

BEER

Local craft selection

Brewed by Revel Brewing Co. Bulimba, Brisbane QLD

ON TAP

Schooner 9

Pint 12

NEW WORLD LAGER

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

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.

SESSIONAL BEER

Revels sessional beers are produced for differing climatic conditions and traditions. Please ask our bar tenders for the updates on our current sessional beer offerings.

CANNED CRAFT BEERS

9

REVEL IPA

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

SUNSET HAZE

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

THE REVELLER MID STRENGTH 3.5%

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.

OTHER BEERS AND CIDERS

James Squire zero	7
Great Northern original	8
Stone and Wood pacific ale	9
James Squire pale ale	9
Peroni Nastro Azzuro	9
Brookvale Union ginger beer	9
Granite Belt treehouse cider	10
Harcourt Valley mango smash cider	10

WINE

SPARKLING

	gl	btl
ATÉ sparkling brut	8	36
MULTI REGIONAL AUSTRALIA		
O'Leary Walker 'Hurtle' sparkling	15	55
ADELAIDE HILLS SA		
Jansz cuvée		65
PIPERSBROOK TAS		
Dunes & Greene prosecco	10	40
MULTI REGIONAL AUSTRALIA		
Bottega il Vino dei Poeti prosecco		45
VENETO ITA		
Black Chook sparkling shiraz		48
MCLAREN VALE SA		

CHAMPAGNE

Veuve Cliquot		150
CHAMPAGNE FR		

MOSCATO

Dunes & Greene pink moscato	10	40
MULTI REGIONAL AUSTRALIA		
Bottega Amore sparkling moscato		45
VENETO ITA		

ROSÉ

ATÉ	8	36
MULTI REGIONAL AUSTRALIA		
Claymore Whole Lotta Love	11	44
CLARE VALLEY SA		
Triennes IGP Méditerranée		55
PROVENCE FR		

SAUVIGNON BLANC

ATÉ	8	36
MULTI REGIONAL AUSTRALIA		
The Falls	11	44
ADELAIDE HILLS SA		
St Clair		55
MARLBOROUGH NZ		
Nautilus		65
MARLBOROUGH NZ		

WINE

CHARDONNAY

	gl	btl
ATÉ	8	36
MULTI REGIONAL AUSTRALIA		
Hay Shed Hill 'Morrison's Gift'	11	44
MARGARET RIVER WA		
Te Mata Estate		60
HAWKES BAY NZ		

GRIS & GRIGIO

ATÉ pinot grigio	8	36
MULTI REGIONAL AUSTRALIA		
Aquilani pinot grigio		44
FRUILI ITA		
The Other Wine Co pinot gris	13	50
ADELAIDE HILLS SA		

OTHER WHITE VARIETALS

Monte Tonde Mito soave	11	44
VENETO ITA		
Capel Vale regional series riesling	12	45
MT BARKER SA		
Jim Barry assyrtiko		75
CLARE VALLEY SA		

PINOT NOIR

Alta	11	44
CENTRAL RANGES VIC		
Hähā		50
MARLBOROUGH NZ		
Moores Hill		65
TAMAR VALLEY TAS		
Mt Difficulty 'Roaring Meg'		70
OTAGO NZ		

COCKTAILS

18

TROPICAL MAI TAI

Milton Rum Distillery Spanish inspired silver, passoa, mango puree, pineapple juice and lemonade

JACARANDA TREE

Ink gin, lime juice, sugar syrup, mint

NATIVE NEGRONI

Adelaide Hills green ant gin, campari, vermouth and lemon verbena

WATERMELON BLOODY MARY

Vodka, watermelon liqueur, tomato juice, watermelon, celery and pepper

ELDERFLOWER MOJITO

Sailor Jerry, elderflower, mint, lime and soda

SPICY GINGER MANGO MARGARITA

Mango chunks, Don Julio blanco, mango juice, lime, jalapeno, ginger, chipotle salt

