

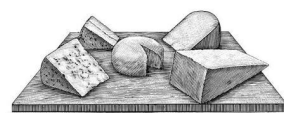
# Bitter Suite

Casual dining at its finest — whether it's traditional dining or casual sharing you're after, we have something for everyone. You can opt to share a board, dips, and nibbles; a selection of small, medium, and large bites; weekend share plates for two, or enjoy your own meal(s) and sweet(s) — available all day. Ask staff about our weeknight specials.

## CYO Boards

Create your own board — choose your own cheese, meats, dips & nibbles - two to four items per board. Each board includes a selection of breads, celery, quince, grapes, picalilli, and chutney. *gf\* df\* v\* vv\* nf*

\$15 base price + add-ons (see prices below)



## Cheese

gorgonzola dolce Blue

cave aged Cheddar

comtois Brie

smoked Scamorza

\$4 per cheese

## Meats

truffled Soppressa

smoked Wagyu

fellino hot Salami

Jamon

\$6 per meat

## Dips

Trio of dips \$12

dukkah, balsamic & olive oil

smoked trout *gf, nf*

hummus *df, gf*

\$3 per dip



## Nibbles

Trio of nibbles \$10

pickles

pork scratchings

olives

\$5 per nibble

## Small Bites

Southern fried popcorn chicken *nf* \$12  
— with hot sauce

Duck pancakes with hoisin (4) *nf* \$18  
— cucumber, sesame, coriander

Chilli pepper squid with aioli (sml/lrg) \$10/  
— lightly tossed in chilli cornflour *gf, df, nf* \$15

Pink pepper soft shell crab (3) *gf, df, nf* \$18  
— lime, thai basil, coriander & mint

Roasted cauliflower & chickpeas *gf, nf, vv* \$11  
— parsley, dijon & seeded mustard

Blue cheese stuffed jalapenos *gf, nf* \$10  
— flash fried

Edamame — ginger, chilli, garlic *vv, gf, nf* \$8

Polenta arancini fingers (3) *v, gf* \$10

Brocolini with citrus & cashew *v, gf, vv\** \$6

Mixed summer side salad *gf, nf, vv* \$6

Sweet potato wedges with chipotle *gf, df* \$7

Skinny fries for two with aioli *gf, nf, vv\** \$8



## Medium Bites

Roast chicken & pomegranate salad \$15  
— iceberg, red-onion, cucumber & seeded vinaigrette *gf, df, nf* \$16

Mango & mint salad *gf, vv* \$15  
— macadamia, avocado, rocket, citrus-chilli dressing \$16

## Big Bites

*gf, nf* Lamb shoulder \$29  
— roasted for six hours, burnt brocolini, goats curd, pickled beetroot & puree

*gf, nf, df\** 200g Ribeye steak \$30  
— pan fried in garlic & thyme, hand-cut chips, roasted tomato, mushroom, pink-peppercorn jus

*gf, nf* Atlantic salmon \$29  
— pot roasted, mussel velouté, samphire & dill crushed potatoes

*nf* Chicken schnitzel \$24  
— truffled sopressa, edam cheese, rich tomato purée, rocket salad

*nf* Soft shell crab linguini \$26  
— cherry tomatoes, chilli, capers, spinach, olive oil

Smoked duck breast & orange risotto \$26  
— blackberry & burnt onion jus, *gf, nf, df\** parmesan

*vv, nf* Truffled mushroom risotto \$23  
— button, shimeji, portobello

*nf, gf\** Rosemary lamb burger \$17  
— pickles, tomato cucumber relish, mint aioli, add fries \$3

*nf* Chicken schnitzel burger \$16  
— tomato, lettuce, aioli, add fries \$3

*gf\*, vv\** Crushed avocado & goats curd \$16  
— cherry tomatoes, dukkah, balsamic

*v* Haloumi burger — tomato, avo \$16

## Weekend Plates for two

Steak plate — 500g Black Onyx sirloin dry aged, served with roast veg & greens, and pink peppercorn jus *nf, gf* \$55

Available from 5.30pm Friday & Saturday



Seafood plate — a selection of grilled fish, cold crustaceans & molluscs served with chips, salad, and tartare *gf, nf, df\** \$90

Available from 12pm Saturday & Sunday, subject to availability

## Suite Sweets

\$13 Iced strawberry cheesecake  
— textures of strawberry, meringue

\$13 *gf\** Deconstructed chocolate tart  
— mascarpone & raspberries

\$13 Sticky banoffee pudding  
— banoffee sauce, vanilla bean icecream



## Feeding Hours

Menu available from 12pm Tuesday — Sunday (dining-in or takeaway) until 8.30pm tues, wed, thurs, 9.30pm Friday & Saturday, and 6pm Sunday. Breakfast available Saturday & Sunday between 9am and 12pm, see brekkie menu. Enjoy!