMARSI WITH CHIPOTLE MAYO & SLAW (S) 14
- PANKO CRUMBED BUFFALO FRIED CAULIFLOWER WITH JALAPENO CREMA (V) 14
- ENCHILADAS RANCHEROS ROJAS WITH PULLED CHICKEN, RED HOT SALSA, FETTA & CORIANDER WITH A SIDE OF RICE (GF) 16

TURN OVER FOR DRINKS

PLEASE ORDER AT THE BAR

POST STREET SOCIAL

WINE

COCKTAILS

COCKTAIL JUGS

RIDDLE BRUT NV SPARKLING	9.0 / 43
JANSZ CUVÉE NV	11.5 / 55
HOUSE OF ARRAS BRUT ELITE	13.5 / 64
JANSZ CUVÉE SPARKLING ROSE	11.5 / 55
MUMM CORDON ROUGE	125
RIDDLE SAUVIGNON BLANC	9.0 / 43
PIPER'S TASMANIA SAUVIGNON BLANC	11.0 / 53
MUD HOUSE SAUVIGNON BLANC	11.0 / 53
PIPER'S BROOK CHARDONNAY	12.0 / 58
CLEMENS HILL SAUVIGNON BLANC	11.5 / 55
GALA ESTATE RIESLING	12.0 / 58
EDDYSTONE POINT RIESLING	10.5 / 50
BANGOR JIMMYS HILL PINOT GRIS	13.5 / 65
MILTON PINOT GRIS	12.0 / 58
BERRIGAN CHARDONNAY	12.0 / 58
RIDDLE MOSCATO	9.0 / 43
MILTON ROSE	12 / 58
RIDDLE CABERNET MERLOT	9.0 / 43
PIPER'S TASMANIA PINOT NOIR	11.0 / 53
MILTON PINOT NOIR	13.5 / 68
CLEMENS HILL PINOT NOIR	13.5 / 65
CHALK HILL GRENACHE	11 / 53
SMALL FRY SHIRAZ	11 / 53
ST HALLETT 'BLACK CLAY' SHIRAZ	12 / 58

LEXINGTON HILL SANGRIA

ENJOY A CLASSIC RIGHT OFF THE TAP 16

LEXINGTON HILL ESPRESSO MARTINI

ENJOY A CLASSIC RIGHT OFF THE TAP 19

COSMOPOLITAN

ABSOLUT VODKA, COINTREAU, FRESH LIME, CRANBERRY JUICE 18

APEROL SPRITZ

APEROL, FRESH ORANGE TOPPED WITH SPARKLING WINE & SODA 17

GINGER PASSION

CANADIAN CLUB, FRESH LIME, BROOKVALE GINGER BEER,
RASPBERRY, PASSIONFRUIT 19

LONG ISLAND ICED TEA

ABSOLUT VODKA, OLMECA TEQUILA, HAVANA CLUB BLANCO,
BEEFEATER GIN, COINTREAU, LIME, COLA 22

MOJITO

HAVANA CLUB BLANCO, MINT, FRESH LIME,
SIMPLE SYRUP TOPPED WITH SODA 19

SLOE GIN FIZZ

SLOE GIN, LEMON, LIME, SIMPLE SYRUP FINISHED OFF WITH SODA 21

SOUR IT UP

YOUR CHOICE OF POMEGRANATE LIQUOR, AMARETTO OR JAMESON WHISKY
WITH FRESH LEMON, SIMPLE SYRUP & EGG WHITE 20

MARGARITA

OLMECA TEQUILA, COINTREAU, FRESH LIME 18

MOJITO

HAVANA CLUB BLANCO, MINT, FRESH LIME, SIMPLE SYRUP & TOPPED WITH SODA
35

APEROL SPRITZ

APEROL, FRESH ORANGE TOPPED WITH SPARKLING WINE & SODA
35

PIMMS CUP

PIMMS, STRAWBERRY, APPLE, CUCUMBER, MINT & TOPPED WITH LEMONADE
35

LEXINGTON HILL SANGRIA

ENJOY A CLASSIC RIGHT OFF THE TAP
35

MOCKTAILS

RASPBERRY PASSION

RASPBERRY, PASSIONFRUIT, LIME JUICE & DRY GINER 10

PINEAPPLE 'MOJITO'

