

## DÉJEUNER

### LUNCH

<b>Fish Pie</b>	26
Cod, Smoked Haddock, Hard Boiled Egg, Baby Leeks, Pomme Purée <i>2016 Save Our Soul Chardonnay 12</i>	
<b>Saucisson and Goats Cheese Baguette</b>	22
Avocado, Baby Rocket, Bitton Chilli and Orange Balsamic Dressing <i>2016 The Pawn Wine Co Temperanillo Montepulciano 12</i>	
<b>Warm Roast Beef Salad</b>	24
Roasted Cherry Tomatoes, Mixed Leaves, Artichokes, Shaved Parmesan <i>2018 RockBare Riesling 11</i>	
<b>Savoury Crepes</b>	22
Creamed Mushrooms, Fresh Spinach <i>2016 St Maurice Rouge Grenache Noir, Syrah 13</i>	
<b>Orecchiette Pasta</b>	23
Chorizo, Broccoli, Fresh Herbs, Bitton Spicy Tomato Sauce <i>2017 Totor Sauvignon Blanc 11</i>	
<b>Grass Fed Beef Burger with Fries</b>	19
Fresh Tomato, Mixed Leaves, Caramelised Onion, Milk Bun Bitton Spicy Vegetable Pickles, Mayonnaise <i>Kronenbourg Lager 10</i>	
<b>Club Sandwich with Fries</b>	19
Chicken, Bacon, Egg, Fresh Tomato, Bitton BBQ Sauce, Mayonnaise <i>Fat Yak Pale Ale 9</i>	
<b>Bitton Croque Monsieur</b>	18
Organic Ham, Gruyere Cheese, Mornay Sauce, Bitton Tarragon Mustard, Side Salad <i>2017 Tar and Roses Heathcote Sangiovese 12</i>	
<b>Bitton Croque Madame</b>	19
(Croque Monsieur with an Egg), Side Salad <i>2017 L'Arjolle Rosè, Syrah, Grenache 12</i>	
<b>Bitton Moroccan Spiced Chicken Sandwich with Fries</b>	18
Mixed Leaves, Tomato, Spanish Onion, Cucumber, Yoghurt Dressing <i>2017 Azahara Pinot Grigio 10</i>	
<b>Toulouse Sausages with Braised Lentils</b>	26
Smoky Bacon, Caramelised Red Onion Jam, Bitton Tarragon White Wine Mustard <i>2016 Garnier et Fils Chablis 16</i>	
<b>Steak au Poivre</b>	36
Fries, Mixed Leaf Salad, Peppercorn Sauce <i>2013 Bordeaux Supérieur Cabernet Merlot 13</i>	

## 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 Puree  
Fries  
Roasted Root Vegetables  
Mixed Salad  
Steamed Broccoli Almondine

## DESSERT

### DESSERT

<b>Lemon Tart</b>	16
Soft Meringue, Mixed Berry Compote	
<b>Bread and Butter Pudding</b>	16
Crème Anglaise, Vanilla Bean Ice Cream	
<b>Rum Baba</b>	16
Crème Chantilly, Pineapple	
<b>Sticky Date Pudding</b>	16
Salted Caramel, Ginger Crumb, Pepe Saya Crème Fraîche	
<b>Cheese Platter</b>	12/17/22
Baguette, Candied Walnuts, Fresh Fruit, Bitton Orange Jelly <i>2015 Clos de Bagatelle 14</i> <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.