



dapl

modern  
australian

## small plates

- Salmon & blue swimmer crab rillette, falwasser (gf) | 17
- Crispy pork belly bites, fermented bush chili mayo, golden sesame | 18
- Seared scallops, roasted fennel & sea parsley butter (gf) | 21
- Stracciatella, cucumber, dill, native chili crunch (gf, v) | 16
- Baby octopus, chorizo xo, pickled shallots, fresh herbs (df) | 19
- Chargrilled broccolini, almond & bush tomato romesco (gf, vgn) | 16
- White anchovies, pickled karkalla & kiss peppers (gf, df) | 15
- Mushroom arancini, wild garlic emulsion, thyme oil (v) | 18
- Grilled Rye Sourdough for the table | 4pp

## large plates

- Half Roast Chicken, lemon myrtle, smoked paprika and roasted garlic jus (gf, df) | 36
- Bush-spiced lamb rump, native bush spice and mint chimichurri (gf, df) | 32
- Pappardelle, local mixed mushroom ragu and grana padano (V) | 30
- Roasted eggplant, garlic & ginger dressing and finger lime (vgn) | 28
- Kurabuta berkshire pork cutlet, bush tomato relish (gf, df) | 35
- Braised beef short ribs, allspice & davidson plum (df) | 38
- Market fish, roast heirloom tomato, wakame beurre blanc (gf) | MP

## steaks

*All served with confit tomatoes and your choice of sauce (GF)(DFO)*  
*Red Wine Jus | Seeded Mustard Jus | Peppercorn Jus*

- Portoro 300g Beef Sirloin | 46
- Southern Prime 250g Beef Rib-Eye | 42
- Five Founders 200g Beef Eye Fillet | 48

## sides

- Shoestring fries, smoked paprika salt | 10
- Rocket & shaved parmesan, fig balsamic | 10
- Kumara fries, cajun salt | 10
- Baby Gem lettuce, pickled grapes, anchovy & parmesan dressing (gf) | 12

## sweets

- Selection of Australian cheese, lavosh, condiments (gfo) | 22
- Sticky toffee date pudding, malt beer glaze and vanilla ice cream | 16
- Apple tarte tatin, local apples, native berries compote and mascarpone | 16
- Cinnamon gum crème brûlée, macadamia shortbread | 16

# The Dapl Story

A celebration of connection and flavor, dapl draws inspiration from Australia's native landscape.

Designed for sharing, our modern Australian menu blends creativity with locally sourced ingredients, inviting guests to taste, explore, and connect.

Refined yet welcoming, dapl captures the warmth, style, and spirit of contemporary Australian dining, proudly local and refreshingly modern.

## Entrees.

SCORCHED KING PRAWNS tomato bisque, green apple and fennel, karkalla GF	25
NATIVE SPICE SALMON GRAVLAX shaved sweet pickled beetroot, lemon aspen crème fraiche, nasturtium GF, DFO	25
BURRATA honey pear, heirloom tomato, finger lime, strawberry gum infused oil v, GF, VEO	23
LEMON MYRTLE GRILLED CALAMARI burnt orange, mixed citrus, native herbs GF, DF	23
GOORALIE PORK BELLY sweet potato butter, crispy beetroot strips, watermelon and riberry glaze	25

## Sides.

POMMES PUREE spring onion, dijon GF, v	10
BURNT BUTTER BRUSSELS SPROUTS currants, almonds GF, V	13
CHICORY SALAD witlof leaves, toasted walnuts, chèvre, grapes, blood orange vinaigrette GF, V	13
POTATO FRIES native spice blend, aioli v, DF	12
MAPLE GLAZED BABY CARROTS cinnamon gum yoghurt, native dukkah GF, v	13

## We are dapl.

The richness and diversity of Australian ingredients are showcased with creative flair at dapl. Our Modern Australian menus are crafted using native ingredients sourced from the best local and seasonal produce.

## Desserts.

PINEAPPLE THYME ALMOND CAKE coconut labneh, lemon curd VE, GF	23
LAVENDER CHEESECAKE berries, honey, sablé v	23
JAFFA DELICE eucalyptus honeycomb, orange medley v	23
AUSTRALIAN CHEESE nimbin valley ash brie, king island smoked cheddar, southcape blue, plum pate de fruit, golden macadamias, charcoal lavosh, vegemite glass GFO	25

## Mains.

LEMON THYME CHICKEN SUPREME wilted spinach, butternut squash, apricot nectar velouté	45
BUSH SPICED KANGAROO LOIN blended sweet potato, confit onion, davidson plum jus GFO	49
BARKERS CREEK 300GM PORK CUTLET sauteed mushroom assiette, rosella and honey mustard, native greens GF	47
WARRIGAL GREEN GNOCCHI lemon myrtle cream, pecorino, fried enoki, bronze fennel v, VEO	40
PAN FRIED SALMON green apple, fennel and celeriac remoulade, charred lemon, ice-plant GF	45
58° PEPPERMINT GUM LAMB BACKSTRAP parsnip marsala, watermelon radish, native currant glaze, chive GF	49

