

GAZEBO



BAR + KITCHEN

#SUPPORTLOCAL

FRESH INGREDIENTS SOURCED FROM
LOCAL GROWERS FOR A TASTE OF QLD.

85% OF OUR MENU IS PREPARED ON-SITE.

PACIFIC BREAD BOARD HOUSE-MADE BREAD & SELECTION OF DIPS	\$10
VIETNAMESE PORK RIB DIPPITS SPICED WHIPPED PERSIAN FETA & CHIVE (GF)	\$15
SMOKED CHICKEN WINGS 6 / 12 PIECES BOURBON & CHIPOTLE GLAZED, HONEY & GARLIC MAYONNAISE (GF / DF)	\$10 / \$14
LEMONADE BATTERED HALOUMI GREEK YOGHURT CHIPOTLE TARTARE (GF)	\$12
SOBA NOODLE & VEGETABLES SUGAR SNAPS, CARROT, EDAMAME, PONZU, ONION JAM, SESAME & CORIANDER	\$12
TASMANIAN SALMON & ZUCCHINI BLUEBERRY GIN CURED & CHERRY SMOKED SALMON, GRILLED ZUCCHINI, DILL MASCARPONE, FINGER LIME (GF)	\$14
MUSHROOM SOUFFLE TWICE BAKED, BLUE CHEESE SAUCE, BITTER LEAF SALAD, RADISH, TRUFFLE CRACKER	\$12
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BOWL OF FRIES TRUFFLE MAYONNAISE (GF)	\$9
GRILLED VEGETABLES HOUSE DRESSING (GF)	\$9
MEXICAN STREET CORN QUESO FRESCO & LIME (GF)	\$9
KIPFLER POTATO ROASTED IN GARLIC AND ROSEMARY (GF)	\$9
FENNEL SALAD ROCKET, ORANGE, RED ONION, BALSAMIC & WHOLEGRAIN MUSTARD DRESSING (GF / DF)	\$12

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LAMB RUMP	\$36
SWEET POTATO GRATIN, MINT PEA PUREE, ROASTED SHALLOT, LAMB JUS (GF)	
'HARRIBELLE' PORK BELLY	\$34
SPAETZLE, PICKLED GRAPES, TARGET BEETROOT, BRAISED RED CABBAGE	
CORAL COAST BARRAMUNDI	\$34
BURNT PINEAPPLE SALSA, CHILLI, BOK CHOY, LEMON BUERRE BLANC, PEARL COUSCOUS (GF)	
GRAIN-FED SIRLOIN	\$38
BLACK PUDDING CROQUETTES, PARSNIP PUREE, 'LITTLE ACRE' OYSTER MUSHROOMS, CHARRED SHALLOT, ROSELLA JAM, JUS	
CHICKEN SUPREME	\$32
GRILLED BEETROOT, BABY CARROTS, ENDIVE, TARRAGON VELOUTÉ (GF)	
GNOCCHI W/ ZUCCHINI FLOWERS	\$28
SESAME CHEESE, CONCASS TOMATO, EGGPLANT, CHICKPEA DUKKHA (GF / DF / VGN)	
DUCK RAGU	\$30
PAPPARDELLE, SEMI DRIED TOMATO, SAGE, PECORINO	
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MARGARITA MOUSSE	\$15
CHOCOLATE CRUMBLE, MERINGUE COOKIE (GF)	
CARAMELISED ORANGE CHEESECAKE	\$15
CANDIED ZEST, SHERBET, WHITE CHOCOLATE (GF)	
RASPBERRY JAM ROLL	\$15
CHANTILLY CREAM, CHOCOLATE MACRON, BASIL SORBET	
MULLED RED WINE FRUITS	\$15
CHICKPEA MERINGUE (GF / DF / V)	

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345 WICKHAM TERRACE, BRISBANE  @GAZEBOBRISBANE
PACIFICHOTELBRISBANE.COM.AU/BAR-AND-RESTAURANT/

