

# 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

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### NATIVE YAM BLOODY MARY

seven seasons native yam vodka,  
tomato juice, lemon juice, tabasco,  
worcestershire sauce, rosemary

### TROPICAL SPICED MAI TAI

pacific drifter spiced cane spirit, passionfruit,  
mango, pineapple, lemonade

### YUZU DROP

23rd street yuzu gin, coconut liqueur, lime,  
pineapple, sugar syrup

### MINT HEAVEN

brandy, white chocolate liqueur, crème de menthe,  
toasted marshmallow syrup, cream

### SPICY PINEAPPLE MARGARITA

el toro jalapeño tequila, triple sec, agave,  
lime, pineapple

### RED WINE TEQUILA MULE

tequila, lime, mint, red wine

### PASSIONFRUIT CAPRIOSKA

vodka, passionfruit, sugar syrup, lime

### BREAKFAST AT TIFFANY'S

ink gin, blue curacao, lemon juice,  
sugar syrup, marmalade

### THE NIGHTCAP

hennessy vs cognac, disaronno,  
muscat, apple juice, cinnamon

### MULBERRY SOUR

23rd street mulberry gin, triple sec,  
sugar syrup, aquafaba, lime

### BOTANICA

hendrick's, elderflower liqueur, basil,  
mint, cucumber, grapefruit

## ESPRESSO MARTINIS

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### TRADITIONAL

vodka, kahlúa, espresso

### BANANA BREAD

banana liqueur, frangelico, kahlúa,  
brown sugar syrup, espresso

### BOUNTY

malibu, white chocolate liqueur, coconut cream,  
chocolate, espresso

### BUTTERSCOTCH

vodka, butterscotch liqueur, chocolate, espresso

### RASPBERRY MOCHA'TINI

raspberry vodka, dark creme de cacao, framboise,  
espresso, cream

## MOCKTAILS

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### 12

### WATERMELON ROSE FIZZ

rose, vanilla, watermelon, mint, soda

### KIWIFRUIT HEAVEN

kiwifruit, lime, mint, butterfly pea, lemonade

### HIBISCUS PASSION

hibiscus, passionfruit, plum bitters, lime, lemonade,  
mint, strawberries

### CHERRY BLOSSOM

cherry, cloudy apple juice, mint, lime, soda

### LAVENDAR HAZE

lavendar, raspberry, grapefruit, lemon squash,  
blackberries

## BEER

*Local craft selection*

Brewed by Revel Brewing Co. Bulimba, Brisbane

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### ON TAP

#### 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

#### PACIFIC HAZE 4.2%

Brewed with Australian malt and from Oceania, the beer pours a delicate yellow haze with tropical fruit flavours and a refreshingly crisp finish

### SESSIONAL BEER

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

### CANNED

#### OXFORD PALE ALE 5%

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 as its best.

#### 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.

## BEER AND CIDER

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Great Northern Original	4.2%
QLD	
Stone & Wood Pacific Ale	4.4%
NSW	
Little Creatures Pale Ale	4.4%
WA	
Corona	5%
MEXICO	
Peroni Nastro Azzuro	5%
ITALY	
Brookvale Union Ginger Beer	4%
NSW	
Cheeky Tiki Apple Cider	5.9%
QLD	
Cheeky Tiki Pineapple Cider	4.2%
QLD	

## WINE

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### SPARKLING & CHAMPAGNE

ATÉ sparkling brut

MULTI REGIONAL AUS

Motley Cru prosecco

KING VALLEY VIC

Astoria butterfly rosé prosecco

TREVISIO IT

Chandon Brut

YARRA VALLEY VIC

Taittinger

CHAMPAGNE FR

Veuve Cliquot

CHAMPAGNE FR

### WHITES

ATÉ sauv blanc

MULTI REGIONAL AUS

The Pawn 'El Desperado' sauv blanc

ADELAIDE HILLS SA

Craggy Range "Te Muna" sauv blanc

MARTINBOROUGH NZ

Amelia Park Trellis chardonnay

MARGARET RIVER WA

In Dreams chardonnay

YARRA VALLEY VIC

ATÉ pinot grigio

MULTI REGIONAL AUS

The Other Wine Co. pinot gris

ADELAIDE HILLS SA

Dandelion riesling

EDEN VALLEY SA

### MOSCATO

Kismet

MULTI REGIONAL AUS

Wirra Wirra Mrs Wigley Pink

MCLAREN VALE SA

## WINE

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### ROSÉ

Fringe Societé  
MULTI REGIONAL FR

Opawa  
MARLBOROUGH NZ

Jim Barry Annabelles  
CLARE VALLEY SA

Minuty Prestige  
PROVENCE FR

### REDS

Alta pinot noir  
CENTRAL RANGES VIC

Storm Bay pinot noir  
COAL RIVER TAS

Mt Difficulty Roaring Meg pinot noir  
MARLBOROUGH NZ

ATÉ shiraz  
MULTI REGIONAL AUS

Bruno shiraz  
BAROSSA VALLEY SA

Oliver's Taranga shiraz  
MCLAREN VALE SA

ATÉ cabernet sauvignon  
MULTI REGIONAL AUS

Thorne Clark 'sandpiper' merlot  
BAROSSA VALLEY SA

La Boca malbec  
MENDOZA AR

Collefrisio montepulciano  
ABRUZZO IT

### PORT

Galway Pipe tawny  
LANGHORNE CREEK SA

Galway Pipe rare tawny 25yo  
LANGHORNE CREEK SA

Penfolds Grandfather  
MAGILL SA

Chambers Rosewood old vine muscat  
RUTHERGLEN VIC

## SPIRITS

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### APERITIF

Aperol  
Campari  
23<sup>rd</sup> Street Ouzo  
Pimm's

### VODKA

23<sup>rd</sup> Street  
Ariane QLD  
Belvedere  
Haku  
Seven Seasons Native Yam

