Bitton 25

BREAKFAST

PETIT DÉJEUNER

TOAST
Turkish, sourdough, multigrain, gluten-free, raisin toast, or croissant. Served with Pepe Saya Butter and **Bitton Preserves** - 9.5

ORGANIC POLENTA PORRIDGE
With poached rhubarb (V) - 24

FRENCH TOAST
With mascarpone, pistachios, berries and maple syrup (V) - 25

EGGS YOUR WAY
Poached, scrambled, or fried eggs with wood-fired sourdough and Pepe Saya Butter (V) - 18

ONE PAN BACON & EGGS
Served with wood-fired bread and **Bitton Spicy Tomato Sauce** - 24

BITTON BACON & EGG ROLL
With double eggs, double bacon, served on a Brioche Gourmet bun and **Bitton BBQ Sauce** - 18

SAUTÉED MUSHROOM PROVENÇAL
Served with wood-fired bread and gruyere - 22

CREPES
Served with **Bitton Strawberry & Vanilla Jam** (V) - 18

BITTON EGGS BENEDICT
Served with spinach, poached eggs, hollandaise sauce, and a potato rosti. Choice of bacon, ham, salmon (A) , or mushrooms - 27

BITTON CHILLI EGGS
Chilli scrambled eggs, Bitton spicy pickled vegetables and wood-fired sourdough - 25

BITTON FRENCH OMELETTE
Gruyere cheese and fine herbs served with wood-fired sourdough (V) - 28

BITTON CROQUE MONSIEUR
Ham, Gruyère cheese, and Mornay sauce with a side salad and **Bitton Tarragon Mustard** - 26
Bitton Croque Madame
(as above with a fried egg) - 28

AVOCADO ON TOAST
Wood-fired sourdough topped with smashed avocado and a fresh wild rocket salad, finished with **Bitton Lemon Dressing** - 22
Add: Feta 2 | Poached Egg 3 | Smoked Salmon (A) 4

STEAK & EGGS
100G steak, two fried eggs, **Bitton Chilli Sauce**, and wood-fired sourdough - 29

ACCOMPAGNEMENTS
Merguez Sausage, Sautéed Mushrooms, Wilted Spinach, Hash Browns, Bacon, Smoked Salmon (A), Avocado, Roasted Tomatoes - 8

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 25
LUNCH

PAIN FRAIS
Baguette with Pepe Saya Butter,
EVO Oil, **Bitton Balsamic Dressing** - 4pp
Caramelised Garlic Bread - 5pp

ENTREE

WARM MARINATED OLIVES - 8

ESCARGOTS
Garlic butter and baguette (6pcs) - 20

CHEESE SOUFFLE
With double-baked Gruyère cheese - 26

CHICKEN LIVER PARFAIT
Served with toasted Brioche Gourmet, **Bitton Orange Jelly** and pickled currants - 24

BITTON SPICED STEAK TARTARE
Served with pommes frites - 30

BITTON GRAZING BOWL
Raw tuna (A), seasonal grains, vegetables and accompaniments - 27

SIGNATURE PLATES

BITTON CROQUE MONSIEUR
Ham, Gruyère cheese, and Mornay sauce with a side salad and **Bitton Tarragon Mustard** - 26
Bitton Croque Madame
(as above with a fried egg) - 28

BITTON WARM CHEESE TART
Heirloom tomato salad **Bitton Balsamic Dressing** (V) - 26

MOROCCAN CHICKEN SANDWICH
Bitton Moroccan Spice, mixed leaves, tomato, Spanish onion, cucumber and natural yogurt - 24

ACCOMPAGNEMENTS
Shoestring fries - 10
Oven-roasted potatoes, rosemary - 10
Green beans Provençal - 10
Green salad, **Bitton Lemon dressing -** 10

PLATS

BURRATA SALAD
Heirloom cherry tomatoes marinated in Chardonnay and balsamic vinaigrette, finished with torn basil - 26

