

DINNER MENU

Wood Fired Sourdough Bread served with French Butter or Olive Oil and Balsamic Vinegar..... 6.00

Caramelised Garlic Bread 6.00

ENTRÉE..... 14.50

Chilli and Garlic* marinated Grilled Prawns with a Mango and Coriander Salad

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

Bitton BBQ marinated Lamb with Egyptian Couscous

Homemade Chicken Liver Parfait with Grilled Bread and Cornichons

MAIN COURSE 24.00

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

Orange Jelly* Glazed Duck Breast on Roasted Pumpkin and Red Wine Jus

Crispy Skin Salmon with Celeriac Puree and Baby Herb Salad

Pan Fried Potato Gnocchi with Fresh **Tomato Sauce***, Goat's Cheese, Roasted Pumpkin and Almonds..... \$20

SPECIAL OF THE DAY

Please ask our wait staff

SIDE ORDERS..... 6.90

Garden Salad with **Bitton Dressing***

Hand Cut Chips

Mushroom Provençale

Steamed Green Vegetables

KIDS' MEALS

Organic eggs are used where indicated.

Steak with Frites, Broccoli and Carrots 12.00

Salmon with Rice and Fresh Peas 12.00

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

Baby Bitton – Scrambled Eggs with Mushrooms and Turkish Bread Soldiers 10.00

SPECIAL OF THE NIGHT

Please ask our wait staff

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.



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
- Evening Tea

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.

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