

SET MENU



BRUNCH AUTUMN 2017

TO START

French Crepes with **Bitton Strawberry Vanilla Jam**

Gluten Free Maple Crunch Granola
Amarena Cherries and Pepe Saya Crème Fraiche and **Bitton Orange Jelly**

Toast - Brioche, Wood-fired Sourdough, Sour Cherry, Quinoa
from Brasserie Bread served with **Bitton Preserves** or Nutella

MAIN

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

Tomato and Goats Cheese
Sourdough Toast with Basil Oil

Bitton Eggs Benedict
Two Poached Eggs on Toasted Brioche with Crispy Bacon
Sautéed Spinach and Hollandaise Sauce

2 course with tea and coffee \$30 per person
Main with tea and coffee \$22 per person

Menu is for 12 people or more
