

# THE LOBBY BAR

ALL DAY DINING

## BREAKFAST

6.30AM TO 11AM

<b>EGGS ON TOAST</b> (V) (GFO)	16
poached   scrambled   fried on brioche	
<b>SMASHED AVOCADO</b> (V) (GFO)	19
sourdough   tomato   rocket   feta	
<b>EGGS BENEDICT</b> (GFO)	22
choice of bacon, ham, halloumi, smoked salmon   brioche   spinach   dukkah   herb oil	
<b>OMELETTE</b> (GFO)	19
chorizo   feta   spinach   tomato   toasted sourdough	
<b>LOADED BREAKFAST BURGER</b> (GFO)	19
milk bun   bacon   fried egg   hashbrown   swiss cheese rocket   spicy tomato relish	
<b>BLAT BURGER</b>	20
milk bun   bacon   baby gem   avocado   tomato	
<b>TOAST WITH ASSORTED JAMS</b> (V)	9
fruit loaf   white   multi   wholemeal   gluten free jam marmalade   honey   peanut butter   vegemite	

ADD ONS

eggs (2)   avocado	5
bacon   halloumi	
mushrooms	
hashbrowns (2)	
chicken chipolatas (2)	

## LUNCH

11AM TO 3PM

### SMALL BITES

17

#### BUFFALO CHICKEN WINGS

blue cheese sauce

#### SALT AND PEPPER SQUID

lemon wedge | tartare sauce

#### CAULIFLOWER POPCORN (V)

old bay spice | aioli

#### FLAT BREAD AND DIPS (V) (VG) (GFO)

smashed avocado | hummus | pickles

### SALADS

23

#### CLASSIC CAESAR SALAD WITH CHICKEN

cos lettuce | smoked chicken | bacon | parmesan  
poached egg | croutons | caesar dressing

#### QUINOA AND HALLOUMI SALAD (V) (GF)

house mixed lettuce | halloumi  
mixed heirloom vegetables | quinoa | mustard vinaigrette

#### GREEK SALAD (V) (GF)

mesclun | cherry tomato | onion | cucumber | olives | bell peppers | feta cheese

#### THAI PAPAYA SALAD (GF) (DF)

green papaya | carrots | snake beans | tomatoes |  
red chili | cashew nuts

SIDES

#### SWEET POTATO FRIES (DF)

12

cajun spice | aioli

#### SEASONED WEDGES

12

sour cream | sweet chili

## BURGERS AND SANDWICHES

21

add chips and aioli

6

#### CHEESEBURGER

beef patty | cheese | pickles | lettuce | tomato | house sauce (GFO)

#### CHICKEN BURGER

country slaw | pickles | piri piri | aioli (GFO)

#### CLUB SANDWICH

smoked chicken | bacon | lettuce | tomato (GFO) (DF)

#### STEAK SANDWICH

rocket | tomato | cheese | seeded mustard (GFO)

## PIZZAS

25

#### TOMATO (V)

bocconcini | olive oil

#### MEAT LOVERS

arugula | smoky bbq

## MAINS

25

#### CHICKEN SCHNITZEL

chips | house salad | aioli

#### FISH AND CHIPS

barramundi | chips | salad | tartare sauce

#### CRUNCHY FRIES (DF)

12

tomato sauce

#### ONION RINGS (DF)

12

truffle aioli

(V) - Vegetarian (GF) - Gluten Free (VG) - Vegan  
(DF) - Dairy Free (O) - Option Available

Please inform our staff of any dietary requirements, allergies, or intolerances you may have.

OPEN MONDAY TO SUNDAY  
6.30AM TO 3PM

# THE LOBBY BAR

## HOT STUFF

**SMALL 4.5 | MEDIUM 5 | LARGE 5.5**

ADDITIONAL SHOTS 0.5 EACH

cappuccino | flat white | latte | mocha | chai |  
matcha | hot chocolate

**ESPRESSO** 4

**SYRUP BAR** 0.7

hazelnut | vanilla | caramel | honeycomb  
popcorn | marshmallow

**SPECIALTY MILK** 0.7

almond | lactose free | oat | soy

**TEA** 4.5

chamomile | english breakfast | earl grey  
peppermint | lemon & ginger | green tea

