

TO START

French Crepes with Bitton Strawberry & Vanilla Jam

Organic Polenta Porridge with rhubarb compote and grilled almonds

MAIN COURSE

Bitton Eggs Benedict choice of bacon or smoked salmon with spinach, poached eggs, hollandaise sauce, and a potato rosti

or

Bitton French Omelette Tomato concassé, soft fresh herbs served with wood-fired sourdough

or

Bitton Croque Monsieur Ham, Gruyère cheese, and mornay sauce with a side salad and Bitton Tarragon Mustard



ENTRÉE

Warm Marinated Australian Olives Chicken Liver Parfait French Onion Soup

MAIN COURSE

Moules Marinières Classic garlic, parsley, white wine with pommes frites

or

Steak Frites Choice of 200g Eye Fillet or Chef's Cut, served with pommes frites and red wine jus, green peppercorn sauce, or Cafe de Paris butter

DESSERT

Mini Crème Brûlée

\$60



TO START

Baguette
Alsascienne Tarte Flambe
Coquilles St Jacques
David's Steak Tartare

MAIN COURSE

Ling Pot-Au-Feu Seared ling, cloudy bay clams and shimenji mushroom broth, potatoes, savoy cabbage

or

Steak Frites
Choice of 200g Eye Fillet or Chef's Cut,
served with pommes frites and red wine
jus, green peppercorn sauce, or Cafe de
Paris butter

DESSERT

Crème Brûlée Coconut Pannacotta Affogato



TO START

Warm Marinated Olives
Baguette

Charcuterie
mix cured meats, Bitton spicy pickled
vegetables, cornichons with baguette

MAIN COURSE

À LA CARTE

DESSERT

Crème Brûlée

\$120