



Christmas

LUNCH MENU

25 DECEMBER 2022

11:30 - 3PM



2 OR 3 COURSES

\$105 PER PERSON		\$135 PER PERSON
2 COURSES		3 COURSES



CHAMPAGNE COCKTAIL ON ARRIVAL
SMOOTH JAZZ LIVE MUSIC WITH LEENA
SALIM



Bitter Suite New Farm

07 3254 4426

2/75 Welsby St, New Farm 4005



ENTRÉE

- Caramelised onion, Persian feta and pumpkin tart
- Pan seared scallops served on a burnt butter carrot puree and a roast red pepper and parsley pesto
- Pear, grape, pomegranate and candied pecan salad

MAIN COURSE

- 250g rib eye fillet served with seasonal veg and a bone marrow, sage and truffle butter.
- Hazelnut and thyme crusted market fish with seasonal veg and a beurre Blanc sauce
- Fennel, leek and chilli risotto with Persian feta

DESSERT

- House-made Christmas trifle
- Cardamon panna cotta served with a rosewater syrup and pistachio praline
- House made tiramisu





KIDS MENU

FOR KIDS 12YRS & UNDER \$55 EACH

~ GARLIC BREAD
~ STEAK & FRIES WITH SALAD
OR
PASTA CARBONARA
~ MEDLEY OF SORBETS

~ LIVE MUSIC
~DRINKS PACKAGES AVAILABLE ON
REQUEST
~BOOKINGS ESSENTIAL
WITH A MINIMUM 50% DEPOSIT TO
SECURE

~ PLEASE ADVISE US OF ANY DIETARY
REQUIREMENTS

