Bitton

AUTUMN 2017 LUNCH MENU 12.00PM - 4.00PM



PAIN FRAIS

FRESH BREAD
7

Brasserie Bread Caramelised Garlic Bread

Warm Whole Baguette with Pepe Saya Butter or EVO Oil and **Bitton Balsamic Dressing**



CLASSIQUE

BITTON CLASSICS
AS SEEN IN OUR COOKBOOK!

Grass Fed Beef Burger
Bitton Spicy Vegetable Pickle and
Bitton Mayonnaise, Fresh Tomato,
Mixed Leaves, Caramelised Onions on a
Turkish Roll, served with Pomme Frites

18 2015 Red Claw Pinot Noir 12

Club Sandwich

Chicken, Bacon, Egg, Fresh Tomato, Bitton BBQ Sauce and Bitton Mayonnaise served with Pomme Frites

18 2016 House of Plantagenet Chardonnay 11

Bitton Croque Monsieur Bitton Tarragon Mustard, Organic Ham, Gruyere Cheese and Mornay Sauce served with a Side Salad

16

Bitton Croque Madame (Croque Monsieur with an Egg)

18 2015 Domaine des Bonnetières Gamay 12

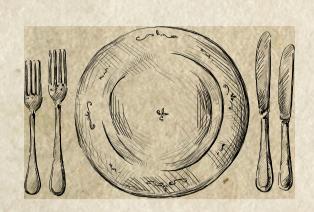
Savoury Crépe Bitton Coriander Pesto, Mushroom, Spinach, Goats Cheese. Served with Pomme Frites and Salad

19 2016 Black Cottage Sauvignon Blanc 10

Bitton Moroccan Spiced Chicken Sandwich

Yoghurt, Tomato and Mixed Leaves served on a Turkish Roll

16 2015 Château St Maurice Roussanne-Grenache Blanc 12



DÉJEUNER

LUNCH

Grain Salad

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

18

2016 House of Plantagenet Chardonnay 11

Bitton Moroccan Spiced Lamb Salad

Macadamia Nuts, Feta, Pumpkin and Dukkha

24

2015 Red Claw Pinot Noir 12

French Brie Baguette

Brie, Cornichons, Bitton Pear and Cinnamon Jam and Watercress Salad

16

2016 Mountadam Pinot Gris 11

Pain Bagnat

Sandwich with Tuna, Egg, Tomato, Spinach and Onions, **Bitton Black Olive Tapenade** and **Bitton Spiced Mayonnaise** on Turkish Bread

16

2016 Black Cottage Sauvignon Blanc 10

Salmon Fish Cake

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

24

2015 L'Arjolle Sauvignon Blanc Viognier 10

Pickled Mushroom Risotto

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

23

2015 Château St Maurice Roussanne-Grenache Blanc 12

Sirloin Steak 250g

Pomme Frites, Café de Paris Butter and Salad

29

2014/15 Thorn-Clarke Shotfire Shiraz 12

₩.

ACCOMPAGNEMENTS

SIDE ORDER

8

Green Salad

Pomme Frites

Truffle Potato Purée

Steamed Broccolini with roasted Walnuts and Feta

DESSERT

DESSERT

Lemon Tart

Soft Meringue and Mixed Berry Compote 12

Crepe Suzette

Flambéed with Grand Marnier, Ginger Sauce and Orange Sorbet 14

Belgian Chocolate Mousse

Hazelnuts and Bitton Citrus Honey

14

Apple Tarte Tatin

Crème Anglaise and Caramel Ice Cream

15

Bread and Butter Pudding

Crème Anglaise, Vanilla Bean Ice Cream and **Bitton Orange Jelly**

15

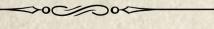
Cheese Platter

Baguette, Candied Walnuts, Fresh Fruit and **Bitton Orange Jelly**

20

2014 Clos de Bagatelle, Muscat, France 12

All ice cream is 100% natural and created by Booza for Bitton



PLEASE NOTE

Please talk to our wait staff about any special dietary requirements.

