

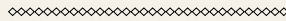
ENTREES

Goats Cheese on Toast
Salad of French Lentils, Rocket, Pear

Salmon Gravlax
Beetroot Carpaccio, Horseradish Creme Fraiche
Baby Leaves

Wagyu Bresaola
Burrata, House Pickles, Baguette

Bitton Chilli Garlic Masala Prawns
Celeriac Remoulade, Sourdough Bread



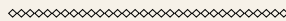
PLATS

Salmon en Croûte
Shaved Fennel, Radish and Herb Salad
Champagne and Caviar Sauce

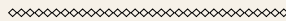
Herb Crusted Rack of Lamb
Charred Baby Leeks, Slow Cooked Heirloom Tomatoes

Fillet Steak au Poivre
French Fries, Watercress Salad

Bitton Turmeric and Black Pepper
Roasted Cauliflower Steak
Pearl Cous Cous, Golden Raisins, Toasted Almonds

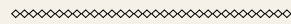


TWO COURSE DINNER - 65
THREE COURSE DINNER - 80



ACCOMPAGNEMENTS

French Fries, Rosemary Salt - 9
Sautéed Green Beans, Eschallot Butter - 9
Iceberg Lettuce, Bitton Dressing - 9
Roasted Kipfler Potatoes - 9



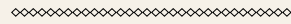
PAIN FRAIS

Per person - 4.5

Brasserie Bread Caramelised Garlic Bread

Toasted Brasserie Bread Sourdough,
Bitton Black Olive Tapenade

Warm Whole Baguette with Pepe Saya Butter,
EVO Oil, Bitton Balsamic Dressing



DESERTS

Chocolate Marquis
Coconut and Chocolate Crumb

Treacle Tart
Pepe Saya Creme Fraiche

Bread and Butter Pudding
Creme Anglaise, Vanilla Ice Cream

Cheese
Selection of French Cheeses
Baguette, Bitton Orange Jelly

*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. Thank you.*