



SPRING SET MENU 2022
LUNCH AND DINNER

Entrée

Soupe à L'oignon, French Onion Soup, Garlic Crouton

Bitton Chilli Garlic Masala Pan Fried King Prawns, Soubise, Baby Herb Salad

Chicken Liver Parfait, Brioche, Bitton Pear and Cinnamon Jam

Open Beef Tartare, Cured Free Range Egg Yolk, Parsley

Bitton Tarragon Mustard Aioli, Potato Chips

Mains

Leek and Aubergine Risotto , French Gomashio , Bitton Chilli Garlic Masala

Market Fish, Seasonal Vegetables of the Day

Duck a L'orange, Chargrilled Radicchio Salad, Orange Sauce

200g Beef Eye Fillet, Carrot Purée, Red Wine Jus, Baby Roasted Onion (\$5 add on)

Dessert

Poached Quince Crumble, Cinnamon, Masala Sabayon, Marzipan Crumb

Bread and Butter Pudding , Creme Anglaise, Vanilla Ice Cream

Belgium Chocolate Mousse , Espresso Ice Cream, Roasted Hazelnuts, Sliced Banana

Selection of French Cheeses, Baguette, Muscatels, Lavoche, Bitton Orange Jelly

Tea and Coffee

Lunch and Dinner 3 courses @ \$80, 2 courses @ \$65

***Please note that all parties over 12 incur a 10% service charge, 15% on public holidays
1.5% credit card payment***