SPRING HILL SIDECAR

Crème de mure, triple sec, pineapple juice, lemon and sugar syrup

AMORA-PRETA

Milton rum distillery spiced cane sugar, crushed ice, blueberries and lime

ALL DAY BREAKFAST

Settlers breakfast gin, peach, prosecco, soda and citrus

SPRITZES

Pick your spritz

12

Your choice of ambra spirit topped with prosecco and soda

Blood orange
Limoncello
Almond
Tangelo

DESSERTS

15

BASQUE CHEESECAKE

Burnt cheese cake with raspberry
balsamic strawberries v

SMASHED BERRY TARTLET

White chocolate, golden syrup shards,
pineapple glaze, meringues and lemon balm v

WHITE CHOCOLATE DELICE

Candied macadamias, clementine, orange blossom
poached strawberries and micro mint v

FRUITS

Compressed flavoured melons, seasonal fruits, sour
grapes and smoked raspberry sorbet v VE

AFFOGATOS

14

CLASSIC

Coffee, vanilla ice cream, your choice of liqueur

CARAMEL SPICE

Coffee, caramel, vanilla ice cream and Cointreau

WHITE CHOCOLATE AND RASPBERRY

Coffee, raspberry, vanilla ice cream and
white crème de cacao

BOUNTY

Coffee, chocolate, vanilla ice cream and coconut
liqueur

TURKISH DELIGHT

Coffee, rose, vanilla ice cream and Baileys chocolate
luxé

SMORES

Coffee, toasted marshmallow, vanilla
ice cream and Baileys chocolate luxé

HONEYCOMB

Coffee, honeycomb, vanilla ice cream and
dark crème de cacao

COOKIES AND CREAM

Coffee, cookies and cream, vanilla
ice cream and Baileys

WINE

SHIRAZ

ATÉ

gl btl
8 36

MULTI REGIONAL AUSTRALIA

Bruno

11 44

BAROSSA VALLEY SA

Oliver's Taranga

65

MCLAREN VALE SA

CABERNET SAUVIGNON

ATÉ

8 36

MULTI REGIONAL AUSTRALIA

Bleasdale Mulberry Tree

42

LANGHORNE CREEK SA

OTHER RED VARIETALS

Zinio tempranillo

45

RIOJA SPAIN

Head Wines 'Head Red' gsm

50

BAROSSA VALLEY SA

Poliziano Colli Senesi DOCG chianti

50

TUSCANY ITA

La Boca malbec

11 44

MENDOZA ARGENTINA

FORTIFIED AND LATE HARVEST

Galway Pipe port

9.5

LANGHORNE CREEK SA

Penfolds Grandfather port

17

MAGILL SA

Yalumba Antique muscat

12.5

BAROSSA VALLEY SA

Frogmore Creek iced riesling

11

COAL RIVER TAS

MOCKTAILS

10

WATERMELON ROSE FIZZ

Rose, vanilla, watermelon, mint and soda

TROPICAL BLOSSOM

Mango, lychee, turmeric elixir and soda

HIBISCUS PASSION

Hibiscus, passionfruit, ginger beer, lime, mint and strawberries

CITRUS CUP

Butterfly pea, pink grapefruit, yuzu, pink lemonade and lemon

NON ALCOHOLIC

SOFT DRINKS

Coke | Coke No Sugar | Sprite | Lift | lemon, lime and bitters | ginger beer

4

SODAS BY FAMOUS SODA CO.

pink lemonade | blood orange | passionfruit

5

JUICES BY SAM'S JUICE

orange | apple | apple guava | all day brekky | pineapple | green lunch

5

MINERAL WATER BY APANI

Still or Lightly Sparkling	200ml	500ml	750ml
	4	6	9

LIGHT PLATES

CHARRED OCTOPUS

Piperade, citrus wedges and frisse lettuce GF, DF

20

PORK BELLY

Sour apple, crackling dust and watermelon foam GF, DF

20

LAMB CUTLET

Chimichurri and heirloom tomato salsa GF, DF

22

PARMESAN CRUSTED POLENTA CHIPS

Smoked truffle salt and pickled tomato dip v

18

CRISPY CALAMARI

Japanese battered calamari, chilli, smoked salt and black garlic aioli DF

20

TEMPURA VEGETABLE FRIES

Haloumi, zucchini, yellow bean chips with lime and wasabi aioli v

18

FRIED CHICKEN POPS

Korean style chicken pieces with sweet and spicy glaze

18

MAIN MEALS

CONFIT DUCK

Green apple, celeriac and fennel remoulade, cranberry glaze and burnt butter brussels sprouts GF, DF

