

# 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)

cajun spice | aioli

#### SEASONED WEDGES

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)

tomato sauce

#### ONION RINGS (DF)

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.