



## 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

W.A. Butterfly Sardines served on Wood Fired Bread with Tomato Confit, Mozzarella and **Chilli Oil\***

Salad of Chevre, Truss Tomato, Green Beans, Baby Rocket and **Bitton Dressing\***

Warm Savoury Crepe with Smoked Salmon, Caviar, Wasabi Crème Fraiche and **Orange Jelly\***

**Bitton BBQ\*** marinated Quail Supreme with an Apple and Passionfruit Chutney and Baby Herbs

## MAIN COURSE

Peppered Beef Eye Fillet with Pommes Frites and **Red Wine Sauce\*** ..... \$24

Grilled **Chili & Garlic Masala\*** Chicken served on Mushroom Cream Sauce ..... \$24

Crispy Skin Salmon on Asparagus and Green Pea Risotto and Onion Salsa with **Lemon Dressing\*** ..... \$24

Fresh Tagliatelli Pasta with shaved Zucchini, **Black Olive Tapenade\***, Cherry Tomato and Parmigiano Reggiano Parmesan finished with Truffle Oil ..... \$20

**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.

### 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 Mash 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

Enquire about our private dining experiences; business meetings, cocktail parties or sit down dinners. Please contact Rebecca on 02 9519 5111 for more information or to make a booking.



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

- Lemon Tart with Soft Meringue
- Caramelized Mango and Ginger Crème Brulee
- Gaby's Sticky Date Pudding
- Bread & Butter Pudding
- Bitton's Tiramisu
- French Crêpes with **Orange Jelly\*** ..... 9.90
- Cheese Platter..... 16.50
- Selection of small Gelato and Sorbets ..... 3.90
 

Chocolate	Hazelnut	Mango
Vanilla Bean	Espresso	Lemon

**COLD DRINKS**

- Tiro Red Orange ..... 4.00
  - Tiro Pink Grapefruit..... 4.00
  - Cloudy Lemonade..... 4.00
  - Lipton Peach Iced Tea..... 4.00
  - 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                      Pineapple Juice
- Orange Juice                      Watermelon Juice
- Pink Grapefruit Juice              Carrot Juice

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

**MILK BAR** ..... 5.00

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

**SWEET THINGS** ..... 3.80

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

**COFFEE** by Grinders

- |                           |                              |
|---------------------------|------------------------------|
| <b>Regular</b> ..... 3.40 | <b>Bowl</b> ..... 5.00       |
| <b>Mug</b> ..... 3.90     | <b>Extra shot</b> ..... 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

- |                           |                       |
|---------------------------|-----------------------|
| <b>Green</b>              | <b>Infusions</b>      |
| <b>(antioxidant rich)</b> | Peppermint Cut Leaves |
| China Green Sencha        | Chamomile             |
| China Jasmine             | Fresh Breeze          |
| Japanese Genmaicha        | Chai Tea              |

\*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.