



**BITTON OATLEY
AUTUMN SET MENU 2021
LUNCH AND DINNER**

ENTREE

Scallop Ceviche served in the shell with Mango, Avocado, Radish, Lime
Burrata with Beetroot, Toasted Pine Nuts, Bitton Citrus Honey with Sea Salt
Confit Duck Terrine, Bitton Pickled Vegetables, Brioche, Sauterne Jelly
Tuna Carpaccio Nicoise - Anchovies, Egg, Olives, Potato, Tomato

MAINS

Fillet of Blue Eye Cod, White Beans, Chorizo, Red Capsicum
Chargrilled Pork Cutlet, Carrot Puree, Crispy Duck Fat Potatoes
Lamb Rump Provençal - Olives, Tomato, Basil
Cauliflower Steak with Bitton Turmeric and Black Pepper Olive Oil, Labneh, Pomegranate, Fresh Mint

DESSERT

Bitton Eton Mess - Meringue, Creme Chantilly, Fresh Berries, Berry Coulis
Selection of French Cheeses - Baguette, Muscatels, Lavoche, Bitton Orange Jelly
Chocolate Mousse - Crème Chantilly, Chocolate Macaroon
Bread and Butter Pudding, Crème Anglaise

TEA AND COFFEE

*Note – for events 20 and under guests will be offered this menu as a choice
for events over 20 please choose 2 dishes from each course which will be served
alternately*

Lunch or Dinner 3 courses @ \$75, 2 courses @ \$65
