



## APPETISER

<b>Chilled Sweet Corn Veloute</b> <i>GF</i>	<b>13</b>
Fried Corn   Salmon Roe   Citrus Cream	
<b>Oysters</b>	<b>4.5 each</b>
Natural   Chorizo Kilpatrick	
<b>Toasted Rye Bread</b> <i>V</i>	<b>6</b>
Molasses Butter	
<b>Marinated Sicilian Olives</b> <i>V GF DF VEG</i>	<b>9</b>
Garden Herbs	
<b>Duck Liver Parfait</b>	<b>15</b>
Balsamic Onions   Peppered Jelly   Lavosh	

## ENTRÉE

<b>Kingfish Crudo</b> <i>DF</i>	<b>21</b>
Caper Vinaigrette   Grissini   Pickled Shallots	
<b>King Brown Mushrooms</b> <i>GF VEG DF</i>	<b>19</b>
Parsnip Puree   Kale   Walnuts	
<b>Confit Duck Leg</b> <i>GF</i>	<b>24</b>
Beetroot Puree   Pickled Carrot   Beetroot Meringue	
<b>Beef Tartare</b> <i>GF</i>	<b>21</b>
Parmesan Custard   Horseradish   Sesame Tuille	

## MAIN COURSE

<b>Chicken Schnitzel</b>	<b>30</b>
Cabbage Slaw   Gremolata   Roasted Garlic Mash	
<b>Beef Cheek Lasagne</b>	<b>31</b>
Truffle béchamel   Sugo   Reggiano	
<b>Twice Cooked Pork Belly</b> <i>GF DF</i>	<b>32</b>
Celeriac Remoulade   Mustard Apple   Kale Chips	
<b>King Prawns</b>	<b>38</b>
Steamed Gnocchi   Pumpkin Cream   Candied Cherry Tomato	
<b>Market Fish</b> <i>GF</i>	<b>38</b>
Pickled Fennel   Caper's   Cauliflower Puree   Witlof	

## 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

<b>Beef Sirloin 500gm</b>	<b>45</b>
("AA Co" Beef, Darling Downs) Full Blood Wagyu   60 Days Grain fed	
<b>Lennon's Signature Tomahawk</b> (Hopkins River) Full Blood Angus   Grass fed 3 Sauces (Serves 3 – 6)	from <b>\$129</b>
<b>Scotch Fillet 300g</b>	<b>39</b>
("AA Co" Beef, Darling Downs) Full Blood Wagyu   60 Days Grain fed	
<b>Eye Fillet 200g</b>	<b>40</b>
("AA Co" Beef, Darling Downs) Full Blood Wagyu   60 Days Grain fed	
<b>Whole Grilled Market Fish</b>	<b>52</b>
Miso Vinaigrette   Fried Shallots	
<b>Kangaroo Loin 250g</b>	<b>31</b>
Bush Rub   Parsnip   Salsa Verde	

*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.*

**Pink Pepper | Diane | Red Wine | Café de Paris**

## SIDES

<b>Beer Battered Fries</b> <i>DF VEG</i>	<b>8</b>
Garlic Aioli	
<b>Roasted Garlic Mash</b> <i>GF</i>	<b>9</b>
Pecorino	
<b>Leaf Salad</b> <i>V GF DF VEG</i>	<b>9</b>
House Vinaigrette	
<b>Sautéed Broccolini</b> <i>V GF DF VEG</i>	<b>10</b>
Lemon Vinaigrette   Toasted Almonds	
<b>Truss Tomato</b> <i>V GF DF VEG</i>	<b>12</b>
Buffalo Mozzarella   Basil Vinaigrette Balsamic caviar	
<b>Witlof</b> <i>V GF DF VEG</i>	<b>12</b>
Fennel   Orange   Pine Nuts	
<b>Cauliflower Gratin</b> <i>DF</i>	<b>13</b>
Truffle   Sage	

## DESSERT

<b>Ginger Meringue</b> <i>V GF DF VEG</i>	<b>16</b>
Stepped Prunes   Coconut Sorbet   Lychee Syrup	
<b>Lemon Cheesecake</b>	<b>17</b>
Lemongrass Syrup   Mango   Almond Crumb	
<b>Pistachio Semifreddo</b> <i>GF</i>	<b>15</b>
Earth Crumb   Salted Caramel	
<b>Valrhona Dark Chocolate Marquise</b> <i>GF</i> (for 2)	<b>26</b>
Almonds   Fresh Berries   Blueberry Compote	
<b>Selection of Fine Australian and International Cheeses</b>	<b>14 each</b>
Poached figs   Quince   Lavosh   Grissini Please see staff for today's cheese selection	

## *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.

I'VE NEVER MET A MEAL  
I DIDN'T LIKE