

Bitton

BREAKFAST

PETIT DÉJEUNER

Toast
Turkish, Sourdough, Bake Bar Gluten Free
Multigrain, Raisin, or Croissant,
Pepe Saya Butter and Bitton Preserves - 8.50

Organic Polenta Porridge
Poached Pear
Caramelised Crumbed Almond (V) - 22

French Omelette
Forest Mushrooms, Raclette Cheese,
Sourdough Toast, Bitton Chilli Sauce (V) - 25

Tomato Toast
Goat Cheese, Basil Pesto
Bitton Turmeric Extra Virgin Olive Oil (V) - 23

Eggs Your Way
Poached, Scrambled or Fried
Brasserie Bread Sourdough Toast
Pepe Saya Butter (V) - 17

One Pan Bacon and Eggs
Wood-fired Sourdough
Bitton Spicy Tomato Sauce - 20

Bitton Eggs Benedict
Bacon or Smoked Salmon
Spinach, Poached Eggs, Hollandaise Sauce
Potato Rosti - 26

Chilli Scrambled Eggs
Multigrain Toast
Bitton Spicy Pickled Vegetables (V) - 22

Bitton Croque Monsieur
Organic Ham, Gruyere Cheese, Mornay Sauce
Side Salad with Bitton Tarragon Mustard - 24
Bitton Croque Madame
(as above, with a Fried Egg) - 26

Bitton Vege Burger on Milk Bun
with Grilled Halloumi, Roasted Tomato
Sauteed Spinach, Sweet Potato
Bitton BBQ Sauce (V) - 23

Nutella Crepes
Strawberries and Chantilly Cream - 17

Tartine aux Champignons
Mushroom Bruschetta with Black Truffle Oil,
Poached eggs, Gruyere Cheese (V) - 25

ACCOMPAGNEMENTS

Sauteed Mushrooms, Wilted Spinach
Hash Browns, Spicy Baked Beans
Bacon, Smoked Salmon, Avocado
Roasted Tomatoes - 7.5

DRINKS

FRESH JUICES
Apple | Pineapple | Orange | Carrot | Ginger - 9

SMOOTHIES
Mixed Berry - 9
Banana - 9

BOISSONS
Coke, Coke No Sugar, Ginger Beer, Lemonade,
Lemon Lime & Bitters, Soda Water, Tonic Water - 6
Orangina - 6.5

MILK BAR
Iced Coffee, Iced Chocolate, Milkshake
Vanilla, Chocolate, Caramel - 8.5

ORGANIC TEA
English Breakfast, Earl Grey, Chamomile Flower,
Peppermint Leaf, Sencha Green, Chai High Spice,
Rise & Shine (Lemon & Ginger) - 5

COFFEE BY GRINDERS
Short Black - 4
Cappuccino, Latte, Piccolo, Long Black,
Macchiato, Flat White, Chai Latte, Mocha, Magic
Regular 5.5 | Large 5.9 | Bowl 6.5
Cold Brew, Single Origin - 6
Hot Chocolate - 5.8
Extra shot 0.4
Soy | Almond | Oat | Lactose Free | 0.6
Decaf Available

CHAMPAGNE AND SPARKLING
NV Champagne Taittinger Cuvee Prestige, France - 28
NV Tar and Roses Prosecco, VIC - 15
Bitton Bloody Mary - 19
Mimosa - Sparkling Wine, Orange Juice - 12
Peach Bellini - 12

A 10% surcharge applies on weekends and for parties
of 8 adult guests and over, 15% on public holidays.
All credit card payments incur a 2% surcharge.
No split bills. Thank you.

Bitton

LUNCH

SIGNATURE PLATES

Assiette Savoyarde
Mix Cured Meat, Onion, Bacon, Cornichons, Steamed
Kipfler Potatoes with Melted Raclette Cheese - 35

Bitton Croque Monsieur
Organic Ham, Gruyere Cheese, Mornay Sauce
Side Salad with Bitton Tarragon Mustard - 24
Bitton Croque Madame
(as above, with a Fried Egg) - 26

Bitton Warm Cheese Tart
Heirloom Tomato Salad with Bitton Balsamic Dressing
(V) - 25

Bitton Moroccan Spiced Chicken Sandwich
Mixed Leaves, Tomato, Spanish Onion, Cucumber,
Yogurt Dressing - 23

Grass Fed Beef Burger with Fries
Tomato, Lettuce, Bitton BBQ, Caramelised Onions,
Gruyere Cheese, Bitton Spicy Pickled Vegetables
Mayonnaise - 26

Omelette A'la Paysanne
Smoked Organic Ham, Spinach, Gruyere Cheese, Onion
and Petite Salad - 28

David's Beef Tartare
Small - 22
Large - 38

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ENTREES

Warm Marinated Australian Olives - 9

Chicken Liver Parfait
Brioche, Bitton Pear and Cinammon Jam - 25

Escargots
Snails, Garlic Butter, Baguette
6 pcs - 22

Soup a' L' oignon
French Onion Soup topped with Toasted Croutons
Gruyere Cheese (V) - 22

Bitton Caesar Salad
Cos Lettuce, Bacon, Egg, Anchovies, Capers, Bitton
Tarragon Mustard, Parmesan, Bitton Chilli Oil, Toasted
Bread - 26
ADD Grilled Chicken - 5

PLATS

Fettuccine Forestiere
Mushrooms, Spinach, Walnuts and Confit garlic (V) - 32

Pan Fried Wild Caught Snapper Fillet
Sauteed Spinach, Kipfler Potato, Grenobloise Sauce -
44

