

ENTREES

Charcuterie and Antipasto
To share
For one - 22, for two - 35, for four - 60

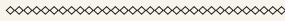
Provençal Winter Soup
Warm Baguette, Pepe Saya Butter - 20

Seared Foie Gras, Pickled Cherries
Bitton Citrus Honey, Watercress Salad, Toasted Brioche- 25

Smoked Squid and Chorizo Ragout
Grilled Sourdough Bread, Bitton Chilli Oil - 23

Salmon and Potato Terrine
Pea Salad, Fresh Horseradish - 23

Beef Carpaccio
Truffle Potato Foam, Crumbed Egg, Chives - 24



PLATS

Forest Mushroom and Potato Pie
Roasted Pumpkin - 30

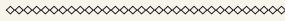
Bouillabaise
Warm Baguette, Aioli - 38

Confit Chicken Maryland
Bean Cassoulet, Rapa, Jus - 38

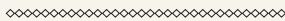
Braised Beef Cheek
Truffle Mash, Broccoli, Wagyu Fat Crumb - 40

Beef Eye Fillet 180g
Fries, Mixed Salad, Peppercorn Sauce - 42

Bitton Moroccan Spiced Roasted Lamb Shoulder
served with a choice of choice of two sides - 70 for two



THREE COURSE DINNER SPECIAL - 70



ACCOMPAGNEMENTS

Sauteed Brussles Sprouts, Alsace Bacon - 9
French Fries - 9
Roasted Winter Vegetables, Bitton Citrus Honey - 9
Mixed Leaf Salad, Bitton Lemon Dressing - 9
Truffle Mash - 9

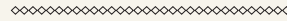
PAIN FRAIS

Per person - 4

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 Mousse
Peanut Brittle, Fresh Berries - 16

Apple Tarte Tatin, French Vanilla and Apple Puree - 17

Sticky Date Pudding
Coconut Butterscotch, Coconut Ice Cream- 16

Bread and Butter Pudding
Creme Anglaise and Vanilla Bean Ice Cream- 16

Selection of French Cheeses
Baguette, Muscatels, Lavoche, Bitton Orange Jelly
One, two, three varieties- 12/17/22

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.