10% surcharge applies on Public Holidays.
BYO Thursdays only. Corkage \$4 per person.
BYO not available for functions.
Bitton products are indicated in bold and are available for purchase in the Café or online.

No split bills.



GOURMANDISES

SWEET THINGS

Gelato and Sorbet 1 or 2 scoop; 4.50/8

Belgian Chocolate, Vanilla Bean, Salted Caramel, Mixed Berry Sorbet,

Coconut Sorbet

Chocolate Brownie

Gluten Free Muffins 4.5 Shortbread 4

4



PRODUCT RANGE

All the highlighted items on this menu are from our Bitton product range and are available from both cafés and online.

Bitton Dressing
Lemon Dressing

Caramelised Orange & Chilli Balsamic Dressing

BBQ Sauce

Chilli Oil

Coriander Pesto

Chilli Garlic Masala

Monkey Nut Chutney

Moroccan Spice

Black Olive Tapenade

Spicy Tomato Sauce

Tomato Sauce

Orange Jelly

Strawberry & Vanilla Jam

Tarragon and White Wine Mustard

Citrus Honey with Sea Salt

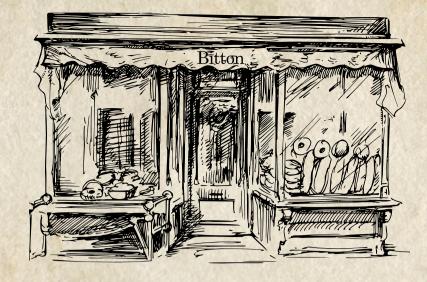
Spiced Mayonnaise

Head to bittongourmet.com.au to shop now!



GIFTS AND HAMPERS

Head online to our website
bittongourmet.com.au to see
a selection of gift ideas
including hampers,
Bitton gift cards, gift packs
and cookbooks!



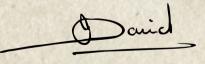
It all started with a jar of Strawberry & Vanilla Jam, made from a recipe lovingly passed down from grandmother to grandson...

"My philosophy and approach to food is to provide people with a feeling of coming home, of being able to relax and enjoy their meal in the company of good friends.

As a child, my mother would welcome and cook for large numbers of people. Not for a special occasion, instead for the company and enjoyment that comes with the preparing and eating of seasonal produce with friends and family.

My cooking comes from that sense of 'open house' where the host welcomes his guests to the table and introduces them to the passion he feels for the produce and in the preparation of dishes. This philosophy is reflected in my menus in Alexandria and Oatley. People from all walks of life are welcomed and my hope is that they will both become community hubs and a sanctuary for people when they drop in for a coffee, meet up with friends, mums and babies catching up for play dates, special occasion lunches or relaxed dinners.

Food is about living life and enjoying every moment that comes your way. These menus are created to encourage passionate conversation and memorable experiences around the table. Bon appetit."



David Bitton

CONTACT AND OPERATING HOURS

For the operating hours for Bitton Alexandria and Bitton Oatley please head to our website **bittongourmet.com.au**.

To make a reservation or for information please call our Head Office on (02) 95195111 (option 1), email info@bittongourmet.com.au or visit our website.

SOCIAL MEDIA

Join us for special events, special offers and all things Bitton!





@bittongourmet

FUNCTIONS AND EVENTS

Both Bitton Oatley and Bitton Alexandria have several areas perfect for all types of events. Whether it's a Christening, intimate client dinner, family gathering, cocktail party, an out of office day or even a wedding, we can assist you.

Bitton also hold regular events throughout the year such as Valentine's Day Opera and Dinner, Bastille Day, Christmas Dinners, French regional degustations and much more! Head to bittongourmet.com.au to join our database and

BITTON CONSULTING

be the first to know!

Did you know that we have a consulting business? We offer a customised service to small business and can assist with product development, business planning, marketing, retail strategy, menu consultancy, recipe development and much more. Read more on our website bittonconsulting.com.au or call us on (02) 9519 5111.

HOME DELIVERY

(ALEXANDRIA ONLY)

Did you know that you can order our full menu from the comfort of your own home through our various home delivery partners. Delicious food available from your couch! Head to our website and search for home delivery!

Bitton