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SET MENU

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**LUNCH AUTUMN 2017**

Caramelised Garlic Bread

**ENTRÉE**

Grain Salad

Lentils, Grilled Asparagus, Red Pepper Confit  
and **Bitton Chilli Oil**

Salmon Fish Cakes

Salad of Fresh Herbs, Preserved Lemon, Heirloom Tomatoes  
and **Bitton Spiced Mayonnaise**

**MAIN**

Pickled Mushroom Risotto

Marinated in **Bitton Chilli Oil**, Sautéed Spinach  
and a Fennel Salad

Chicken Sauté Vinaigre

Autumn Vegetables and Truffle Potato Puree

**DESSERT**

Lemon Tart

with Soft Meringue and Mixed Berry Compote

Belgium Chocolate Mousse

Hazelnut and **Bitton Citrus Honey**

**TEA AND COFFEE**

**3 courses with Garlic Bread \$65 per person**

**2 Courses with Garlic Bread \$50per person**

*Menu is for 12 people or more  
please advise of any dietary requirements*

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