



2/72 Queen St,
Brisbane City QLD 4000



WELCOME TO LENNONS RESTAURANT & BAR

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.

Lennon's became the place for the rich and famous, then in 1972, Brisbane Council bought the building and the Lennon's 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 Group. Lennon's restaurant has been named in the old hotel's honour.

MANDALAY
WHERE THE
FLYIN'
FISHES PLAY

Richard Kipling

EVERYTHING
IS NOTHING
WITH A
TWIST

Kurt Vonnegut

STARTERS

Toasted rye bread, molasses butter (VEG) 7.0

Marinated olives, herb oil (GF) (DF) (VEG) 9.5

ENTRÉE

Soup of the day, toasted rye bread,
molasses butter 14.0

Confit duck leg, beetroot puree, pickled
beetroot, beetroot meringue (GF) 25.0

Potato gnocchi, pumpkin cream, fetta, sage,
walnuts (VEG) 19.0

Shaved wagyu beef, horseradish crème
fraiche, chimmi churri, kale chips (GF) 24.0

GRILL

ALL STEAKS SERVED WITH
DAILY GARNISH & CHOICE OF SAUCE.

RED WINE JUS, PEPPER, DIANNE,
CAFÉ DE PARIS

Five spiced spatchcock, celeriac puree, herb oil
(GF) 38.0

300g "aaco" wagyu scotch fillet (GF) (DF) 48.0

250g "aaco" wagyu sirloin (GF) (DF) 39.0

MAINS

Wagyu meatballs, linguni, napoli, basil, reggiano
38.0

Pork belly, braised red cabbage, fried speck,
apple cider jus (GF) (DF) 39.0

Wild mushroom risotto, truffle, parmesan, sage
(GF) (VEG) 34.0

Market fish, roasted pumpkin, preserved lemon
salsa, grain crumble (GF) (DF) 39.0

SIDES

Garden salad, tomato, spanish onion,
cucumber, house dressing (GF) (DF) (VEG) 9.0

Beer battered fries, chilli salt, aioli (DF) (VEG) 8.0

Potato gratin, thyme, pangrattato (VEG) 9.0

Steamed winter greens, vinagrette
(GF) (DF) (VEG) 9.0

DESSERT

Steamed plum pudding, crème anglaise,
rum and rasin (VEG) 16.0

Strawberry semifreddo, mulled wine jelly,
lemon sable (VEG) 16.0

Vanilla crème brulle, pistachio tuile,
cranberry jam (VEG) 16.0

Pumpkin pie, walnut brittle, citrus crème
fraiche (VEG) 16.0