AUTUMN MENU

Bitton

Célébrer 21 ans 21

SHARE PLATTERS

All share platters are served with sliced baguette

Charcuterie Board:
Saucisson, Bresaola, Bayonne Ham, Marinated Olives,
Confit Duck Terrine - *Two 35, Four 60*

Seafood Board:
Oysters, Prawns, Citrus Cured Salmon, Tuna Carpaccio,
Grilled Octopus - *Two 45, Four 80*

Antipasto Board:
Chargrilled Vegetables, Artichoke a la Grecque, Burrata,
Bitton Spicy Pickled Vegetables - *Two 30, Four 50*

Cheese Board:
French Brie de Nangis, Comté (36 month aged hard cheese),
Bleu d'Auvergne served with Bitton Orange Jelly,
Muscatel, Lavoche, Baguette - *Two 30, Four 50*

ENTRÉE

Scallop Ceviche served in the shell with Mango,
Avocado, Radish, Lime - *24*

Burrata with Beetroot, Toasted Pine Nuts,
Bitton Citrus Honey with Sea Salt - *20*

Confit Duck Terrine, Bitton Pickled Vegetables,
Brioche, Sauterne Jelly - *22*

Oysters served Natural or with Red Wine
Shallot Vinaigrette - *Each 4, Dozen 48*

Tuna Carpaccio Nicoise - Anchovies, Egg, Olives,
Potato, Tomato - *24*

Cooked Prawns, Spicy Mayonnaise,
Baby Gem Lettuce - *24*

FROM THE CHARGRILL

All items from the chargrill are inclusive of your choice of a sauce and side.

700g T-bone for two - *70*

200g Beef Eye Fillet - *42*

300g Wagyu Marble Beef Rump Score 35 - *M/P*

300g Pork Cutlet - *34*

Grilled Swordfish, Preserved Lemon,
Caper and Dill Dressing - *38*

200g Bitton Chilli Garlic Masala Grilled Prawn Skewers,
Mixed Salad, Bitton Lemon Dressing - *36*

300g Bitton Moroccan Spiced Chicken Skewers,
Cumin Yoghurt, Mixed Salad, Bitton Lemon Dressing - *35*

Cauliflower Steak with Bitton Turmeric and Black Pepper
Olive Oil, Labneh, Pomegranate, fresh Mint - *30*

SAUCES

Bitton Tarragon and White Wine Mustard,
Bearnaise, Peppercorn Sauce, Salsa Verde,
Red Wine Jus, Peri Peri Sauce - *3*

SIDES

Twice cooked Crispy Duck Fat Potatoes,
Confit Garlic, Fresh Thyme - *9*

Shoestring Fries, Rosemary Sea Salt - *9*

Celeriac, Witlof and Apple Salad
with Charred Spring Onions - *9*

Truffle Mash - *9*

Baby Cos Lettuce, Avocado, Mint,
Toasted Hazelnuts, Bitton Lemon Dressing - *9*

Steamed Green Vegetables - *9*

MAINS

Fillet of Blue Eye Cod, White Beans,
Chorizo, Red Capsicum - *36*

Whole Baked Fish, Steamed Green Vegetables - *M/P*

Lamb Rump Provençal - Olives, Tomato, Basil - *38*

Lobster Thermidor - *Half 50, Whole 90*
(*Requires 24 hours notice*)

DESSERTS

Bitton Eton Mess - Meringue, Creme Chantilly,
Fresh Berries, Berry Coulis - *16*

Selection of French Cheeses - Baguette, Muscatels,
Lavoche, Bitton Orange Jelly - *18*

Chocolate Mousse - Crème Chantilly,
Chocolate Macaroon - *16*

Profiteroles, Salted Caramel Ice Cream,
Hot Caramel Sauce - *16*

Bread and Butter Pudding, Crème Anglaise - *16*

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.