### GIN

23<sup>rd</sup> Street Signature  
23<sup>rd</sup> Street Yuzu  
23<sup>rd</sup> Street Mulberry  
23<sup>rd</sup> Street Red Citrus  
23<sup>rd</sup> Street Tropical  
Archie Rose  
Bombay Sapphire  
Hendrick's  
Ink  
Gin Mare  
Seven Seasons Green Ant  
Seven Seasons Bush Apple  
Roku  
The Botanist

### TEQUILA

Tromba Reposado  
Tromba Añejo  
Tromba Blanco

### RUM

Diplomático Reserva Exclusiva  
Beenleigh Copperpot QLD  
Beenleigh Double Cask QLD  
Beenleigh White QLD  
Beenleigh Spiced QLD  
Pacific Drifter Spiced Cane QLD  
Husk Spiced Bam Bam  
Kraken  
Malibu

## SPIRITS

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### BOURBON

Basil Hayden  
Eagle Rare 10yo  
Maker's Mark  
Maker's Mark 46  
Woodford Reserve Double Oaked  
Woodford Reserve

### SCOTCH

Ardbeg  
Balvenie 12yo  
Balvenie 21yo  
Bladnoch 11yo  
Chivas Regal 12yo  
Chivas Regal 18yo  
Glenmorangie 10yo  
Glenmorangie Quinta Ruban 14yo  
Glenmorangie 18yo  
Johnnie Walker Black  
Lagavulin 16yo  
Monkey Shoulder  
Talisker 10yo  
The Dalmore Cigar Malt

### WORLD WHISKIES

23rd Street Hybrid AUS  
Archie Rose Single Malt AUS  
Archie Rose Coffee AUS  
Ned AUS  
Cape Byron Single Malt AUS  
Canadian Club CAN  
Fireball Cinnamon USA  
Fuji Single Grain JP  
Jameson IRE  
Jack Daniel's Gentleman Jack USA  
Westland American Oak USA

## SPIRITS & LIQUEURS

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### BRANDY & COGNAC

Black Bottle Brandy  
Hennessy VS Cognac  
Hennessy VSOP Cognac  
Hennessy XO Cognac

### LIQUEURS

Baileys  
Black Sambuca  
Brookie's Mac and Wattleseed  
Chambord  
Cointreau  
Disaronno  
DOM Benedictine  
Drambuie  
Frangelico  
Galliano Vanilla  
Grand Marnier  
Jägermeister  
Kahlúa  
Limoncello  
Midori  
Southern Comfort  
Tia Maria

## TEA AND COFFEE

espresso	4
piccolo	4
macchiato	4

<b>COFFEE</b>	sml	lrg
cappuccino   latté   flat white	4.5	5

<b>HOT DRINKS</b>	sml	lrg
mocha   chai   dirty chai   hot chocolate	4.5	5

<b>SPECIALTY MILKS</b>	0.5
almond   soy   lactose free   macadamia   coconut   oat	

<b>SYRUPS</b>	0.5
hazelnut   vanilla   caramel   honeycomb   toasted marshmallow	

<b>TEA</b>	4.5
pot of tea english breakfast   earl grey   green tea   chamomile   lemon and ginger   peppermint	

<b>ICED DRINKS</b>	6
coffee   chai   mocha   chocolate	

## NON ALCOHOLIC

<b>SOFT DRINKS</b>	4
Pepsi   Pepsi Max   Lemonade   Solo   lemon, lime and bitters   ginger beer	

<b>JUICE</b>	5
orange   apple   pineapple   cranberry	

<b>AUSTRALIAN MINERAL WATER BY STRANGELOVE</b>		
Still or	350ml	750ml
Lightly Sparkling	5	10

## MODERN AUSTRALIAN TAPAS

<b>PINK PEPPERCORN PÂTÉ</b>	<b>10</b>
pickled cauliflower, beans and carrot, grilled black garlic bread <small>GFO</small>	

<b>PARMESAN FRIES</b>
parmesan reggiano, truffle salt, aioli <small>v</small>

<b>MIXED OLIVES</b>
citrus infused <small>VE, GF</small>

<b>POLENTA CRUMBED CAMEMBERT   3</b>
tomato and cocoa relish <small>v, GF</small>

<b>FRIED CHICKEN LOLLIPOPS   3</b>
blue cheese dressing <small>DFO</small>

<b>PACIFIC OYSTERS   3</b>	<b>15</b>
natural with ginger and lemongrass vinegar <small>GF, DF</small>	

<b>SMOKED SLICED MORTADELLA</b>
compressed rockmelon, sweet pickled baby cucumber, truffle crostini <small>GFO</small>

<b>ADELAIDE HILLS TRIPLE CREAM BRIE CHEESE</b>
plum pâté, golden macadamia, bush tomato salt charcoal lavosh <small>v, GFO</small>

<b>SEARED SCALLOPS   3</b>
half shell, native salsa verde <small>GF, DF</small>

<b>YELLOWTAIL KINGFISH CEVICHE</b>
rice vinegar dressing, pickled jalapeños <small>GF, DF</small>

<b>KANGAROO TARTARE</b>	<b>20</b>
bush spiced tomato tartare dressing, sago crisps <small>GF</small>	

<b>KATAIFI PRAWNS   3</b>
kaffir lime aioli <small>DF</small>

<b>BEEF SLIDERS   3</b>
candied onion, gruyere, warrigal greens

<b>GRILLED LAMB SKEWERS   3</b>
bush spiced, native salsa verde <small>GF, DF</small>

<b>GRILLED HALLOUMI SKEWERS   3</b>
ginger, lemongrass and chilli marinated <small>v, GF</small>

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