WINTER MENU

Bitton

Célébrer 21 ans

SHARE PLATTERS

All share platters are served with sliced baguette

Charcuterie Board:
Saucisson, Bresaola, Bayonne Ham,
Pork and Fennel Salami,
Marinated Olives - *40*

Seafood Board:
Grilled Moreton Bay Bugs,
Scallops in their Shell with Garlic Butter,
Salt and Pepper Squid,
Prawns, Gravalax,
Oysters with Horseradish Sabayon - *60*

Whole Baked Brie
drizzled with Bitton Citrus Honey
Caramelised Walnuts,
Fresh Pear - *30*

ENTRÉE

Oysters served Natural
or with Spinach and Horseradish Sayabon
Each 4.5, Half Dozen 25

Chicken Liver Parfait, Poached Raisins
Balsamic Roasted Onion, Bitton Orange Jelly - *20*

Smoked Squid and Chorizo Ragout
Grilled Sourdough Bread, Bitton Chilli Oil - *24*

Jerusalem Artichoke Veloute
Truffle, Artichoke Chips - *18*

Mussels Meunière, Warm Baguette
Entree 24, Main - 36

Traditional Beef Tartare - *24*

FROM THE CHARGRILL

All items from the chargrill
are inclusive of a salad, fries and a sauce

900g Rib Eye on the Bone for two - *90*

200g Beef Eye Fillet - *42*

250g Wagyu Striploin MB 3 - *40*

Bitton Moroccan Spiced Lamb Skewers - *38*

Bitton Chilli Garlic Masala Marinated
Chicken Skewers - *36*

300g Grilled Salmon Steak - *36*

Scallop and Prawn Skewers - *38*

SAUCES

Bitton Tarragon and White Wine Mustard,
Bearnaise, Peppercorn Sauce, Salsa Verde,
Red Wine Jus, Peri Peri Sauce - *3*

SIDES

Sauteed Brussels Sprouts, Confit Garlic - *9*

Shoestring Fries, Rosemary Sea Salt - *9*

Roasted Root Vegetables
Bitton Caramelised Balsamic Dressing - *9*

Pomme Puree - *9*

Mixed Leaf Salad, Bitton Lemon Dressing - *9*

MAINS

Duck and Pea Pithivier, Bitton Orange Jelly - *38*

Bouillabaisse, Rouille, Warm Baguette - *42*

Braised Beef Cheek, Potato Puree, Wagyu Fat Crumb
Charred Broccoli - *34*

Mushroom and Vegetable Fricassee
Pomme Puree - *30*

DESSERTS

Vanilla Bean Panna Cotta, Mulled Wine Fruits
Puff Pastry Biscuit - *16*

Selection of French Cheeses - Baguette, Muscatels,
Lavoche, Bitton Orange Jelly - *18*

Compressed Apple Terrine Crumble
Apple Puree, Honey Fig and Ginger Ice Cream - *16*

Sticky Date Pudding
Salted Caramel and Ginger Crumb - *16*

Bread and Butter Pudding, Crème Anglaise
Bitton Orange Jelly - *16*

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.

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