

Bistro Sociale

TO START

House-Made Rye Bread with whipped butter (v)	4
Gilda – Cantabrian anchovy, guindillas, Manzanillo olive (gf) (df)	8
Bacalao & Potato Croquettes, black garlic aioli (df)	7

ENTRÉE / TO START

Half Dozen Sydney Rock Oysters, house made red wine vinegar mignonette (gf) (df)	36
Duck Liver Parfait, pickles, onion jam, sourdough	26
Burrata & Black Fig, aged balsamic, burnt honey, toasted pine nuts, basil oil (v) (gf)	29
Pan Roasted Scallops, green pea velouté, apple walnut dressing (gf)	45

PASTA

Prawn Linguine, white wine, prawn bisque, spinach, chilli, garlic, butter	41
Duck Ragu, saffron pappardelle, pancetta, peas, Reggiano, gremolata	44
House-Made Potato Gnocchi Sorrentina, slow-cooked tomato sugo, stracciatella, basil (v)	39

MAIN

Pan Roasted Market Fish, vongole, barley, sauce vierege	47
Gundagai Lamb Rump, braised roman beans, mint parsley salsa verde (gf) (df)	48
Char Grilled Spatchcock, summer greens, lettuce, peas, bacon (gf)	46
Grilled Heritage Pork Cutlet, nectarine relish, petite gem lettuce salad (gf)	43
Harissa Glazed Cauliflower Steak, tomato saffron chickpeas, spiced cauliflower yoghurt (v) (gf) (df) (ve)	38

GRILL

180g Eye Fillet	43
250g Eye Fillet	48
300g Scotch Fillet	56
500g Dry-Aged Bone-In Sirloin	98

All steaks served with pomme frites, mixed leaf and your choice of sauce (on the side)

Green Peppercorn, Red Wine Jus, Béarnaise, Truffled Mushroom, Café de Paris Butter

SIDES

Pomme Frites (v) (df) (ve)	12
Mixed Leaves, house dressing (v) (gf) (df)	12
Marinated Heirloom Tomato, tomato water, oregano, EVOO (v) (gf) (df) (ve)	16
Seasonal Greens preserved lemon dressing (v) (gf) (df) (ve)	15
Glazed Baby Carrots, honey, whipped lemon ricotta (v) (gf)	18

LITTLE ONES

(children under 12 years only)

Golden Crumbed Chicken, chips, salad (df)	16
Seaside Battered Fish Fingers, chips, salad (df)	16
Char-Grilled Fillet Steak, chips, salad (df)	16
Pasta a la Bolognaise	16

Includes an Ice Cream Cup (gf) Strawberry / Chocolate / Vanilla

DESSERT

House Baked Sticky Date Pudding, butterscotch sauce, vanilla ice cream	21
Chocolate Fondant, dulce de leche, caramel & macadamia ice cream. (v) (gf)	22
Classic Vanilla Brulée, raspberries, biscotti. (v)	26
Ice cream and sorbet (per scoop)	5
<i>Chocolate, Vanilla, Salted caramel</i>	
<i>Blood Orange, Coconut, Lemon, Mango, Raspberry</i>	

Fromage du jour

Per 90 grams. Served with a selection of accoutrements, breads & fruits

Brie, triple cream cow's milk – Gippsland VIC	18
Blue, cow's milk – Moss Vale NSW	19
Pecorino, sheep's milk – Tuscany ITA	23
Cheddar, cow's milk – Maffra VIC	19
Ossau Iraty, sheep's milk – Basque FRA	22
<i>All Five Cheeses</i>	58

10% Surcharge Saturday & Sunday / 15% Surcharge Public Holidays

BISTRO SOCIALE @ Berida Hotel

6 David Street, Bowral NSW 2576

P: 02 4899 7116 E: info@bistrosociale.com.au

Open 7 Days for Dinner