

BRISBANE HOTEL

GRAZE

MARINATED OLIVES ^{V, GF}	10
FRIES aioli ^{V, GF}	11
FLAT BREAD & HUMMUS ^{VG, GFO} crispy chickpeas	16
CRUSHED POTATOES ^{V, GFO} parmesan, truffle aioli	16
FOUR CHEESE ARANCINI ^{V, GF}	18
ROASTED CAULIFLOWER ^{V, VG, GF} romesco, green tahini, almond dukkah	18
PORK & FENNEL SAUSAGE ROLLS	20
TOKYO FRIED CHICKEN bulldog sauce, miso aioli	20
FRIED SQUID aioli	21
CAULIFLOWER TACOS (3) ^{V, VG, GF} hummus, pico de gallo, jalapeno, coriander	23
FISH TACOS (3) avocado crema, lettuce, pico de gallo, jalapeno	27
SHARE BOARD ^{GFO} selection of cured meats, cheese, hummus, olives, pickles, focaccia	38

SALADS

CAESAR ^{VO, GFO} baby cos, croutons, egg, parmesan, bacon, caesar dressing	24
ASIAN BOWL ^{V, VGO, GFO} brown rice, edamame, seaweed, cucumber, pickled ginger, wasabi peas, roasted sesame dressing	24
BEETROOT AND FARRO ^{V, VGO, GFO} salt baked beetroot, rocket, green apple, goat cheese, walnuts, dates, balsamic dressing	24
<i>ADD TO ANY SALAD</i>	
<i>FALAFEL +8</i>	<i>CHICKEN BREAST +8</i>
<i>CURED SMOKED SALMON +9</i>	

PIZZAS

Gluten Free Base +4

CHEESE & GARLIC ^V mozzarella, garlic crema, parsley	16
MARGHERITA ^V fiore di latte, basil, San marzano tomato base	21
MUSHROOM ^V rocket, pesto, parmesan, garlic crema base	23
SAUSAGE mozzarella, caramelised onions, San Marzano tomato base	26
PROSCIUTTO rocket, mozzarella, shaved parmesan, San marzano tomato base	27
PRAWN chilli, cherry tomatoes, mozzarella, parsley, San marzano tomato base	28

MAINS

BRISSEY BURGER 180g beef patty, cheddar, lettuce, tomato, pickle, secret sauce, chips	29
CHICKEN SOUVLAKI ^{GF} garlic yogurt, lettuce, tomato, cucumber, red onion, warm pita, chips	29
FALAFEL SOUVLAKI ^{V, VGO, GF} hummus, garlic yogurt, lettuce, tomato, cucumber, red onion, warm pita, chips	29
STEAK SANDWICH WA grain-fed sirloin 150g, caramelised onions, rocket, tomato, onion rings, swiss cheese on ciabatta bread, chips <i>swap for a gluten-free bun +4</i>	30
CHICKEN SCHNITZEL parmesan & rosemary potatoes, rocket, chicken gravy	30
FISH & CHIPS tartare, house slaw, lemon	31
PUMPKIN GNOCCHI ^{V, VGO, GF} baby spinach, stracciatella, pepitas	29
SCALLOP & PRAWN TORTELLINI vodka sauce, chives	36
BARRAMUNDI ^{GF} potato gratin, broccolini, soft herbs, white wine butter	36
300g GRAIN-FED SCOTCH ^{GF} red wine jus, chimichurri, chat potatoes, mixed leaves	46

To share (2 people or more)
SLOW COOKED LAMB SHOULDER 1kg ^{GFO} 85
garlic yogurt, chimichurri, rosemary potatoes, seasonal greens, flat bread - *please allow 30 to 45'*

TREAT

GELATO 3 scoops of today's selection	12
CHOCOLATE FONDANT cookie crumble, butterscotch sauce, vanilla gelato	14
CHEESE PLATE ^{GFO} today's cheese, crackers, pear, quince	15

V - Vegetarian / VO - Vegetarian Option / VG - Vegan / VGO - Vegan Option
GF = Gluten Free (not coeliac) / GFO - Gluten Free Option (not coeliac)

Monday

\$25 RIBS & CHIPS

BBQ Pork Ribs 300g
slaw and chips

Tuesday

\$25 BURGER & CHIPS

Chef's special burger
each week

Wednesday

\$28 STEAK & CHIPS

200g sirloin, brandy peppercorn sauce, salad
add garlic prawns +8 add onion rings +3

Thursday

\$25 PARMY & CHIPS

Classic - Vegan (eggplant) -
Italian (mortadella, pistacchio)