

# Bistro Sociale.

chef's sociale four course (let the chef choose for you!!)	\$70.00
wood-fired bread, hay smoked butter	\$6.00
charcuterie & cheese board	\$25.00 (for 2)
gin cured trout, beetroot, sheeps curd	\$21.00
pasta, prawns, chilli, garlic	\$21.00 / \$33.00
gnocchi, ricotta, mushrooms	\$17.00 / \$28.00
chicken parfait, cabbage, pickles, lavosh	\$15.00
steak tartare, pane, egg yolk	\$20.00 / \$30.00
ceviche, citrus, cucumber, chilli	\$21.00
heirloom tomato, burrata, basil	\$20.00
market fish, fennel, leeks	\$33.00
eye fillet, lemon	\$34.00
spatchcock, lemon, chilli, pickles	\$29.00
rib-eye on the bone, lemon	\$35.00
lamb backstrap, eggplant caponata	\$29.00
pork cutlet, celeriac, spring onion	\$32.00
<i>all steaks are served with pomme frites with your choice of café de paris or béarnaise</i>	
pomme frites	\$6.00
garden greens	\$6.00
mixed leaves	\$6.00
baby peas, mint, feta	\$6.00
local and imported cheeses	\$15.00
chocolate truffles	\$12.00
meringue, cultured cream, poached berries	\$12.00
peanut butter crumble, caramel, rhubarb	\$12.00
orange almond cake, grand marnier syrup, cultured cream	\$12.00