



Melbourne Cup Lunch

Tuesday 4th November 2025

*Bistro
Sociale*

Melbourne Cup Lunch

MENU

\$145 per person

*Spring Seafood Buffet with Petit Fours & Cake Table
Welcome drink on arrival in Aspinalls*

Tuesday 4th November 2025
From 12:30pm

Bookings Essential

@beridahotel @bistrosociale



*Bistro
Sociale*

MAINS

Cold prawns + condiments
Oysters natural and Kilpatrick
Blackened grilled fish brochettes, preserved lemon chimichurri
Fresh cooked salt and pepper calamari
Moreton bay bug sliders, roe, miso mayonnaise
Half shell scallops, herb butter, pangrattato, bottarga
Chicken, tarragon + avocado cocktail sandwiches
Beetroot cured salmon gravlax, horseradish, crème fraiche, confit shallot, chives

SALADS

Prosciutto + melon + radish
Caprese
Radicchio + orange + pickled fennel, macadamia praline
Baby cos, anchovy vinaigrette, pancetta, crouton
Fruit plates

DESSERT

Sticky date pudding with toffee sauce and vanilla ice cream
Vanilla ice cream for children