



PAIN FRAIS

FRESH BREAD
7

Brasserie Bread Caramelised Garlic Bread

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



ACCOMPAGNEMENTS

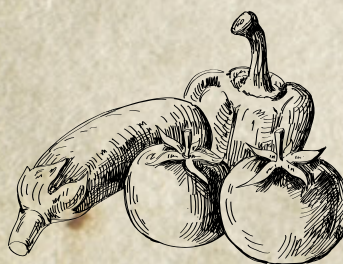
SIDE ORDER
8

Green Salad

Pommes Frites

Truffle Potato Puree

Steamed Broccolini
with roasted Walnuts and Feta



QUELQUE CHOSE A PARTAGER

SHARING PLATES
FOR 1 PERSON 18, 2 PEOPLE 28,
4 PEOPLE 38

Charcuterie Plate

2014/15 Thorn-Clarke Shotfire Shiraz 12

Bitton Antipasto Plate

2015 L'Arjolle Rosé, Syrah, Grenache 10

ENTRÉES

APPETISER/STARTER

Freshly Shucked Sydney Rock Oysters

Natural or served with Mignonette

18 (1/2 dozen)

NV Canard-Duchêne Cuvée Léonie 20

Chicken Liver Parfait

Poached Muscatels, Sweet and Sour Onions **Bitton Orange Jelly**
and Toasted Sourdough

16

2015 L'Arjolle Rosé, Syrah, Grenache 10

Twice Baked Soufflé

Gruyere and Goats Cheese served with Rocket Salad Dressed
with **Bitton Lemon Dressing**

18

2016 Black Cottage Sauvignon Blanc 10

Beetroot Cured Kingfish

Pickled Cucumber, Radish and shaved Fennel

18

2015 Domaine des Bonnetières Gamay Beaujolais 12

Bitton Chilli Oil Seared Scallops

Sauce Vierge, Ligurian Olives and Cauliflower Puree

19

2016 Mountadam Pinot Gris 11

PLATS

DINNER

Pickled Mushroom Risotto

Smoked Baby Leeks, **Bitton Coriander Pesto** Aged Parmesan

24

2015 Château St Maurice Grenache Noir, Syrah 12

Salmon Fillet

Pea and Sorrel Beurre Blanc and Crispy Caper Berries

29

2016 House of Plantagenet Chardonnay 11

Chicken Sauté Vinaigre

Autumn Vegetables and Truffle Potato Puree

25

2015 L'Arjolle Rosé, Syrah, Grenache 10

Lamb Rump

Du Puy Lentils, Salsa Verde and **Bitton Rosemary Thyme Vanilla Oil**

29

2014/15 Thorn-Clarke Shotfire Shiraz 12

Beef Eye Fillet 180g

34

or Sirloin Steak 250g

29

Café de Paris Butter, Pomme Frites and Watercress Salad

2014 Credaro Kinship Cabernet Merlot 10

DESSERT

DESSERT

Lemon Tart

Soft Meringue and
Mixed Berry Compote

12

Crêpes Suzette

Flambéed 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



GOURMANDISES

SWEET THINGS

Gelato and Sorbet 1 or 2 scoop; 4.50/8

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

Gluten Free Muffins 4.5

Shortbread 4

Chocolate Brownie 4

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.

\$20 Locals night every Wednesday,
excluding beef eye fillet

No split bills.



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

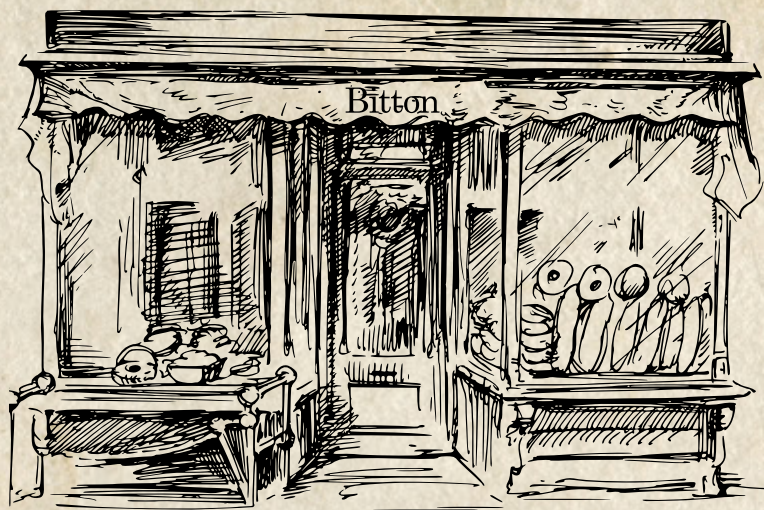
Spiced Mayonnaise

**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 be the first to know!

BITTON CONSULTING

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!

DAVID
 **Bitton**