SMOKED LOBSTER MAC AND CHEESE
With house salad (I) - 36

PAN-ROASTED BARRUMUNDI
With warm French lentils, sauce vierge and crispy leeks (A) - 42

SPANNER CRAB ROLL
On a Brioche Gourmet hotdog served with shoestring fries (A) - 32

CHICKEN SCHNITZEL
Pan-fried schnitzel served with Dijon cream sauce and Paris mash - 36

GRASS-FED BEEF BURGER WITH FRIES
Tomato, lettuce, **Bitton BBQ Sauce,** Caramelised onions, Gruyere cheese, Pickled Vegetables, Mayonnaise on a Brioche Gourmet bun - 28

BITTON STEAK SANDWICH
Rump steak, Gruyère, caramelised onion, Dijon and cornichon mayonnaise, Café de Paris butter, rocket and frites - 36

STEAK FRITES
200G Black Angus Oakdale Beef Tenderloin, served with café de Paris butter and shoestring fries - 56

DESSERTS
Bitton Flourless Chocolate Cake with fresh raspberries and raspberry sorbet - 18
Bread & Butter Pudding -16
Crème Brûlée - 15
Seasonal Tarte Tatin, vanilla ice cream - 18

Assiette de Fromages
Selection of French Cheeses with bread and **Bitton Orange Jelly**
One 15 | Two 22 | Three 32

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Bitton 25
DINNER

PAIN FRAIS
Baguette with Pepe Saya Butter,
EVO Oil, **Bitton Balsamic Dressing** - 4pp
Caramelised Garlic Bread - 5pp

ENTREE

WARM MARINATED OLIVES - 8

BURRATA SALAD
Heirloom cherry tomatoes marinated in Chardonnay and balsamic vinaigrette, finished with torn basil - 26

ESCARGOTS
Garlic butter and baguette (6pcs) - 20

SPANNER CRAB SALAD
With celeriac rémoulade made with apple, crème fraîche, seasonal leaves and citrus (A) - 32

TARTE TATIN OF ENDIVE
Caramelised endive tart with blue cheese, bitter leaves and sherry dressing - 26

CHEESE SOUFFLE
With double-baked Gruyère cheese - 26

CHICKEN LIVER PARFAIT
Served with toasted Brioche Gourmet, **Bitton Orange Jelly** and pickled currants - 24

BITTON SPICED STEAK TARTARE
Served with pommes frites - 30

ACCOMPAGNEMENTS
Shoestring fries - 10
Oven-roasted potatoes, rosemary - 10
Green beans Provençal - 10
Green salad, **Bitton Lemon dressing -** 10

PLATS

RISOTTO
Roasted pumpkin, whipped goat's cheese, beurre noisette, pickled pear and hazelnut crumb - 28

PAN-ROASTED JOHN DORY
New Zealand John Dory (I) with braised leeks, fennel, brown butter and capers - 45

HONEY MUSTARD ROASTED SPATCHCOCK
Served with celeriac purée, fried sage and chicken jus gras - 42

ROASTED DUCK BREAST
With caramelised endive, parsnip purée and orange jus - 48

STEAK FRITES
Black Angus Oakdale Beef Tenderloin, served with café de Paris butter and shoestring fries - 56

BUTCHER'S CUT
Chef's weekly cut ~ ask your waiter - MP

DESSERTS
Flourless Chocolate Cake with fresh raspberries and raspberry sorbet - 18
Bread & Butter Pudding - 14
Crème Brûlée - 14
Seasonal Tarte Tatin, vanilla ice cream - 18

Assiette de Fromages
Selection of French Cheeses with bread and **Bitton Orange Jelly**
One 15 | Two 22 | Three 32

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Bitton 25
DRINKS

COFFEE BY GRINDERS
Short Black - 5
Macchiato
Piccolo
Cappuccino
Latte
Long Black
Flat White
Mocha - 6.5
Magic - 6.5
Ristretto Latte - 6
Regular 6 / Large 6.5
Extra Shot - 1
Soy, Almond, Oat, Coconut, Lactose Free - 1
Syrup: Vanilla, Caramel, Hazelnut - 0.8
Decaf Available

