



**SUMMER SET MENU 2018
LUNCH AND DINNER**

Entrée

Smoked Salmon and Trout Roulade , Summer Vegetables
Bitton Citrus Honey, Bitton Lemon Dressing

Burrata, Roasted Beetroot
Watercress, Baby Heirloom Tomatoes

Confit Duck Terrine, Cranberry Compote, Sourdough Toast

Lobster and Prawn Cocktail Vol au Vent , Soft Quail's Egg, **Bitton Vegetable Pickle**

Mains

Scotch Fillet with Pomme Frites, Green Salad, Peppercorn Sauce

Pan fried Fillet of Salmon, Fennel Puree, Watercress, Fennel and Radish Salad

Roast Corn-fed Chicken Breast, Confit Potato, Creamed Mushrooms, Broad Beans, Thyme Jus

Fillet of Barramundi, Capsicum and Tomato Ragout

Dessert

Lemon Tart , Soft Meringue, Raspberry Sorbet

Strawberries, Meringue, Crème Chantilly

Rosé Champagne Jelly, Summer Berries, Granita

Selection of French Cheeses, Fresh Fruit, **Bitton Orange Jelly**, Crackers, Candied Walnuts

Tea and Coffee

Please choose 2 Entrées, 2 Mains and 2 Desserts

Lunch 3 courses @ \$65, 2 courses @ \$55

Dinner 3 courses @ \$70, 2 courses @ \$60
