

ALL DAY BREAKFAST

Organic eggs are used where indicated

Toasted croissant, Turkish, Brioche, Raisin, Sourdough, Multigrain or Soy & Linseed Bread with French Butter and **Bitton Preserves*** 6.00

Muffin of the Day with French Butter and **Mango & Ginger Jam*** 5.00

Home-Made Granola with European Natural Yoghurt, Fresh Fruit and **Orange Jelly*** 11.50

French Crêpes with **Strawberry & Vanilla Jam*** ... 10.90

Creamy Scrambled Eggs with with Fresh Herbs and Wood Fired Bread 14.90

Wood fired Sourdough Bread with Roma Tomatoes, Goat's Cheese and Basil Oil..... 13.50

Authentic Bircher Muesli with Fresh Pears and **Orange Jelly*** 13.50

Warm Savoury Crêpe with Spinach, Mushrooms and Tomato 16.50

Omelette with Organic Ham off the Bone, Gruyere Cheese and Mushrooms 18.00

Poached Eggs with Tasmanian Smoked Salmon, Baby Spinach on Roesti Potato with Hollandaise Sauce 18.50

One Pan Bacon & Egg with Wood Fired Bread and **Spicy Tomato Sauce*** 15.20

French Toast à la Bitton with Fresh Fruits & **Orange Jelly*** 12.50

SIDE ORDERS all 5.50

Spicy Lamb Sausage	Chorizo
Bacon	Steamed Green Vegetables
Tomato	Green Salad
Mushrooms	Avocado3.50
Roesti Potato	Smoked Salmon..... 6.00
Spicy Baked Beans	Hand Cut Chips6.90

LUNCH

Wagyu Beef Burger with Bitton **Vegetable Pickles*** served on a Turkish Roll 17.90

Pan-Fried Potato Gnocchi with Fresh **Tomato Sauce***, Goat's Cheese and Roasted Pumpkin..... 17.50

Crispy Skin Salmon on Tomato and Avocado Salsa with Bitton **Lemon Dressing*** 23.50

Chilli and Garlic* Marinated Grilled Prawns with a Mango and Coriander Salad..... 19.50

Croque Monsieur Bitton Style with Salad and **Tomato Sauce*** 14.50

Peppered Beef Eye Fillet with Hand Cut Pommes Frites and **Red Wine Sauce*** 24.00

Club Sandwich with Chicken, Bacon, Eggs, Tomato, Homemade Mayonnaise and **Coriander Pesto*** 16.90

Salad of Artichokes, Fennel and Baby Rocket with **Bitton Dressing*** 17.50

GOURMET SANDWICHES 14.80

(Take away \$10.00) All salad dressed with **Lemon Dressing***.

- 1 Bitton BBQ Lamb with Roasted Eggplant and Tzatziki
- 2 Roasted Beetroot with Goat's Cheese, Baby Herbs and Caramelised Onion
- 3 Ginger and Lime Prawns with **Marie Rose Sauce***
- 4 **Moroccan Spiced*** Chicken Sandwich on a Turkish Roll

KIDS' MEALS

Steak with Frites, Broccoli and Carrots12.00

Salmon with Mash and Fresh Peas.....12.00

Macaroni and Cheese with **Tomato Sauce***10.00

Baby Bitton – Scrambled Eggs with Mushrooms and Turkish Bread Soldiers10.00

■ Please ask our wait staff about special of the day

DESSERT all cakes \$9.50 (take away \$6.50)

- Lemon Tart with Soft Meringue
- Warm Chocolate and Orange Jaffa Cake with Vanilla Ice-Cream
- Gaby's Sticky Date Pudding
- Bread & Butter Pudding
- Hot Chocolate Fudge Cake with Berry Compote
- French Crêpes with **Orange Jelly*** 9.90
- Cheese platter 16.50
- Selection of small gelato and sorbets (Chocolate, Vanilla Bean, Hazelnut, Espresso, Mango, Lemon) 3.90

COLD DRINKS

- Tiro red orange 4.00
 - Tiro pink grapefruit 4.00
 - Cloudy lemonade 4.00
 - Lipton peach iced tea 4.00
 - Badoit mineral water 500mL 6.00
 - Perrier mineral water 330mL 4.00
 - Perrier mineral water 750mL 8.50
 - Fiji mineral water 500mL 4.20
 - Fiji mineral water 1Litre 8.00
 - Bundaberg ginger beer 4.00
 - Coke/diet coke 4.00
 - Diabolo – fraise/menthe/grenadine 4.00
- (Lemonade with French Syrup)**

FRESHLY SQUEEZED JUICES

- 5.00 (take away \$4.20)
- Apple Juice Watermelon Juice
- Pineapple Juice Pink grapefruit Juice
- Orange Juice Carrot Juice

* Please note for mixed juices we charge an extra \$0.50

MILK BAR 5.00

- Milkshake – Vanilla/Chocolate/Caramel
- Iced Coffee/Iced Chocolate
- Smoothie – Fresh Banana/Mango/Berry

SWEET THINGS 3.80

- Shortbread Date Slice
- Chocolate Caramel Slice
- and Walnut Brownie

COFFEE by Grinders

- Regular** 3.40 **Bowl** 5.00
- Mug** 3.90 **Extra shot** 0.50
- Cappuccino Espresso
- Latte Ristretto
- Long Black Long Macchiato
- Short Black Mocha 3.70
- Flat White Hot Chocolate 3.50

BLACK TEA 4.00

- English Breakfast
- Earl Grey (Blue Flower)
- Darjeeling 'Autumnal' Superior Blend

HERBAL TEA 4.80

- Green** **Infusions**
- (antioxidant rich)** Peppermint Cut Leaves
- China Green Sencha Chamomile
- China Jasmine Fresh Breeze
- Japanese Genmaicha Summer Delight
- Red** Lemon Tang
- Rooitea



*Bitton Gourmet products are indicated in **bold** and are available for purchase in the café and store.

PLEASE NOTE: BYO – corkage \$2.00 per person. Minimum of \$20 required if paying by credit card or EFTPOS. There is a 10% surcharge on public holidays. No split bills.