

# THE STORY

In 1884 Hotelier John Lennon built the stylish Lennons Hotel, a 3-storey building on George Street. This hotel was knocked down in 1941 to raise the new and more substantial Lennons Hotel. In 1972 the building was yet again knocked down while the new site was being prepared, this site you join us on today, Queen Street; at the time was the tallest building in the city. The Lennons Hotel brand was a true icon in Queensland.

For 129 years the Lennons Hotel was "the Waldorf Astoria of NYC, or the Savoy of London for Brisbane". In 1995 this hotel site became known as the Lennons Country Comfort Hotel and then Chifley at Lennons in 2003.

Lennons Hotel was "the" place for VIPs, with iconic global VIP's regularly in house. Sir Charles Kingsford-Smith, Australian Operatic Soprano, Dame Nellie Melba, Prime Minister, Sir Robert Menzies, President Lyndon Johnson, US General Douglas MacArthur, telephone inventor, Alexander Graham Bell and The Beatles.

Many locals enjoy sharing their Lennons stories and is now our pleasure to continue to celebrate this treasured brand for a new era with Lennons Restaurant & Bar.

Today we realise and honour the importance of this brand and its name in Queensland, and offer to you this new classic bistro menu, celebrating fresh produce and an exceptional range of beverages.

## BREAKFAST

#### COLD BREAKFAST

Toasted Banana Bread	6
Butter	
Cereal	8.5
Special K, Toasted Muesli, Weet-Bix, All-Bran	
House Baked Croissant (VEG)	9.5
Jam and Butter	
Granola and Coconut Yogurt (V, VEG, D)	16
Seasonal Fruit Plate (V, VEG, GF, D)	12
Seasonal Fruit Plate (V, VEG, GF, D)  Continental Breakfast	12 20

#### HOT BREAKFAST

Smashed Avocado	22.5
Sourdough, Heirloom Tomato, Bocconcini	
Eggs Your Style (VEG) Roasted Tomato, Grilled Sourdough	18.5
Chickpea Omelet Spanish Onion, Tomato, Peppers, Corn, Avocardo, Coriander, Pickled Jalapeños	22.5

## SIDES

Grilled Bacon	8
Breakfast Sausage	7
<b>House Made Beans</b>	5

B E V E R A G E S		
Coffees Cappuccino, Latte, Espresso, Flat White, Long Black, Mocha, Macchiato	Cup 4.5	Mu 5.5
Hot Chocolate	4.5	5.5
Loose-leaf Tea English Breakfast, Earl Grey, Green Tea, Peppermint, Camomile, Lemon Grass & Ginger, Darjeeling	5	
Juices Orange, Apple, Pineapple, Cranberry, Tomato	6	
Allie's Cold Pressed Juice 300ml Heartbeet - Beetroot, green apple, carrot, ginger & lime	8.5	
Daily Green - Green apple,		

celery, pear, silver beet,

lemon & ginger

(VEG) VEGETARIAN (V) VEGAN (GF) GLUTEN FREE (D) DAIRY FREE Please let us know if you have any allergies or dietary requirements. 15% surcharge applies on public holidays.



M E N U	
Freshly Baked Bread Butter	9
ENTRÉ E	
Chilled Gazpacho (V, GF) Herbed Croutons, Extra Virgin Olive Oil	15
Pacific Oysters 3/6 (GF, DF) Finger Lime, Ginger, Lemon, Tabasco®	15/30
Stuffed Zucchini Flowers (VEG) Ricotta and Parmesan Filling, Neapolitan Sauce	23
Seared Scallops (GF) Minted Green Peas, Dehydrated Cauliflower, Lemon Myrtle	24
Buffalo Mozzarella (VEG) Heirloom Cherry Tomato, Basil Oil, Gran Reserva 25 Anos Balsamic XO	24

M A I N S	
Spice Rubbed Pork Tenderloin (GF, DF) Celeriac, Apple, Kale, Pecan Oil Dressing, Puffed Seeds	37
Whole Baby Barramundi (GF, DF) Olives and Heirloom Tomato Salsa, Fennel Salad	39
Seared Duck Breast (GF)  Jersey Royal Potato, Shaved  Brussels Sprout Salad, Port Cherry	41
Lamb Loin Potato Dauphinoise, Asparagus, River Mint, Green Pea Purée	43
Orecchiette (VEG) Asparagus, Saffron Bouillon, Mint, Parmesan	32
FROM THE GRILL	
Free Range Chicken Supreme 220g (GF)	37
Black Angus Grain Fed Striploin 250g (GF)	45
Black Angus Grain Fed Rib Eye 300g (GF)	52
Tasmanian Atlantic Salmon Fillet 180g (GF)	39
Includes your choice of one side and one sauce	

SIDES	
Steamed Seasonal Vegetables (GF, VEG)	10
Crispy French Fries	10
Garden Salad (V, GF)	10
Grilled Asparagus, Parmesan (GF, VEG)	12
SAUCES	
Herb Butter	4
Red Wine Jus	4
Peppercorn Sauce	4
Mushroom Sauce	5
DESSERTS	
Passion Fruit Eton Mess (GF)	14
Chocolate Tart Lemon and Mint Sorbet	14
Mango Panna Cotta (GF) Mint Crumb	14
Peach Melba (GF) Elderflower Ice Cream	14



STAY SOCIAL

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ALL VAI VININU	
Crispy French Fries (DF) Sriracha Mayonnaise	10
Thai Style Spicy Chicken Salad Herb Salad	15
Caesar Salad (GF available) Romaine Lettuce, Croutons, Garlic, Parmesan, Anchovy Dressing	22
Add Chicken or Smoked Salmon	4
Kale, Quinoa and Pumpkin Salad Halloumi, Puffed Seeds, Pomegranate and Cumin Dressing	24
Charcuterie Shaved Cold Cuts, Pickles, Toasted Sourdough	26
Cheeseboard Local & International Selection, Condiments, Toasted Sourdough	26
The Famous Ray Capaldi Wonder Pie Of The Day Peas and Gravy	20
Chargrilled Black Angus Beef Burger (DF) Lettuce, Tomato, Onion, Fries	26
Crispy Fish & Chips (DF) Lemon and Tartare Sauce	26
Toasted Ham & Cheese Sandwich Fries, Tomato Sauce	19
Toasted Sourdough Reuben Sandwich Shaved Pastrami, Sauerkraut, Fries	19
Toasted Ciabatta Caprese Sandwich Tomato, Mozzarella, Basil Pesto, Fries	19
Pizza	
Margherita, Tomato, Mozzarella	23
Pepperoni, Tomato, Mozzarella	25
Garlic Prawns, Olives, Tomato, Mozzarella	26