



APPETISER

Soup of the Day Served with Crusty Bread	14
Oysters Natural Chorizo Kilpatrick Wasabi Vinaigrette	4.5 each GF DF
Toasted Rye Bread Molasses Butter	6 V
Marinated Sicilian Olives Garden Herbs	9 V GF DF
Ham Hock Terrine Apple Chutney Cornichons Pork Crackle	14 DF

ENTRÉE

Forest Mushrooms Brioche Truffled Honey Quark	19 V
Spinach and Feta Ravioli Burnt butter Sage Walnuts	21 V
Salmon Gravlax Beetroot Panna Cotta Orange Segments Crispy Shallots	22 GF
Chicken Roulade Pumpkin Puree Crispy Kale Onion Jam	22 GF

MAIN COURSE

Ricotta Gnocchi Confit Onion Blistered Tomatoes Beurre Noisette Baby Basil	32 V
Crispy Skin Duck Breast Corn Puree Baby Beetroot Chard Cherry Jus	38 GF
Twice Cooked Pork Belly Roasted Root Vegetables Apple Sauce Pan Juices	32 GF DF
Beef Cheek Ragu Rigatoni Rocket Confit Garlic Grana Padano	36
Prawn Risotto Saffron Chili Charred Onion Fried Sage	38 GF
Market Fish Pumpkin Cream Braised Fennel	39 GF

PARILLA GRILL

Parilla Grill is an Argentinian style grill that incorporates iron bark, charcoal and wrought iron to create a smokey, charcoal flame-grilled texture to all dishes

To Share

Whole Portuguese Chicken Chimichurri Cucumber Yoghurt Grilled Corn	49
Beef Sirloin 700gm (Oakey Beef) Full Blood Angus Grass Fed	65
Lennon's Signature Tomahawk 3 Sauces (Serves 3 – 6)	from \$129

Scotch Fillet 300g (Oakey Beef) Full Blood Angus Grass Fed	39
Eye Fillet 200g (Oakey Beef) Full Blood Angus Grass Fed	41
Whole Grilled Market Fish Caper Noisette Truss Tomato	48
BBQ Pork Spare Ribs Pineapple & Chili Salsa Chipotle Glaze	48
T Bone Steak 450g (Hopkins River) Full Blood Angus 90 Day Grain Fed	59

All steaks are served with a daily garnish, your choice of sauce & selection of Australian mustards. All dishes off the Parilla Grill can be prepared gluten free and dairy free. All beef products are halal certified.

SAUCE

Pink Pepper | Diane | Red Wine | Café de Paris

SIDES

Leaf Salad Lemon Vinaigrette	6 V GF DF
Beer Battered Chips Garlic Aioli Sage Salt	8 V DF
Roasted Pumpkin Garlic Yoghurt Pepitas	8 V GF
Steamed Winter Greens Lemon Salted Almonds	10 V GF DF
Patatas Bravas Chipotle Chive Sour Cream	10 V GF
Panzanella Salsa Verde Truss Tomato White Anchovies Roasted Peppers Parmesan Crouton	11 DF
Pan-Fried Brussel Sprouts Speck Parmesan	12 GF

DESSERT

Coconut & Ginger Panna Cotta Coconut Gelato Lemongrass Syrup Berry Chips	15 GF DF
Chocolate Mousse Tart Vanilla Gelato Blueberry Coulis Mixed Berries	16 GF
Bannoffe Parfait Salted Walnut Granola Honeycomb	16 GF
Valrhona Dark Chocolate Marquise Honeycomb Fresh Berries Blueberry Coulis	26 (for 2)
Selection of Fine Australian and International Cheeses Poached figs Quince Lavosh Grissini Please see staff for today's cheese selection	12 each

*We take our guests dietary requirements very seriously.
We cook with peanuts, meat, shellfish, eggs and yes, gluten.
If you have any allergies, dietary requirements or off menu requests, Please
inform one of our team.*

Our History

Brisbane has had a Lennon's Hotel since 1884 when hotelier John Lennon built a stylish three-story building on George St.

Lennon's hotel was built with the most fashionable features, including a ladies drawing room, nine bathrooms, 62 bedrooms and ornate cast iron features.

In 1941, it was knocked down and a more substantial building was built.

Lennons became the place for the rich and famous, then in 1972, Brisbane Council bought the building and the Lennons that you stand in today was built on Queen Street mall.

In 1995 the building was renamed Lennon's Country Comfort Hotel and then Chifley in 2003.

Next hotel was established in 2014 as the first premium hotel for the Next Story Hospitality Group. Lennon's restaurant has been named in the old hotel's honor.

Instagram @lennonsrestaurant #lennonsrestaurant
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**I'VE NEVER MET A MEAL
I DIDN'T LIKE**