## COLD STUFF

**ICED DRINKS** 6

long black | latte | chocolate | chai mocha

**MILKSHAKES** 6

chocolate | banana | vanilla strawberry |  
caramel

**FRAPPES** 8

chocolate | mocha | strawberry  
caramel | vanilla | coffee

## SMOOTHIES 9

### DETOX

banana, blueberry, boysenberries, date

### VITALITY

strawberries, mango, raspberries, goji berries

### REBOOT

pineapple, mango, banana, passionfruit

### BOOSTER

banana, mango, spinach, lime juice

## MOCKTAILS 11

### PEACH BASIL COOLER

peach puree, basil, honey, lemon juice, soda

### BUTTERFLY PEA LEMONADE

butterfly pea syrup, lemonade, lemon

### PASSIONFRUIT FIZZ

passionfruit pulp, passionfruit syrup, lemon juice, soda

### PINEAPPLE COCONUT GINGER REFRESHER

pineapple juice, coconut water, ginger beer

## SPIKE YOUR MOCKTAIL 18

Turn your mocktail into a refreshing cocktail by  
adding vodka, gin or rum.

# ALCOHOLIC

## BEER 9

Great Northern

XXXX Gold

### CRAFT BEER & CIDER

Revel Brewing Co. The Reveller (3.5%) 10

Revel Brewing Co. Pacific Haze 11

Revel Brewing Co. Lager 11

Straddie Brewing Co. Ginger Beer 11

Straddie Brewing Co. Amity Pale Ale 12

Straddie Brewing Co. Myora Springs Sour 12

Aether West Coast IPA 14

Aether Mexican Lager 11

Hills Cloudy Apple Cider 11

## HOUSE WINE GLS 12 BTL 48

Até sparkling

Até sauvignon blanc

Até shiraz

## OTHER WINE GLS 13 BTL 55

Amelia Park Trellis chardonnay

Margaret River WA

Fringe Societé rosé

Multi Regional FR

Alta pinot noir

Central Ranges TAS

Thorn-Clark "Sandpiper" merlot

Barossa Valley SA

Dal Zotto Pucino prosecco (250ml can) 15

King Valley, VIC

## SPRITZES 15

Aperol spritz

aperol, prosecco, soda

Limoncello spritz

limoncello, prosecco, soda

Elderflower spritz

gin, elderflower, prosecco, soda

## HOUSE SPIRITS 10

Served with mixer of your choice

vodka | gin | scotch | bourbon | rum

## THE LOBBY BAR

A variety of chilled drinks are available in our grab-and-go fridge. Amora Hotel Brisbane practices the responsible service of alcohol, and reserves the right to refuse service. Alcohol is available from 10am.

# BREAKFAST MENU

<b>AMORA SIGNATURE BIG BREAKFAST (GFO)</b> Brioche   Tomato   two Eggs   Chicken Sausage   Mushroom   Spinach   Hash Brown   Bacon	32
<b>AMORA SIGNATURE VEGGIE BREAKFAST(GFO) (V)</b> Brioche   Tomato   two Eggs   Haloumi   Mushroom   Spinach   Hash Brown   Avocado	30
<b>OMLETTE YOUR WAY (GFO)</b> Choose any three Cheese, Tomato, Spinach, Onion, Chorizo, Fetta, Mushroom   Sourdough   Hot Sauce	26
<b>EGGS YOUR WAY (GFO)</b> Two Eggs   Brioche   Grill Tomato	18
<b>SMASHED AVOCADO (GFO)(V)</b> Sourdough   Fetta   Rocket   Poached Eggs	24
<b>EGGS BENEDICT YOUR WAY (GFO) (V)</b> Choose from Bacon, Ham, Haloumi, Smoked Salmon   Brioche   Spinach  Dukkah  Herb oil	28
<b>PICK ME UP BREAKFAST BURGER</b> Milk bun   Hash brown   Bacon   Fried Egg   Swiss Cheese  Rocket  Spicy Tomato Relish	22
<b>ADD ONS:</b> Eggs (2), Avocado, Bacon, Haloumi, Mushroom, Chicken Chipolatas (2)	5