34

58° 200G BEEF EYE FILLET

Heirloom carrots, golden and purple beetroot syrup, broccolini, fennel tips and shiraz jus GFO, DFO

42

BUSH SPICE KANGAROO LOIN

Lemon pepper carrot, duo potato gratin, spring onion bulbs, snow peas and cranberry jus GF

36

RABBIT LEG

Confit kipfler potato, baby carrots, snow peas, shallot bulbs and spicy beer mustard sauce GF

42

VEAL SALTIMBOCCA

Vegetable melody, crisp beetroot and sweet potato, porcini and truffle cream

38

CHILLI, TRUFFLE AND LEMON RISOTTO

Exotic mushrooms, smoked corn puree, shaved pecorino and snow pea tendrils GF, DFO, V

32

GF gluten free, DF dairy free, V vegetarian,
VE vegan, GFO gluten free option

BITE SIZE

10

OLIVES

Marinated in pink peppercorns and mint GF, DF, V, VE

MIXED SEEDS AND NUTS

Roasted in maple and cayenne pepper GF, DF, V, VE

CHORIZO A LA SIDRA

Cider-glazed chorizo with flat parsley GF, DF

DIPS

13

*Served with either grilled schiacciata bread
or baby vegetable crudité on ice*

ROAST PUMPKIN HOMOUS

Crushed pepitas, mint, coriander and
kale salsa with green chilli oil GF, DF, V, VE

BEETROOT LABNEH

Crushed pistachio, dill and silverbeet
with mint oil GF, V, VE

SMOKEY BABA GHANOUSH

Crushed walnuts, smoked paprika
and spring onion GF, V, VE

BOARDS

25

CHARCUTERIE

Lamb prosciutto, beef bresada, peppercorn pork
terrine, assorted marinated vegetables, pumpkin
hummus dip and grilled schiacciata bread GFO

ANTIPASTI

Pink peppercorn and mint cured olives, truffle
balsamic button mushrooms, grilled zucchini,
capsicum and eggplant, carrot and cucumber
pickles, smokey baba ghanoush dip
and grilled schiacciata bread GFO

CHEESE

Woombye brie, King Island smoked cheddar and
Kingfisher Creek blue cheese with muscatels, dried
fruit, quince paste, vegemite glass, lavosh, golden
hazelnuts and berries GFO

SIDES

8

ROASTED ROOT VEGETABLES

Herb salt

SAUTÉED GARDEN VEGETABLES

Black garlic

AUTUMN SEASONAL SALAD

Assorted vegetables, preserved lemon gremolata

TEA AND COFFEE

COFFEE BY VITTORIA

small large
4 4.5

espresso | cappuccino | latte |
flat white | piccolo | macchiato |
mocha | hot chocolate
chai | dirty chai

SPECIALTY MILKS

0.7

coconut | almond | soy | lactose free |
macadamia | oat

SYRUPS

0.7

hazelnut | vanilla | caramel

TEA BY LA MAISON DU THÉ

4.5

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

ICED DRINKS

6.5

coffee | chai | mocha | chocolate

MILKSHAKES

6

Chocolate | banana | strawberry | vanilla | caramel

LUXURY MILKSHAKES

9

ETON MESS

white chocolate, milk, meringue, strawberries and
vanilla ice cream

BISCOFF AND SALTED CARAMEL

biscoff, milk, salted caramel, pretzel and vanilla ice
cream

COOKIES AND CREAM

chocolate, milk, Oreos and vanilla ice cream



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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.