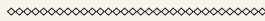


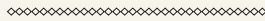
ENTREES

- Charcuterie and Antipasto
To share
For one - 22, for two - 35, for four - 60
- Sydney Rock Oysters
(half dozen)
Gratinated with Horseradish Sabayon
or Natural - 25
- Roasted Beetroot
Soft Goats Cheese, Candied Walnuts - 22
- Hand Cut Beef Tartare
Egg Yolk, French Fries - 24
- House Cured Salmon
Bitton Honey Dressing,
Citrus Segments,
Avruga, Eschallot, Coriander - 23
- Duck Terrine
Pickled Vegetables, Toasted Baguette - 22



PLATS

- Tomato Tarte Tatin
Bitton Black Olive Tapenade,
Baby Rocket Salad - 30
- Baked Fillet of Trout
Fish Veloute, Vongole, Sorrel,
Kipfler Potato, Caviar - 38
- Duck à l'orange
Braised Witlof, Potato Gratin - 38
- Bitton BBQ Sauce marinated Spatchcock
Polenta Chips,
Cumin Creme Fraiche - 36
- Beef Eye Fillet 180g
Fries, Mixed Salad, Peppercorn Sauce - 40



THREE COURSE DINNER SPECIAL - 70

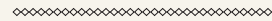
ACCOMPAGNEMENTS

- Butter Lettuce, Eschallots, Bitton Dressing - 9
French Fries - 9
- Steamed Green Vegetables, Bitton Lemon Dressing - 9
- Glazed Carrots, Bitton Citrus Honey with Sea Salt - 9
Potato Gratin - 9

PAIN FRAIS

Per person - 4

- Brasserie Bread Caramelised Garlic Bread
- Toasted Brasserie Bread Sourdough,
Bitton Black Olive Tapenade
- Warm Whole Baguette with Pepe Saya Butter,
EVO Oil, Bitton Balsamic Dressing



DESERTS

- Tart du Jour, Ice Cream - 16
- Dark Chocolate Cremeaux
Cocoa Honeycomb, Fresh Raspberries - 17
- Vanilla Slice
Berry Coulis, Fresh Berries - 16
- Bread and Butter Pudding
Creme Anglaise- 16
- Selection of French Cheeses
Baguette, Muscatels, Lavoche, Bitton Orange Jelly
One, two, three varieties- 12/17/22

Please talk to our wait staff about any special dietary requirements. GF bread is available.
Bitton products are available for purchase in the café or online.
A 10% surcharge applies on public holidays.
All credit card payments incur a 1.5% surcharge.
No split bills.

