



**WINTER SET MENU 2019
LUNCH AND DINNER**

Entrée

House Cured Salmon
Blinis, Pepe Saya Crème Fraiche, Black Pearl Caviar

Chicken, Pancetta and Pistachio Terrine
Bitton Spicy Pickled Vegetables, Warm Baguette

Roasted Cauliflower Velouté, Seared Scallops, Truffle Oil

Beef Bourguignon Croquettes, Mushroom Purée, Bacon Crumb

Mains (please talk to us about adding a vegetarian option)

Chicken Breast with Foie Gras Mousse
Gratin Potato, Carrots, Light Chicken Jus

Fillet of Blue Eye Cod
White Bean Ragout, Fennel, Heirloom Tomato

Toulouse Sausages, Braised Lentils
Smokey Bacon, Caramelised Red Onion, Tuscan Cabbage
Bitton Tarragon and White Wine Mustard

Roast Rump of Lamb
Chargrilled Provencale Vegetables, **Bitton Black Olive Tapenade**, Basil Oil

Dessert

Lemon Tart , Soft Meringue, Raspberry Sorbet

Bread and Butter Pudding, Crème Anglaise, Vanilla Bean Ice Cream

Sticky Date Pudding, Salted Caramel, Ginger Crumb, Pepe Saya Crème Fraiche

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