## Menu

### ‘TOD MUN PLA’ BARRAMUNDI FISH CAKES

sweet and spicy cashew nut dipping sauce

15

### BBQ GREEN CURRY CHICKEN SKEWERS

tamarind sauce

15

### ‘MOO PING’ PORK SKEWERS

coconut-lime glaze

20

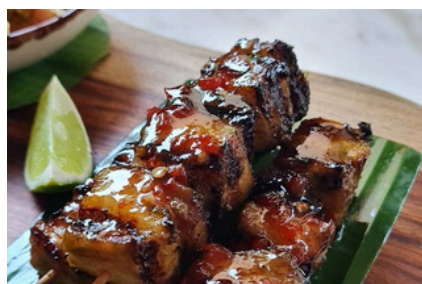
### CRYING TIGER BLACK ANGUS BEEF

sawtooth coriander, lime and chili marinade

20

### ‘PAD KRA PAO’ CHICKEN AND BASIL QUESADILLAS

20



## MODERN AUSTRALIAN TAPAS

MIXED OLIVES	10
citrus infused VE, GF	
PINK PEPPERCORN PATE	12
house mixed pickles, grilled bread GFO	
PARMESAN FRIES	12
parmesan reggiano, herb salt, aioli V	
FRIED CHICKEN LOLLIPOPS   3	15
blue cheese dressing DFO	
ADELAIDE HILLS TRIPLE CREAM BRIE CHEESE	18
quince paste, dried fruits and lavosh V, GFO	
BLACK FOREST SMOKE HOUSE PROSCUITTO	18
seeded mustard, sweet pickles, crostini	
SALMON GRAVLAX	20
compressed cucumbers, capers, tamarillo emulsion	
GRILLED LAMB SKEWERS   3	20
bush spiced, native salsa verde GF, DF	
GRILLED HALLOUMI SKEWERS   3	20
ginger lemongrass and chilli marinated with bush tomato chutney V, GF	
<b>TASTE OF THAI</b>	
'TOD MUN PLA' BARRAMUNDI FISH CAKES	15
sweet and spicy, cashew nut dipping sauce	
BBQ GREEN CURRY CHICKEN SKEWERS	15
tamarind sauce	
'MOO PING' PORK SKEWERS	20
coconut lime glaze	
'CRYING TIGER' BLACK ANGUS BEEF	20
coriander, lime & chilli marinade	
'PAD KRA PAO' CHICKEN & BASIL QUESADILLAS	15
tortilla wrap, mozzarella, dipping sauces	

# THE LOBBY BAR

A 15% surcharge applies  
for public holidays

Amora Hotel Brisbane practices the  
responsible service of alcohol and  
reserves the right to refuse service.

## COCKTAILS

NATIVE YAM BLOODY MARY	23
seven seasons native yam vodka, tomato juice, lemon juice, tabasco, worcestershire sauce, rosemary	
TROPICAL SPICED MAI TAI	22
pacific drifter spiced cane spirit , passionfruit, mango, pineapple, lemonade	
YUZU DROP	23
yuzu gin, coconut liqueur, lime, pineapple and sugar syrup	
MINT HEAVEN	22
brandy, white chocolate liqueur, creme de menthe, toasted marshmallow syrup, cream	
SPICY PINEAPPLE MARGARITA	22
el toro jalapeño tequila, triple sec, agave, lime, pineapple	
RED WINE TEQUILA MULE	23
tequila, lime, mint, red wine	
PASSIONFRUIT CAPRIOSKA	22
vodka, passionfruit, sugar syrup, lime	
BREAKFAST AT TIFFANY'S	24
Ink gin, blue curacao, lemon juice, sugar syrup, marmalade	
THE NIGHTCAP	24
Hennessy vsop cognac, amaretto, muscat, apple juice, cinnamon syrup	
MULBERRY SOUR	24
23rd street mulberry gin, triple sec, sugar syrup, aquafaba , lime	
BOTANICA	24
hendrick's gin, elderflower liqueur, basil, mint, cucumber, grapefruit	

## TEA AND COFFEE

espresso		4
piccolo		4
macchiato		4
COFFEE	sml	lrg
cappuccino   latte   flat white   mocha   chai   dirty chai	4.5	5
HOT CHOCOLATE	sml	lrg
milk choc   mint choc   white choc	4.5	5
SPECIALTY MILKS		0.7
almond   soy   lactose free   macadamia   coconut   oat		
SYRUPS		0.7
hazelnut   vanilla   caramel   honeycomb   toasted marshmallow   salted caramel		
TEA		pot 5
english breakfast   earl grey   green tea   chamomile   lemon and ginger   peppermint		

ICED DRINKS		6
coffee   chai   mocha   chocolate		

## NON ALCOHOLIC

SOFT DRINKS		6
Pepsi   Pepsi Max   Lemonade   Solo   lemon, lime and bitters   ginger beer		
SODAS BY STRANGELOVE		6
grapefruit   lemon squash   ginger beer   mandarin		
JUICE		6
orange   apple   pineapple		

## SPIRITS & LIQUEURS

### **BRANDY & COGNAC**

St Remy brandy	11
Hennessy VSOP	16
Remy Martin VSOP	16
Remy Martin XO	38
Hennessey XO	39

