

Photo reference



Brisbane background
www.australia.com



Brisbane
nime2016.wordpress.com



uniqueness hotel logo
www.designmantic.com/



Hotel
betterdailyhabits.com/



Lobby
www.flickr.com



pattern room(single)
atelierturner.squarespace.com



pattern room(double)
atelierturner.squarespace.com



pattern room(deluxe)
atelierturner.squarespace.com



classical room(single)
www.sofitelbrisbane.com.au



classical room2(single)
www.sofitelbrisbane.com.au



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www.listofcompanies.org



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www.villaflorence.com



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Bar
mandarinoriental.com



Weddings
marriott.com.au



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circleofloveweddings.com.au



Wedding3
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Wedding4
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Wedding5
circleofloveweddings.com.au



Swimming pool1
[http:// www3.hilton.com/](http://www3.hilton.com/)



Swimming pool2
<http://www3.hilton.com/>



Swimming pool 3
<http://www3.hilton.com/>

Entrees		Mains	
Garlic Bread	6.00	Kansas City Pork Ribs	30.00
Bread brushed with crushed garlic and herbs		Rubbed in HP's own spice blend and slow cooked then finished back in the oven with our spicy Kansas city BBQ sauce and served with chips and salad.	
Garlic Cheese Bread	7.00	Crispy Skinned Barramundi (GF)	28.00
Bread brushed with garlic, herbs and cheese.		Baked in the oven then set atop of chat potatoes and baby carrots and served with salsa Verde.	
Crumbed Camembert	13.00	perfect with a glass of Boatshed Bay Sauvignon Blanc...	
Deep fried until golden served with salad and a cranberry sauce.		King Pork Cutlet (GF)	26.00
Salt & Pepper Squid	14.50	Oven baked pork with chat potatoes, green beans and finished with balsamic glaze.	
Served with side salad and sweet chili.		Pair this with a glass of our Cote Pierre Chardonnay...	
Buffalo Wings	13.00	Cajun Spiced Lamb Rump (GF)	27.00
Authentic American style buffalo wings tossed through your choice of Kansas city bbq or inferno sauce.		Lamb rump dusted with Cajun spice and oven baked served with sweet potato mash and broccolini and finished with jus.	
Salad Selection		Goes well with Cat Amongst The Pigeons Cabernet Sauvignon.	
Salt & Pepper Squid Salad	22.00	Pesto Chicken (GF)	26.00
On rocket, red onion, snow peas, cherry tomatoes, cucumber and dressed with a mango dressing.		Pan fried chicken breast served with chat potatoes, squash and finished with a pesto cream sauce.	
Goes great with a glass of Zorin Prosecco...		Beer Battered Flathead	22.00
Thai Beef Salad	22.00	Served with chips, salad, tartare sauce and a lemon wedge.	
The marinated beef strips served with baby spinach, red onions, peanuts, cucumber and cherry tomatoes.		Chicken Parmigiana	22.00
Roasted Beetroot Salad (GF)	16.00	Whole succulent butterflied chicken breast topped with ham, Napoli sauce, melted mozzarella cheese served with chips and salad.	
With roasted beetroot, baby spinach, green beans and feta, finished with a balsamic vinaigrette.		Try this with a glass of Brown Brothers Dolceto Syrah...	
Prosciutto And Sweet Potato Salad (GF)	20.00	Herb Crumbed Chicken Schnitzel	20.00
Tomatoes, red onion, cashews in a balsamic vinaigrette.		Whole succulent butterflied chicken breast crumbed in a mix of herbs served with chips and salad.	
Lunch Menu (Available Lunchtime Only)		Graziers Beef Pie	18.90
250g Lunch Rump	15.90	Tender Graziers beef slow cooked in a rich gravy, encased in golden pastry. Served with mash potato, mushy peas & onion gravy.	
Served with chips, salad and your choice of sauce.		Graziers Stockman's Pie	18.90
Steak Sandwich	15.50	Tender Graziers beef with bacon, mushroom, tomato, onion and a hint of garlic in a rich beef gravy, encased in golden pastry. Served with mash potato, mushy peas & onion gravy.	
Rib fillet, lettuce, tomato, beetroot, cheese, tomato relish on toasted bread and served with chips.		From the Pan	
CBA Melt	16.50	Creamy Chilli Prawns And Scallops (GF)	26.00
Crumbed chicken, bacon, avocado and cheese on toasted french bread. Served with chips.		Succulent green prawns and scallops sautéed in garlic, chilli, cherry tomatoes and baby spinach and finished with cream atop of jasmine rice.	
Lamb Burger	19.00	A perfect match for a glass of Pikes Clare Valley Riesling.	
Served on a toasted bun with cos lettuce, tomato, red onion and tzatziki served with chips.		Pumpkin and Pesto Risotto	23.00
Try this with a pint of Fat Yak Pale Ale.		With red onion, cherry tomatoes and baby spinach.	
B.L.T	15.00	Chicken Penne	24.00
Bacon, lettuce, tomato with aioli on toasted bread and served with chips.		Tender breast fillet pan fried with bacon, spinach, red onion and semi dried tomato tossed through a creamy garlic sauce.	
Pizzas	20.00		
Salami, ham, mushrooms, capsicum, jalapenos, chili oil, Napoli and sour cream.			
Toppings great with James Squires 150 Lashes...			
Vegetarian	19.00		
Capsicum, baby spinach, Napoli, tomato, mushroom, feta, red onion, olives, sweet potato and cheese.			
Spanish Lover	22.00		
Prosciutto, sweet potato, Napoli, feta, red onion, baby spinach and cheese.			

