



SUMMER SET MENU 2020 2021
LUNCH AND DINNER

Entrée

Tuna Tartare, Avocado, Pickled Cucumber, Baby Herbs, Crispy Capers

Burrata, Grilled Peach, Baby Heirloom, Bitton Balsamic Reduction

Chicken Liver Parfait, Bitton Tarragon Mustard, Pickled Vegetables

Grilled Prawn Caesar Salad, Bitton Dressing

Mains

(please talk to us about adding a vegetarian option)

Fillet of Barramundi, Cauliflower, Kale, Golden Raisins

Confit Duck, French Lentils, Carrots, Wholegrain Mustard Jus

Herb Crusted Lamb Rump, Eggplant, Charred Broccoli, Burnt Onions

Beef Eye Fillet, French Fries, Peppercorn Sauce

Dessert

Strawberry Tart with Basil, Meringue, Crème Chantilly

Passionfruit Panna Cotta, Roasted Mango, Mango Sorbet, Nut Crumble

Vanilla Slice, Berry Coulis, Fresh Berries

Selection of French Cheeses, Baguette, Bitton Orange Jelly

Tea and Coffee

Please choose 2 Entrées, 2 Mains and 2 Desserts

Lunch 3 courses @ \$70, 2 courses @ \$60, Dinner 3 courses @ \$75, 2 courses @ \$65
