

WINE BY THE GLASS | 14
Il posto Prosecco | Gattinara, ITA

Mojo Moscato | Regional, AUS

Credaro Chardonnay | WA, AUS

Tainui Sauv Blanc | Marlborough, NZ

Waihopai Pinot Gris | Marlborough, NZ

Massoni Merlot | Pyrenees, AUS

Rising Pinot Noir | Yarra Valley, AUS

Bare Hands Shiraz | Padthaway, AUS

La Multa Tempranillo | Calatayud, SPA

WINE BY THE BOTTLE

Please ask attendant for selection of wines available

AFTER DINNERS BY THE GLASS | 12

Campbells Muscat Rutherglen

Penfolds Club Reserve

Shaw Estate Botrytis Semillon

CHILLED BEVERAGES
Coke, Sprite, Fanta & Lift | 6

Orange juice, Apple juice | 6

Sparkling Water 1L | 12.0

HOT BEVERAGES

Sensory Lab Coffee

Small | 5.0

Medium | 6.0

Large | 7.0

Soy, almond, lactose free | .50

Decaf | add 1.0

Extra Shot | .70

Caramel, hazelnut, vanilla | add .50

T2 Teas | 6.0

English Breakfast, Earl Grey, Sencha, Peppermint, Chamomile, Lemongrass & Ginger, Chai

PLEASE CONTACT HOTEL STAFF VIA RECEPTION OR HOUSEKEEPING TO RERESH IN ROOM AMENITIES

IN ROOM DINING SERVICED BY
BLACK FIRE RESTAURANT

RESTAURANT LOCATED LEVEL G

Coffee + Snacks Takeaway

Mon-Fri 630am-1200pm

Mary St window

Buffet Breakfast + A la Carte

630-1000am Mon-Fri

630-1030am Sat & Sun

Weekend Brunch 10am Sat + Sun

\$50pp | 2hr Beverage package +

breakfast menu item

**bookings required

Lunch 1200-300pm Mon-Sun

Tapas 300-600pm Mon-Sun

Happy Hour 400-600pm Mon-Sun

\$5 tap beer, house wine

\$10 cocktail of the day

Dinner 600-930pm Mon-Sun

Bookings required

Recommended Chefs Tasting Menu \$55pp

minimum 2 people

Picnic Boxes

Enquire to take a selection of charcuterie or cheeses with you on your adventures.

Perfect for River Stage events or Botanic

Garden picnics

BREAKFAST 630AM-1130AM
PREORDERS WILL BE ACCEPTED BY 9PM DAY PRIOR

Early Checkout?

Takeaway Brekky Box 600am-630am

Pre-order required. Pick up at reception

Continental | Selection of pastries, fresh fruit & a small daily smoothie | 22

Eggs on toast | Free range eggs with house or gluten free bread | 22

Spanish Omelette | free range eggs, potatoes, chorizo & manchego, served with house or gluten free bread | 23

Sauces | hollandaise, romesco, mojo verde, garlic rosemary mayo | 3

Sides | Bacon, mushrooms, tomatoes, chipolatas, greens, alubias | 6 each

Daily Smoothie | 12 *GF, DF*

Toast | house bread with spread | 12

BREAKFAST COCKTAILS | 18

Brunch Punch | Moscato based

Bloody Mary | Tomato, Vodka, Citrus, Worcestershire, Tabasco

Mango Splice | Mango, Vanilla gelato, Havana Rum, Pineapple

Mimosa | Orange Juice & Sparkling wine | 15

Sunrise | Orange juice & grenadine served with vodka or tequila | 15

BLACK FIRE RESTAURANT BRISBANE
FUEGO NERO BRISBANE PTY LTD

ALL DAY DINING 1130AM-930PM
PLEASE ENDEAVOUR TO ORDER BEFORE 925PM

Manzanilla Olives | olives, salted almonds | 15 *GF, DF*

Charcuterie Board | served with house bread, balsamic, evoo | 35 *DF, GFO*

Piquillo peppers | roasted, stuffed with crab & king prawn | 35 *GF, DF*

Grilled Haloumi | beetroot, watercress, basil pesto dressing | 23 *GF, V*

Berkshire Pork Belly | slow roasted, balsamic, rhubarb, apple | 22 *GF, DF*

Club Sandwich | House bread, free range chicken & egg, smoked bacon, garlic sauce, romesco & salad leaf | 30

Ravioli | ricotta, baby spinach, sautéed with Panzanella of garlic & chili, eschallots, tomato | 29 *V*

Free Range Chicken | lemon & thyme infused, warm salmorejo, roasted bell pepper & pine mushrooms trifolati | 34 *GF, DF*

Fish of the Day | fennel, capers, olives, orange, mojo verde | 36 *GF*

Black Angus Fillet tenderloin | 250g, rosemary & thyme roasted yellow potatoes, shiraz beef jus | 43 *GF, DF*

Black Angus Rib eye on the bone | 400g, silverbeet sautéed with almonds & raisin, shiraz beef jus | 48 *GF, DF*

SIDES | 11
Hand Cut Sweet Potato Chips *GF, DF, V*

Pine mushrooms trifolati *GF, DF, V*

Fresh Tomatina *GF, DF, V*

Rucola, crispy prosciutto, parmesan scales *GF*

SWEETS
Crème Catalana | orange & vanilla infused burnt cream, pistachio & strawberry macedonia | 16 *GF, V*

Semifreddo | orange & rhubarb, chocolate florentine wafer, salted caramel | 16 *GF, V*

OVER NIGHT MENU 930PM-630AM
PLEASE PHONE RECEPTION TO PLACE ORDER

Margherita Pizza | 24

Prosciutto & Mushroom Pizza | 28

Pepperoni Pizza | 27

COCKTAILS
TRADITIONAL COCKTAILS MADE UPON REQUEST

1L Red Sangria | red wine, citrus liquors, fresh fruits | 40

Margarita | tequila triple sec, sweet & sour | 20

Negroni | sweet vermouth, Campari, gin, orange | 20

Mojito | Havana Club rum, brown sugar, mint, lime, soda | 20

Strawberry Caipiroska | Lime, sugar, vodka, strawberry | 20

Long Island | Vodka, rum, gin, triple sec, sweet and sour, coke | 20

Espresso Martini | espresso, vodka, Kahlua | 20

Flamingo Dancer | Gin, St Germain, watermelon, cucumber, lime juice | 20

Spritz | Aperol, Prosecco, Soda | 20

BEER & CIDER | 11
Peroni Nastro Azzuro
James Squire One Fifty Lashes Pale Ale
Asahi
House Cider
Estrella

LIQUEUR | 12
Baileys, Malibu, Midori, Frangelico, Kahlua, S Comfort, Cointreau

SPIRITS | 12
Tequila | Sauza Blanco, Olmeca Altos

Scotch | Chivas Regal, Johnnie Walker Red

Bourbon | Canadian Club, Makers Mark, Jack Daniels, Wild Turkey

Gin | Gordons, Bombay Sapphire

Vodka | Absolut, Smirnoff, Russian Standard

Rum | Bacardi, Bundaberg, Sailor Jerry

