



ALSO OPEN FOR DINNER:  
WEDNESDAY TO FRIDAY 5PM-9PM

WINTER MENU

## ALL DAY BREAKFAST

- 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 Maple Spelt Granola with European Style Yoghurt, Berries and **Orange Jelly**... 11.90
- French Crêpes with **Strawberry & Vanilla Jam**..... 10.90
- Creamy Scrambled Eggs with Fresh Herbs and Wood Fired Bread ..... 14.90
- Wood Fired Sourdough Bread with Roma Tomato, Goat's Cheese and Basil Oil ..... 13.90
- Polenta Porridge with Homemade **Rhubarb Compote** ..... 13.50
- One Pan Bacon and Eggs with Turkish Bread & **Spicy Tomato Sauce** ..... 15.40
- Smoked Salmon and Leek Fondue Tartlet with Poached Eggs ..... 17.90
- French Toast a la Bitton with Seasonal Fruit & **Orange Jelly** ..... 13.80
- Omelette of Sautéed Potato, Sweet Corn and Asparagus with Persian Feta ..... 18.00
- Poached Eggs with Black Forest Ham, Spinach, Potato Roesti and **Hollandaise Sauce** ..... 18.50

## SIDE ORDERS ..... all 5.50

- |                         |                          |
|-------------------------|--------------------------|
| Spicy Lamb Sausage      | Steamed Green Vegetables |
| Bacon                   | Green Salad              |
| Roasted Balsamic Tomato | Avocado ..... 3.50       |
| Mushrooms               | Smoked Salmon..... 6.00  |
| Spicy baked beans       | Hand cut Chips..... 6.90 |
| Chorizo                 |                          |

## LUNCH

- Grass-fed Beef Minute Steak with **Spicy Onion Jam** and Aioli served on a Sourdough Baguette ..... 17.90
- Warm Salad of chargrilled Pumpkin, Chickpea **Marsala**, Persian Feta, Almond and **Bitton Dressing** ..... 17.50
- Orecchiette with Crème Fraiche, Rocket and **Bitton Chilli Oil** ..... 16.90
- Pizzetta a la Pissaladière, Caramelised Onion with Chevre and **Olive Tapenade** ..... 17.90
- Chorizo, Gourmet Potato and Tomato Salad with **Coriander Pesto** and Poached Egg ..... 16.90
- Tartlet of **Rosemary, Thyme & Vanilla Oil** infused Lamb Fillet with Confit Eschallot and Tomato ..... 19.90
- Crispy Skin Salmon Fillet with Truffled Leek, Pommies Puree, Peas and **Lemon Dressing** .. 24.00
- Green Peppercorn and Provencal Herbed Beef Eye Fillet, Pommies Frites and **Red Wine Sauce** ..... 24.00
- GOURMET SANDWICHES** ..... 14.90  
(Take away \$10.00) All salad dressed with **Lemon Dressing**.  
**Moroccan Spiced** Chicken Sandwich on a Turkish Roll  
Roasted Capsicum, Eggplant and Tomato with Basil, Mozzarella and **Olive Tapenade** on Panini  
Home made Lamb Merguez, Avocado and **Coriander Pesto** with Roast Tomato and Aioli on Ciabatta

## KIDS' MEALS

- Steak with Frites, Broccoli and Carrots ..... 12.00
- Salmon with Mash and Fresh Peas ..... 12.00
- Macaroni with **Tomato Sauce** and Cheese..... 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 us on 02 9519 5111 for more information or to make a booking.

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

\*\*We only use organic eggs in our dishes.

See over for drinks and sweets 



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

- Lemon Tart with Soft Meringue
- Gaby's Sticky Date Pudding
- Bread & Butter Pudding
- Vanilla Custard Tart
- French Crêpes with **Orange Jelly** ..... 9.90
- Cheese Platter ..... 16.50
- Selection of small Gelato and Sorbets ..... 4.00 (each)
  - 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 – Strawberry/Fresh Banana/Mango/Berry

**SWEET THINGS** ..... 3.90

- 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                | Macchiatto                   |
| Short Black               | Mocha..... 3.70              |
| Flat White                | Hot Chocolate..... 3.50      |

**BLACK TEA & HERBAL TEA** by Ovvio ..... 4.50

- English Breakfast Tea
- Earl Grey Tea
- Vanilla Lemon Heaven Tea
- Organic Sencha Green Tea
- Rise and Shine – Lemon, Licorice and Ginger
- Chai High Tea
- Minty Tea
- Peppermint Tea
- Chamomile Tea
- Peace Tea – Chamomile and Lavender

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**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.