Bitton

SET MENU

SPRING 2023 - LUNCH & DINNER - MENU PARISIEN

ENTREE

Choice on the day:

St Jacques
Scallops, Fondue de Poireaux
Hollandaise Sauce

Duck Confit Salad
Pistachio, Spanish Onion, Lentils
Bitton Caramelised Orange Dressing

Goat Cheese Salad
Carrots, Cherry Tomatoes, Spanish Onion
Fresh Goat Cheese Marinated in Thyme
Caramelised Walnuts, Bitton Lemon Dressing

MAIN

Choice on the day:

Orecchiette Mediterranean Vegetables
Ratatouille, Rocket & Pistou

Pan Fried Barramandi
Fennel Salad, Bitton Coriander Pesto

200g Beef Eye Fillet
Butter Bearnaise, Fries, Petite Salad

Lamb Basquaise
Slow Cooked Lamb, Shallots, Capsicum
Bitton Spicy Tomato Sauce
Mash

DESSERT

Choice on the day:

Vacherin Glace
Strawberry Coulis, Vanilla & Strawberry Ice Cream
Meringue

Coconuts Pannacotta
Mango, Passion Fruit Coulis, Bitton Mango Ginger Jam

Bread and Butter Pudding

Selection of Cheeses
French Cheeses served with Crackers and Bitton Orange Jelly

TEA AND COFFEE

3 courses with Tea and Coffee 105 pp

PAIN FRAIS

Warm Baguette
with Pepe Saya Butter

EVO Oil, Bitton Balsamic Dressing - 2.5 pp
Brasserie Bread Caramelised Garlic Bread - 4.5 pp

Minimum 10 guests
All group bookings incur a 10% service charge
15% on public holidays
2% credit card payment charge