## Steaks.

served with charred truss tomato, choice of sauce

FIVE FOUNDERS 200GM BEEF EYE FILLET	53
BEEF CITY BLACK 300GM SIRLOIN	49
SOUTHERN PRIME 250GM BEEF RIBEYE	45

mushroom cream sauce  
port jus  
pink peppercorn

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**a 15% surcharge applies for public holidays**

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

# NON-ALCOHOLIC

## MOCKTAILS

ea

### WATERMELON ROSE FIZZ

12

rose syrup, vanilla, watermelon, mint, soda

### KIWIFRUIT HEAVEN

12

kiwifruit, lime, mint, butterfly pea, lemonade

### HIBISCUS PASSION

12

hibiscus, passionfruit, ginger beer, lime, mint, strawberries

### LAVENDER HAZE

12

lavender syrup, raspberry, grapefruit, lemon squash,  
blackberries

## SODA & WATER

**350ml**

### SODAS BY STRANGELOVE

6

grapefruit, ginger beer, yuzu, mandarin,  
lemon squash

**350ml**

**750ml**

### MINERAL WATERS BY STRANGELOVE

6

10

still or lightly sparkling

ea

### SOFT DRINKS & JUICE

6

# QUEENSLAND CRAFT BEER

- NEW WORLD LAGER 4.2%** by revel brewing co. 11  
Bavarian style unfiltered lager – hints of mojito lime & stone fruit with some spice coming through, creating a thirst quenching treat
- PACIFIC HAZE 4.2%** by revel brewing co. 11  
Brewed with Australian malt and hops from Oceania, the beer pours a delicate yellow haze with tropical fruit flavours and a refreshingly crisp finish
- THE REVELLER SESSION ALE 3.5%** by revel brewing co. 10  
Light-bodied, crisp, and jam-packed with tropical fruit flavours
- AMITY PALE ALE 5.0%** by Straddie brewing co. 12  
Tropical hops and rich, moreish malt with a friendly, easy balance
- MYORA SPRING SOUR 4.5%** by Straddie brewing co. 12  
Inspired by the mingling fresh and salt water at Myora Springs, a refreshing blend of sweet wheat and barley malt, with native desert lime.
- MEXICAN LAGER 4.2%** by Aether brewing 11  
This crisp new-world Mexican lager is brewed with barley malt, corn and agave. With delicate fruity aromas, a touch of earthiness and a twist of lime.

# BEER AND CIDER

## DOMESTIC & INTERNATIONAL

Great Northern original QLD	4.2%	9
Stone and Wood pacific ale NSW	4.4%	10
Little Creatures pale ale WA	5.2%	10
Peroni nastro azzuro ITALY	5%	10
Corona MEXICO	4.5%	10
Straddie brewing co. ginger beer QLD zero sugar, gluten free, vegan	3.5%	11
The Hills cloudy apple cider SA	4.5%	10
Aether peach selzer QLD zero sugar, gluten free, vegan	3.5%	12

# WINE

<b>CHAMPAGNE &amp; SPARKLING</b>	<b>125ml</b>	<b>btl</b>
Solara Sparkling Prosecco MURRAY DARLING NSW	13	49
Astoria Prosecco Rosé Extra Dry VENETO ITALY	15	67
Mountadam High Eden Pinot Chardonnay EDEN VALLEY SA		59
Col Vetoraz Prosecco Superiore DOCG VALDOBBIADENE ITALY		73
Champagne Moët & Chandon Brut Impérial ÉPERNAY FRANCE	29	145
Champagne Taittinger Brut Réserve REIMS FRANCE		149

# WINE

<b>MOSCATO</b>	<b>150ml</b>	<b>250ml</b>	<b>btl</b>
Hesketh 'The Proposition' Moscato LIMESTONE COAST SA	13	21	49

## **ROSÉ**

Hesketh 'Wild At Heart' Rosé LIMESTONE COAST SA	13	21	49
Triennes Rosé IGP Méditerranée CÔTES DE PROVENCE FRANCE	15	24	65
Minuty Prestige Rosé CÔTES DE PROVENCE FRANCE			83