PINEAPPLE JUICE, MINT, FRESH LIME,
SIMPLE SYRUP TOPPED WITH SODA 10

MINT BERRY SMASH

RASPBERRY, MINT, FRESH LIME, HONEY,
SIMPLE SYRUP & TOPPED WITH SODA 10

CITRUS FIZZ

ORANGE JUICE, FRESH LIME,
SIMPLE SYRUP, BITTERS & TOPPED WITH SODA 10

PLEASE ORDER AT THE BAR

TURN OVER FOR FOOD

CHEF PLATTERS (SELECT UP TO 5 OF THE FOLLOWING DISHES)

TOSTADA SELECTION - CHEFS CHOICE

CHILLI & LIME SALTED CHICKEN WINGS WITH CHIPOTLE MAYO

TAMARIND & CHIPOTLE BRAISED LAMB RIBS

STICKY CHICKEN RIBS

CHARRED CORN RIBS WITH PAREMSAN & LIME MAYO

SPICED CALAMARI WITH CHIPOTLE MAYO

PANKO CRUMBED CAULIFLOWER WITH JALAPENO CREMA

BEER BATTERED FISH WITH VERDE MAYO

PANKO CRUMBED PRAWNS WITH CHIPOTLE MAYO

CHICKEN CHICCARONNES

BBQ CHICKEN SKEWERS

ROAST PUMPKIN SKEWERS

\$100.00 PER PLATTER (SERVES APPROX 8-10)

TACO PLATTER (TACOS OF YOUR CHOICE)

BUFFALO FRIED CAULIFLOWER, CHARRED CORN, LETTUCE & AVOCADO SALSA

BEER BATTERED FISH, PICO DE GALLO, SLAW & VERDE MAYO

GRILLED MARKET FISH, PICKLED CABBAGE, AVOCADO & BLACK BEAN SALSA

LAMB BARBACOA, PICKLED CABBAGE, PICO DE GALLO & CHIPOTLE MAYO

SPICED GRILLED PRAWNS, LETTUCE, PICO DE GALLO & CHIPOTLE MAYO

PORK CARNITAS, SLAW, CHIPOTLE MAYO & JALAPENO, PINEAPPLE & ONION SALSA

PANKO CRUMBED PRAWNS, SLAW, CHIPOTLE MAYO & CORIANDER

JACKFRUIT, LETTUCE, JALAPENO CREMA, PICO DE GALLO & PICKLED CABBAGE

BBQ CHICKEN, LETTUCE, PICO DE GALLO & AVOCADO SALSA

ROAST PUMPKIN, CHIPOTLE, SUMAC YOGHURT, CRISPY SHALLOTS, CORIANDER & SALSA ROJA

\$100.00 PER PLATTER (12 TACOS PER PLATTER)

WE ARE COMMITTED TO PROVIDING YOU AN EXPERIENCE & AN EVENT TO REMEMBER. OUR KITCHEN TEAM ARE HERE TO HELP WITH ANY DIETARY REQUIREMENTS.

POST STREET
SOCIAL

FUNCTIONS

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PUBBANC.COM.AU/POSTSTREETSOCIAL

(03) 6231 6600

11-13 FRANKLIN WHARF, HOBART, 7000

POSTSTREETSOCIAL@PUBBANC.COM.AU

TERMS & CONDITIONS APPLY

DRINK PACKAGES

(SILVER PACKAGE) \$55 PER PERSON FOR 3 HOURS + \$15 EVERY HOUR AFTER

HOUSE TAP BEER & CIDER
CASCADE PREMIUM LIGHT BOTTLE
HOUSE WINE BY THE GLASS
SOFT DRINK & JUICE

(GOLD PACKAGE) \$65 PER PERSON FOR 3 HOURS + \$15 FOR EVERY HOUR AFTER

HOUSE TAP BEER & CIDER
CASCADE PREMIUM LIGHT BOTTLE
HOUSE WINE BY THE GLASS
HOUSE SPIRITS (30ML PER SERVE)
SOFT DRINK & JUICE

(VIP PACKAGE) \$75 PER PERSON FOR 3 HOURS + \$15 FOR EVERY HOUR AFTER

ALL TAP BEER AND CIDER
ALL TASMANIAN WINE BY THE GLASS
ALL BOTTLED BEER
ABSOLUT VODKA
CANADIAN CLUB WHISKY
OLMECA TEQUILA
JACK DANIELS
BEEF EATER 24 GIN
JOHNNIE WALKER RED LABEL SCOTCH

LOVE COCKTAILS? SPEAK WITH OUR
FUNCTIONS TEAM ABOUT AN UPGRADE TO A
COCKTAIL PACKAGE!

TERMS & CONDITIONS APPLY

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