Duck Ragu Tagliatelle
48 hrs slow cooked Duck Merryland, Pancetta
Preserved Lemon and Red Wine Jus - 46

Beef Eye Fillet
Fries, Petite Salad
Red Wine Jus or Beurre Maitre d'hotel - 52

Souris d'agneau Braise'
12 hrs slow cooked Lamb Shank, soft Polenta - 42

Supreme' de Poulet
Merryland Chicken Supreme, Paris Mash, Creamy
Mushroom Sauce - 40

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PAIN FRAIS

Warm Baguette with Pepe Saya Butter
EVO Oil, Bitton Balsamic Dressing
3.5 pp

Brasserie Bread
Caramelised Garlic Bread
4.5 pp

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ACCOMPAGNEMENTS

French Fries, Sea Salt - 10
Market Greens - 10
Paris Mash - 10
Garden Salad
(mix leaves, carrots, tomato, spanish onion) - 10

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DINNER

TO SHARE

Warm Marinated Australian Olives - 9

Charcuterie
Mix Cured Meat, Bitton Spicy Pickled
Vegetables, Cornichons, Baguette - 40

Chicken Liver Parfait
Brioche, Bitton Pear and Cinammon Jam - 25

Escargots
Snails, Garlic Butter, Baguette
6 pcs - 22

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ENTREES

Salade de Chevre Chaud
Warm Goat Cheese Salad with Spanish Onion
Caramelised Walnut , Pear
Bitton Lemon Dressing (V) - 26

Soup a' L' oignon
French Onion Soup topped with Toasted Croutons
Gruyere Cheese (V) - 22

Bitton Caesar Salad
Cos Lettuce, Bacon, Egg, Anchovies, Capers, Bitton
Taron Mustard, Shaved Parmesan, Bitton Chilli Oil,
Toasted Bread - 26
ADD Grilled Chicken - 5

David's Beef Tartare
Small - 22

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SEASONAL SPECIAL

Raclette
The name "raclette" comes from the French word
"racler" which means "to scrape" or "to grate." The dish
is named after the cheese used.

Hot Melted Raclette Cheese
accompanied with Steamed Kipfler Potato
Cured meats, Onions, Bacon, Cornichon
35 FOR 1
60 FOR 2

PLATS

Pan Fried Wild Caught Snapper Fillet
Sautéed Spinach, Kipler Potato, Grenobloise Sauce - 44

Duck Ragu Fettuccine
48 hrs slow cooked Duck Merryland, Pancetta, Pre-
served Lemon and Red Wine Jus - 46

Fettuccine Forestiere
Mushrooms, Spinach, Walnuts and Confit garlic (V) - 32

Beef Eye Fillet
Fries, Petite Salad
Pepper Sauce or Beurre Maitre d'hotel - 52

Souris d'agneau Braise'
12 hrs slow cooked Lamb Shank, soft Polenta - 42

Supreme' de Poulet
Merryland Chicken Supreme, Paris Mash, Creamy
Mushroom Sauce - 40

David's Beef Tartare - 38

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PAIN FRAIS

Warm Baguette with Pepe Saya Butter
EVO Oil, Bitton Balsamic Dressing
3.5 pp

Brasserie Bread
Caramelised Garlic Bread
4.5 pp

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ACCOMPAGNEMENTS

French Fries, Sea Salt - 10
Market Greens - 10
Paris Mash - 10
Garden Salad
(mix leaves, carrots, tomato, spanish
onion) - 10

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TAKEAWAY

BREAKFAST

Toast
Turkish, Sourdough, Bake Bar Gluten Free
Multigrain, Raisin, or Croissant,
Pepe Saya Butter and Bitton Preserves - 5.50

Bitton Bacon and Egg Roll
Spicy Tomato Sauce | BBQ Sauce - 10.50
ADD Cheese, Rosti, Avocado - 1

Avocado, Sea Salt on Toast (V) - 12

Organic Polenta Porridge
Poached Pear
Caramelised Crumbed Almond (V) - 22

Toasted Double Smoked
Organic Ham Cheese Croissant - 10
ADD Tomato - 1

Bitton Eggs Benedict
Bacon or Smoked Salmon
Spinach, Poached Eggs, Potato Rosti
Hollandaise Sauce - 20

Chilli Scrambled Eggs in Turkish Roll
Bitton Spicy Vegetable Pickle (V) - 15

Tomato and Goat Cheese
on Sourdough with Basil Oil (V) - 14

French Crepes
Strawberry Vanilla Jam, Berry Compote (V)
- 14

Omelette Paysanne
Raclette Cheese, Sourdough Toast
Bitton Spicy Tomato Sauce - 20

LUNCH

Duck Ragu Tagliatelle
48 hrs slow cooked Duck Merryland, Pancetta
Preserved Lemon and Red Wine Jus - 32

Club Sandwich
Chicken, Bacon, Egg, Fresh Tomato
Mayonnaise, Bitton BBQ Sauce - 22

180g Grass Fed Beef Burger
Mixed Leaves, Bitton BBQ Sauce
Bitton Spicy Pickled Vegetables
Mayonnaise - 20

Bitton Croque Monsieur
Organic Ham, Gruyere Cheese, Mornay Sauce
Side Salad with Bitton Tarragon Mustard - 18

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DRINKS

FRESH JUICES
Apple | Pineapple | Orange | Carrot | Ginger - 9

SMOOTHIES
Mixed Berry - 9
Banana - 9

MILK BAR
Iced Coffee, Iced Chocolate, Milkshake
Vanilla, Chocolate, Caramel - 8.5

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