



WELCOME TO LENNONS RESTAURANT & BAR

OUR HISTORY

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

Lennons 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 Lennons Country Comfort Hotel and then Chifley in 2003.

Next Hotel was established in 2014 as the first premium hotel for the Next Story Group. Lennons restaurant has been named in the old hotel's honour.

MANDALAY
WHERE THE
FLYIN'
FISHES PLAY

Original Recipe



2/72 Queen St,
Brisbane City QLD 4000

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, chimmichurri, 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, linguine, 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) 39.0

SIDES

- Garden salad, tomato, cucumber,
house dressing (GF) (DF) (VEG) 9.0
Beer battered fries, chilli salt, aioli (DF) (VEG) 8.0
Potato gratin, thyme, pangratatto (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 brulee, pistachio tuile,
cranberry jam (VEG) 16.0
Pumpkin pie, walnut brittle, citrus crème
fraiche (VEG) 16.0

(GF) GLUTEN FREE (DF) DAIRY FREE (VEG) VEGETARIAN

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