MILK BAR
Hot Chocolate - 6
Hot Turmeric Latte - 7
Hot Matcha Latte - 7
Iced Latte - 8.5
Iced Coffee - 8.5
Iced Mocha - 9
Iced Chocolate - 9
Iced Chai Latte - 9
Iced Matcha - 12
Iced Strawberry Matcha - 14
Iced Cloud Coconut Matcha - 12
Milkshake (Vanilla, Chocolate, Caramel, Strawberry, Hazelnut) - 10

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FRESH JUICES - 10
SWEET & SOUR (orange, lime, mint)
SUMMERTIME (orange, pineapple, apple)
IMMUNE BOOSTER (apple, celery, carrot, ginger)
GREEN JUICE (spinach, cucumber, celery, apple)

SMOOTHIES - 10
Mixed Berry
Banana
Mango

BOISSONS
Coke, Coke No Sugar, Ginger Beer, Lemonade, Lemon Lime & Bitter, Tonic Water - 6
Maison Perrier Lemonjito - 6
Maison Perrier Roséllini - 6
Santa Vittoria - 1L 10.5/ 330ml 5.5
Perrier - 750ml 10.5 / 330ml 5.5
Orangina - 6

ORGANIC TEA BY PENELOPE SACH - 6
Petal Lemontang
Green Tea
Peppermint
Sticky Chai (loose leaf tea)
English Breakfast
Earl Grey

CHAMPAGNE & SPARKLING
NV Champagne Taittinger Cuvee Prestige, France - 28
Bandini Prosecco Italy - 16
Bitton Bloody Mary - 19
Mimosa, Sparkling Wine & Orange Juice - 14

Bitton 25
TAKEAWAY

TOAST
Turkish, sourdough, multigrain, gluten-free, raisin toast, or croissant. Served with Pepe Saya Butter and **Bitton Preserves** - 6.5

ORGANIC POLENTA PORRIDGE
With poached rhubarb (V) - 18

TOASTED DOUBLE SMOKED
Organic ham and cheese croissant - 14
ADD Tomato - 1

BITTON BACON & EGG ROLL
With double eggs, double bacon, on Turkish bread with **Bitton BBQ Sauce** - 14
ADD Avocado 1, Cheese 1, Hashbrown 1

AVOCADO ON TOAST
Wood-fired sourdough topped with smashed avocado and a fresh wild rocket salad, finished with Bitton Lemon Dressing - 15
Add: Feta 2, Poached Egg 3, Smoked Salmon (A) 4

CREPES
Served with **Bitton Strawberry & Vanilla Jam** (V) - 16

BITTON WARM CHEESE TART
Heirloom tomato salad with **Bitton Balsamic Dressing** - 22

BITTON FRENCH OMELETTE
Gruyere cheese and fine herbs served with wood-fired sourdough (V) - 24

BITTON CROQUE MONSIEUR
Ham, Gruyère cheese, and Mornay sauce with a side salad and **Bitton Tarragon Mustard** - 22

MOROCCAN CHICKEN SANDWICH
Bitton Moroccan Spice, mixed leaves, tomato, Spanish onion, cucumber and natural yogurt - 20
ADD Shoestring fries - 3

BITTON STEAK SANDWICH
Rump steak, Gruyère, caramelised onion, Dijon and cornichon mayonnaise, Café de Paris butter, rocket and frites - 32

SPANNER CRAB ROLL
On a Brioche Gourmet hotdog served with shoestring fries (A) - 28

GRASS-FED BURGER WITH FRIES
Tomato, lettuce, **Bitton BBQ Sauce**, caramelised onions, Gruyère, pickled vegetables, mayonnaise on a Brioche Gourmet bun with shoestring fries - 26

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