

DÉJEUNER

LUNCH

Caramelised Leek Tarte Tatin Feta, Watercress Salad <i>2014 Domaine de la Bretonniere Muscadet Cru 12</i>	20
Prosciutto and Brie Bruschetta Bitton Spicy Pickled Vegetables, Rocket, Aioli <i>2016 The Pawn Wine Co Temperanillo Montepulciano 12</i>	20
Spring Salad of Asparagus and Goats Cheese Zucchini, Cos Lettuce, Hazelnuts <i>2017 Sticks Pinot Noir 12</i>	24
Crispy Skinned Salmon Fillet Shaved Fennel, Radish, Herb Dressing <i>2016 Save Our Soul Chardonnay 12</i>	30
Club Sandwich with Fries Chicken, Bacon, Egg, Fresh Tomato, Bitton BBQ Sauce, Mayonnaise <i>Fat Yak Pale Ale 9</i>	19
Grass Fed Beef Burger with Fries Fresh Tomato, Mixed Leaves, Caramelised Onion, Milk Bun Bitton Spicy Vegetable Pickles, Mayonnaise <i>Kronenbourg Lager 10</i>	19
Smoked Cod Fish Cakes Sauce Gribiche, Green Salad <i>2017 Totor Sauvignon Blanc 11</i>	21
Bitton Croque Monsieur Organic Ham, Gruyere Cheese, Mornay Sauce, Bitton Tarragon Mustard, Side Salad <i>2017 Tar and Roses Heathcote Sangiovese 12</i>	18
Bitton Croque Madame (Croque Monsieur with an Egg), Side Salad <i>2017 L'Arjolle Rosè, Syrah, Grenache 12</i>	19
Bitton Moroccan Spiced Chicken Sandwich with Fries Mixed Leaves, Tomato, Spanish Onion, Cucumber, Yoghurt Dressing <i>2017 Azahara Pinot Grigio 10</i>	18
Bowl of Mussels with Fries and Crusty Baguette served with your choice of a Shallot Cream Sauce or Bitton Spicy Tomato Sauce <i>2016 Garnier et Fils Chablis 16</i>	26
Steak au Poivre Fries, Watercress, Peppercorn Sauce <i>2013 Bordeaux Supérieur Cabernet Merlot 13</i>	36

PAIN FRAIS

FRESH BREAD 3.5 PER PERSON

Brasserie Bread Caramelised Garlic Bread	
Warm Whole Baguette with Pepe Saya Butter, EVO Oil, Bitton Balsamic Dressing	

ACCOMPAGNEMENTS

SIDES 9

Pomme Purée	
Fries	
Roasted Cauliflower, Gruyere Cheese, Thyme, Breadcrumbs	
Mixed Salad	
Steamed Green Vegetables	

DESSERT

DESSERT

Lemon Tart	14
Soft Meringue, Mixed Berry Compote	
Bread and Butter Pudding	16
Crème Anglaise, Vanilla Bean Ice Cream	
Dark Chocolate Mousse	16
Blood Orange Sorbet, Pistachio Tuille Biscuit	
Individual Fine Apple Tart	16
Salted Caramel Sauce and Ice Cream	
Berry Charlotte	16
Fresh Berries, Blackcurrant Ice Cream	
Cheese Platter	12/17/22
Baguette, Candied Walnuts, Fresh Fruit, Bitton Orange Jelly	
<i>2015 Clos de Bagatelle</i>	14
<i>Muscat, France</i>	

PLEASE NOTE

Please talk to our wait staff about any special dietary requirements. GF bread is available. 10% surcharge applies on Public Holidays. Bitton products are indicated in bold and are available for purchase in the Café or online. No split bills.