# Bitton

SET MENU

MENU PARISIEN

## ENTREE

To Share:

Selection of Charcuterie and Antipasto

St Jacques
Scallops, Pea purée, preserved lemon

Feuilleté d'escargots
Snails, Garlic Butter in a Vot au Vent

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

## MAIN

Choice on the day:

Cherry Tomato and Zucchini Fettucini
Garlic Confit, Basil

Pan Fried Barramundi
Pickled Salad, Watercress, Basamic Dressing

Lamb á la Maroccaine
Slow Cooked Lamb
Merguez, Couscous, Chickpeas, Carrots, Zucchini, Eggplant

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

## DESSERT

Choice on the day:

Creme Brulee
Bread and Butter Pudding

Coconuts Pannacotta
Mango, Passion Fruit Coulis
Bitton Mango Ginger Jam

Profiterole Choco Choco
Choux, Creme Anglaise, Hot Chocolate Sauce
Vanilla Ice Cream & Caramelised Almonds

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

## TEA AND COFFEE

3 courses with Tea and Coffee 110 pp

A 10% surcharge applies on Weekends and for parties of 8 or more adult guests, and a 15% surcharge applies on public holidays. All credit card payments will incur a 2% surcharge. We do not split bills. Thank you.