



**AUTUMN SET MENU 2022**  
**LUNCH AND DINNER**

**Entrée**

Slow Braised Aubergine Salad  
Burrata, Heirloom Tomatoes. Croutons, Herb Oil

Bitton Chilli Garlic Masala Pan Fried Prawns, Soubise, Baby Herb Salad

Chicken Liver Parfait, Brioche, Bitton Pear and Cinnamon Jam

Open Beef Tartare, Cured Free Range egg Yolk  
Parsley, Bitton Tarragon Mustard Aioli, Potato Chips

**Mains**

Balsamic Glazed Baby Onion and Beetroot Tart Tartin  
Baked Goats Cheese, Rocket, Pine Nuts

Fillet of Murray Cod, Braised French Lentils, Roasted Fennel

Crumbed Pork Cutlet, Celeriac Remoulade, Fresh Apple, Lemon, Baby Herbs

Beef Eye Fillet, Bagna Couda, Watercress Salad , Peppercorn Sauce

**Dessert**

Confit Rhubarb, Meringue, Crème Patissiere, Berry Sorbet, Toasted Almonds

Belgium Chocolate Mousse, Crème Chantilly

Crepes Suzette, Bitton Orange Jelly

Selection of French Cheeses, Baguette, Bitton Orange Jelly

**Tea and Coffee**

**Lunch and Dinner 3 courses @ \$80, 2 courses @ \$65**

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