### **LIQUEURS**

Wolf Lane coffee liqueur (QLD)	12
Baileys	11
Brookies Mac and Wattleseed	12
Chambord	11
Cointreau	12
Disaronno Amaretto	11
DOM Benedictine	13
Drambuie	13
Frangelico	12
Grand Marnier	12
Jagermeister	11
Kahlua	12
Limoncello	11
Midori	12
Malibu	11
Southern Comfort	11
Tia Maria	12
Vanilla Galliano	12

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## ESPRESSO MARTINIS

TRADITIONAL	22
vodka, kahlua, espresso	
BUTTERSCOTCH	22
vodka, butterscotch, chocolate, espresso	
PEANUT BUTTER AND CHOCOLATE	24
sheepdog peanut butter whiskey, vanilla vodka, chocolate, espresso	
BOUNTY	23
malibu, white chocolate liqueur, coconut cream, chocolate, espresso	
CHOC ORANGE	24
cointreau, crème de cacao, wolf lane coffee liqueur, espresso	

## MOCKTAILS **12**

WATERMELON ROSE FIZZ	
rose syrup, vanilla, watermelon, mint, soda	
KIWIFRUIT HEAVEN	
kiwifruit, lime, mint, butterfly pea, lemonade	
CHERRY BLOSSOM	
cherry, cloudy apple juice, mint, lime, soda	
LAVENDER HAZE	
lavender, raspberry, grapefruit, lemon squash, blackberries	

## BEER

*Local craft selection*

Brewed by Revel Brewing Co. Bulimba, Brisbane

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### REVEL DRAUGHT TAPS Schooner 12 Pint 16

#### NEW WORLD LAGER 4.2%

Bavarian style unfiltered lager – NZ hops Motueka and Wa-iti used in the whirlpool provide hints of mojito lime & stone fruit with some spice coming through while pilsener and Vienna last help create a thirst quenching treat

#### OXFORD PALE ALE 5.0%

Full of character and offering the perfect balance of drinkability and flavour. Championing new world hops, the beer is citrusy, piney and fruity. An American pale at its best.

#### SEASONAL BEER SELECTION

Revel's seasonal beers are produced for Queensland climatic conditions and traditions. Please ask our bar tenders for the updates on our current seasonal beer.

#### REVEL PACK BEER

#### REVEL IPA 7.5% 14

A tropical fruit drink with a kick! Bursting with our favourite American hops, mosaic, citra and simcoe, this classic west-coast style IPA is everything we love about indie-craft beer

#### REVEL SUNSET HAZE 6.5% 12

Double dry-hopped with Strata, El Dorado and Idaho 7 for the citrus & tropical juice flavour associated with this style

#### THE REVELLER MID 3.5% 10

When you want to revel a little lighter without compromising on flavour, this is the perfect beer. Light-bodied, crisp, and jam-packed with tropical fruit flavours.

## SPIRITS

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### BOURBON

Eagle Rare 10YO	19
Basil Hayden	15
Jack Daniels	13
Maker's Mark 46	14
Bulleit Rye	14
Woodford Reserve	15
Westland American Oak	16
Templeton Rye Barrel Strength	15

### WHISKY

Ned Whisky (VIC)	13
Archie Rose (NSW)	15
Cape Byron (NSW)	15
Fuji Single Grain	17
Ardbeg	16
Jameson	12
Chivas Regal 12Y	12
Monkey Shoulder	13
Balvenie 12Y	14
Balvenie 21Y	49
Bladnoch 11Y	19
Chivas Regal 18Y	17
Lagavulin 16Y	17
The Dalmore Cigar Malt	23
Port Charlotte	16
Glenmorangie 10Y	13
Glenmorangie 18Y	18
Glenmorangie Quinta Ruban	17

## SPIRITS

### APERITIF

Aperol	12
Campari	12
Ouzo	12
Pimm's	12

### VODKA

Ariane (QLD)	12
Seven Seasons Native Yam (NT)	14
23 <sup>rd</sup> Street Distillery (SA)	13
Belvedere Pure (Poland)	15
Haku (Japan)	13

### GIN

Wolf Lane Tropical (QLD)	12
Wolf Lane Navy Strength (QLD)	13
23 <sup>rd</sup> Street Yuzu (SA)	13
23 <sup>rd</sup> Street Signature (SA)	12
23 <sup>rd</sup> Street Tropical (SA)	12
Archie Rose (NSW)	14
Ironbark Wattleseed (NSW)	13
Four Pillars Bloody Shiraz (VIC)	12
Whitley Neill Parma Violet	14
Gin Mare Mediterranean	15
Bombay Sapphire	15
Tanqueray	14
Hendricks	15
Ink Sloe	14
The Botanist	16