# WINE

<b>SAUVIGNON BLANC</b>	<b>150ml</b>	<b>250ml</b>	<b>btl</b>
Longview Whippet ADELAIDE HILLS SA	14	22	59
Catalina Sounds MARLBOROUGH NEW ZEALAND	16	25	68
Shaw + Smith ADELAIDE HILLS SA			83
Cloudy Bay MARLBOROUGH NEW ZEALAND			110
<b>ALTERNATIVE WHITES</b>	<b>150ml</b>	<b>250ml</b>	<b>btl</b>
Mountadam 'Eden Valley' Riesling EDEN VALLEY SA	16	25	67
Villa Trasqua Vermentino IGT TUSCANY ITALY	15	24	63
Glen Garvald by Levantine Hill marsanne roussanne YARRA VALLEY VIC	15	24	63
Jim Barry Assyrtiko CLARE VALLEY SA			75
Frogmore Creek Riesling COAL RIVER VALLEY TAS			72

# WINE

<b>CHARDONNAY</b>	<b>150ml</b>	<b>250ml</b>	<b>btl</b>
Pepper Tree 'Four Clones' Release CENTRAL RANGES NSW	15	24	69
Glen Garvald by Levantine Hill YARRA VALLEY VIC	16	25	75
Te Mata Estate Vineyard HAWKES BAY NEW ZEALAND			73
Kendall Jackson 'Vintner's Reserve' SONOMA CALIFORNIA USA			95
<b>PINOT GRIS &amp; GRIGIO</b>	<b>150ml</b>	<b>250ml</b>	<b>btl</b>
Mitchell Pinot Gris CLARE VALLEY SA	13	21	63
Astoria Alisia Pinot Grigio IGT VENETO ITALY	15	24	72
Mt Difficulty Roaring Meg Pinot Gris CENTRAL OTAGO NEW ZEALAND			67

# WINE

<b>PINOT NOIR</b>	<b>150ml</b>	<b>250ml</b>	<b>btl</b>
Storm Bay COAL RIVER VALLEY TAS	15	24	65
Terra Sancta Mysterious Diggings CENTRAL OTAGO NEW ZEALAND	17	26	75
Mt Difficulty Roaring Meg CENTRAL OTAGO NEW ZEALAND			89
Louis Jardot 'Couvent des Jacobins' BURGUNDY FRANCE			129

# WINE

## **VINTAGE CELLAR SELECTIONS** **btl**

**Ask the team about our special “vintage cellar selections”**

**2013** Domaine William Fèvre Chablis 140  
CHABLIS FRANCE

**2017** La Crema Monterey Chardonnay 130  
CALIFORNIA USA

**2017** Stonehorse by Kaesler Grenache 90  
BAROSSA VALLEY SA

**2017** Kaesler ‘The Bogan’ Museum Release Shiraz 130  
EDEN VALLEY SA

**2010** Mitchell McNicol Limited Release Shiraz 140  
CLARE VALLEY SA

# WINE

<b>CABERNET SAUVIGNON</b>	<b>150ml</b>	<b>250ml</b>	<b>btl</b>
Rockcliffe Third Reef GREAT SOUTHERN WA	14	22	59
Thorn-Clarke Shotfire Quartage Cab Merlot Cab Franc Petit Verdot BAROSSA VALLEY SA	15	24	65
Dominique Portet 'Fontaine' YARRA VALLEY VIC			71
Yalumba 'The Cigar' COONAWARRA SA			89
<b>ALTERNATIVE REDS</b>	<b>150ml</b>	<b>250ml</b>	<b>btl</b>
Smith & Hooper Merlot WRATTONBULLY SA	14	22	59
Castello di Querceto Sangiovese IGT TUSCANY ITALY	14	22	59
Torres Coronas Tempranillo PENEDÉZ SPAIN	14	22	59
Head Red Grenache Shiraz Mourvèdre BAROSSA VALLEY SA	15	24	67
Terrazas Reserva Malbec MENDOZA ARGENTINA	17	26	78

# WINE

<b>SHIRAZ</b>	<b>150ml</b>	<b>250ml</b>	<b>btl</b>
Stonehorse by Kaesler BAROSSA VALLEY SA	14	22	63
Mountadam 'Patriarch' EDEN VALLEY SA	16	25	73
Mitchell Peppertree Museum Release CLARE VALLEY SA			88
Jim Barry Lodge Hill Museum Release CLARE VALLEY SA			93
Yalumba Paradox Distinguished Sites BAROSSA VALLEY SA			105

# WINE

## DESSERT & FORTIFIED WINES

**60ml**

Ramos Pinto 'Adriano' 8 Year Old Tawny  
DUORO VALLEY PORTUGAL

11

Yalumba Antique Muscat  
RUTHERGLEN VIC

11

Tait Liquid Gold Frontignac Solera  
BAROSSA VALLEY SA

11

Glen Garvald by Levantine Hill  
Late Harvest Marsanne  
YARRA VALLEY VIC

11

d'Arenberg The Noble Botrytis Viognier  
McLAREN VALE SA

11

