

Bistro Sociale

APPETISERS

House-Made Rye Bread with whipped butter (v)	4 ea
Gilda – Cantabrian anchovy, guindillas, Manzanillo olive (3 pieces) (gf) (df)	22
Bacalao & Potato Croquettes, black garlic aioli (3 pieces) (df)	24

ENTRÉE

Half Dozen Sydney Rock Oysters, house made red wine vinegar mignonette (gf) (df)	36
Duck Liver Parfait, pickles, onion jam, sourdough	26
Rangers Valley Beef Tartare, hand cut melba toast (df)	22
Burrata & Baby Beetroot, walnuts, radicchio, honey (v) (gf)	29
Pan Roasted Scallops, celeriac velouté, pear & macadamia dressing (gf)	32

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, truffle mushrooms, seared onions, stracciatella, herbs (v)	39

MAIN

Pan Roasted Market Fish, vongole, barley, sauce vierege	47
Gundagai Lamb Rump, snow peas, mint parsley salsa verde (gf) (df)	48
Char Grilled Spatchcock, Jerusalem artichoke, pencil leeks, bacon (gf)	46
Grilled Heritage Pork Cutlet, sherry vinegar infused apple, kipfler potato, 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

Mixed Leaves, house dressing (v) (gf) (df)	11
Brussel Sprouts, pancetta, vincotto (gf) (df)	14
Broccolini, preserved lemon dressing, EVOO (v) (gf) (df) (ve)	12
Pomme Frites (v) (df) (ve)	10
New Season Crispy Fried Potatoes, honey mustard, crème fraiche (v) (gf)	14
Glazed Baby Carrots, honey, whipped lemon ricotta (v) (gf)	14

LITTLE ONES

(children under 12 years only)

Golden Crumbed Chicken, chips, salad (df)	16
Battered Fish Fingers, chips, salad (df)	16
Char-Grilled Fillet Steak, chips, salad (df)	18
Pasta a la Bolognese	16

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

DESSERT

House Baked Sticky Date Pudding, butterscotch sauce, vanilla ice cream	20
Chocolate Fondant, dulce de leche, caramel & macadamia ice cream. (v) (gf)	20
Classic Vanilla Brulée, raspberries, biscotti. (v)	20
Ice cream and sorbet (per scoop)	5
<i>Chocolate, Vanilla, Salted caramel</i>	
<i>Blood Orange, Coconut, Lemon, Mango, Raspberry</i>	
Fromage du jour	
<i>Per 90 grams. Served with a selection of accoutrements, breads & fruits</i>	
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**

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Open 7 Days for Dinner