### TEQUILA

Don Julio 1942 Añejo	19
Tromba Añejo	16
Tromba Cafeto	14
Tromba Blanco 100% Agave	13
Patron Silver	15
Patron Añejo	15

### RUM

Pacific Drifter Spiced Cane (QLD)	12
Husk Spiced Bam Bam (NSW)	13
Adelaide Hills Gunnery Spiced (SA)	13
Goslings Black Seal Bermuda	14
Cargo Cult Banana Spiced	13
Appleton Estate	14
Kraken Spiced	14
Coruba	13
Diplomatico	13
Santa Theresa 1796	15

## BEER AND CIDER

Great Northern Original QLD	4.2%	10
Aether Wild Peach Seltzer QLD	3.5%	10
Aether Mexican Lager QLD	4.2%	11
Aether West Coast IPA QLD	6.0%	13
Stone and Wood Pacific Ale NSW	4.4%	10
Little Creatures Pale Ale NSW	4.4%	11
Brookvale Union Ginger Beer NSW	4.0%	11
The Hills Apple Cider SA	5.0%	10
Corona Extra MEXICO	4.5%	11
Peroni Nastro Azzuro ITALY	5.0%	11

## WINE

### SPARKLING & CHAMPAGNE

	GLS	BTL
Mountadam High Eden Pinot Chardonnay EDEN VALLEY SOUTH AUSTRALIA	14	59
Solara Sparkling Prosecco MURRAY-DARLING NEW SOUTH WALES	13	49
Col Vetoraz Prosecco Superiore DOCG VALDOBBIADENE ITALY		73
Chandon Brut YARRA VALLEY VICTORIA		71
Astoria Butterfly Prosecco Rosé VENETO ITALY	15	67
Champagne Moët Chandon Brut Imperial ÉPERNAY FRANCE	29	145
Champagne Taittinger Brut Réserve REIMS FRANCE		149

### WHITES

	150ml	250ml	BTL
Longview Whippet Sauvignon Blanc ADELAIDE HILLS SOUTH AUSTRALIA	14	22	59
Shaw + Smith Sauvignon Blanc ADELAIDE HILLS SOUTH AUSTRALIA	17	26	83
Pepper Tree Limited Release Chardonnay CENTRAL RANGES NSW	15	24	69
Kendall Jackson Vintner's Reserve Chard CALIFORNIA USA			95
Mitchell Pinot Gris CLARE VALLEY SOUTH AUSTRALIA	13	21	63
Astoria Alisia Pinot Grigio IGT VENETO ITALY	15	24	72
Villa Trasqua Vermentino IGT TUSCANY ITALY			63
Jim Barry Assyrtiko CLARE VALLEY SOUTH AUSTRALIA			75

## WINE

### MOSCATO & ROSÉ

	150ml	250ml	BTL
Hesketh Proposition Moscato LIMESTONE COAST SOUTH AUSTRALIA	13	21	49
Hesketh Wild at Heart Rosé LIMESTONE COAST SOUTH AUSTRALIA	13	21	49
Triennes IGP Méditerranée Rosé CÔTES DE PROVENCE FRANCE	15	24	65
Minuty Prestige Rosé CÔTES DE PROVENCE FRANCE			83

### REDS

Terra Sancta Mysterious Pinot Noir CENTRAL OTAGO NEW ZEALAND	17	26	75
Longview Devil's Elbow Cabernet Sauvignon ADELAIDE HILLS SOUTH AUSTRALIA	13	21	54
Thorn Clarke Quartage Cabernet Merlot EDEN VALLEY SOUTH AUSTRALIA	15	24	65
Langmeil Long Mile Shiraz BAROSSA VALLEY SOUTH AUSTRALIA	13	21	59
Mountadam Patriach Shiraz EDEN VALLEY SOUTH AUSTRALIA			73
Poliziano Chianti Sangiovese DOCG TUSCANY ITALY	14	22	64
Head Red GSM BAROSSA VALLEY SOUTH AUSTRALIA	15	24	67
Torres Coronas Tempranillo PENDÉS SPAIN			59

### DESSERT & FORTIFIED

Ramos Pinto Adriano 8yo Tawny Port DUORO VALLEY PORTUGAL			60ml 11
Glen Garvald Late Harvest Marsanne YARRA VALLEY VICTORIA			11