restaurant menu
 zomato.com

Beer DRAFT <table> <tr> <th></th><th>16oz. Fresh</th><th>Flat /</th><th>Schnepper /</th><th>Pilsner</th></tr> <tr> <td>Bad Light</td><td>\$3</td><td>/</td><td>\$3.5</td><td>/ \$12</td></tr> <tr> <td>Blue Moon Belgian White</td><td>4</td><td>/</td><td>4.5</td><td>/ 16</td></tr> <tr> <td>Boulevard Wheat</td><td>4.5</td><td>/</td><td>5</td><td>/ 18</td></tr> <tr> <td>Stella Artois</td><td>5.5</td><td>/</td><td>6</td><td>/ 22</td></tr> <tr> <td>Marshall Pub Ale</td><td>5</td><td>/</td><td>5.5</td><td>/ 20</td></tr> <tr> <td>COOP FS IPA</td><td>5</td><td>/</td><td>5.5</td><td>/ 20</td></tr> <tr> <td>The Beer of the Month</td><td>5</td><td>/</td><td>5.5</td><td>/ 20</td></tr> <tr> <td>Seasonal</td><td>4.5</td><td>/</td><td>5</td><td>/ 18</td></tr> </table> BOTTLE – DOMESTIC <table> <tr><td>Coors Light</td><td>3</td></tr> <tr><td>Michelob Ultra</td><td>3</td></tr> <tr><td>Skinner Book</td><td>3</td></tr> <tr><td>Miller Lite</td><td>3</td></tr> <tr><td>Budweiser</td><td>3</td></tr> </table> BOTTLE – IMPORT/CRAFT <table> <tr><td>COOP Native Amber (16oz can)</td><td>5.5</td></tr> <tr><td>Marshall Sundown Wheat</td><td>4.5</td></tr> <tr><td>Marshall IPA</td><td>4.5</td></tr> <tr><td>Sam Adams Boston Lager</td><td>4.5</td></tr> <tr><td>Sierra Nevada Pale Ale</td><td>4.5</td></tr> <tr><td>Big Sky Moose Droll</td><td>4.5</td></tr> <tr><td>Corona</td><td>4.5</td></tr> <tr><td>Newcastle Brown Ale</td><td>4.5</td></tr> <tr><td>Modelo Especial</td><td>4.5</td></tr> <tr><td>Omission Lager (gluten free)</td><td>4.5</td></tr> </table> Wine HOUSE Selections <table> <tr> <th></th><th>Glass /</th><th>Bottle</th></tr> <tr> <td>White</td><td>\$4.5</td><td>/ \$16</td></tr> <tr> <td>Red</td><td>4.5</td><td>/ 16</td></tr> </table> WHITE Selections <table> <tr><td>Chardonnay, Toasted Head</td><td>7</td><td>/ 26</td></tr> <tr><td>Chardonnay, Kendall-Jackson</td><td>8</td><td>/ 30</td></tr> <tr><td>Pinot Grigio, Ecco Domani</td><td>6</td><td>/ 22</td></tr> <tr><td>Sauvignon Blanc, Monig</td><td>8</td><td>/ 30</td></tr> <tr><td>Relisting, Ste. Michelle</td><td>6</td><td>/ 22</td></tr> <tr><td>White Zinfandel, Beringer</td><td>5</td><td>/ 18</td></tr> <tr><td>Interesting White, Caymus Chardonnay</td><td>10</td><td>/ 37</td></tr> </table> RED Selections <table> <tr><td>Cabernet Sauvignon, Red Truck</td><td>6</td><td>/ 22</td></tr> <tr><td>Cabernet Sauvignon, 337</td><td>8</td><td>/ 30</td></tr> <tr><td>Cabernet Sauvignon, Rodney Strong</td><td>10</td><td>/ 37</td></tr> <tr><td>Merlot, Dynamite</td><td>6</td><td>/ 22</td></tr> <tr><td>Merlot, Markham</td><td>10</td><td>/ 37</td></tr> <tr><td>Malbec, The Show</td><td>8</td><td>/ 30</td></tr> <tr><td>Pinot Noir, Irony</td><td>7</td><td>/ 26</td></tr> <tr><td>Pinot Noir, A to Z</td><td>10</td><td>/ 37</td></tr> <tr><td>Zinfandel, Gnarly Head Old Vine Zin</td><td>6</td><td>/ 22</td></tr> <tr><td>Interesting Red, Apothic</td><td>7</td><td>/ 26</td></tr> </table>		16oz. Fresh	Flat /	Schnepper /	Pilsner	Bad Light	\$3	/	\$3.5	/ \$12	Blue Moon Belgian White	4	/	4.5	/ 16	Boulevard Wheat	4.5	/	5	/ 18	Stella Artois	5.5	/	6	/ 22	Marshall Pub Ale	5	/	5.5	/ 20	COOP FS IPA	5	/	5.5	/ 20	The Beer of the Month	5	/	5.5	/ 20	Seasonal	4.5	/	5	/ 18	Coors Light	3	Michelob Ultra	3	Skinner Book	3	Miller Lite	3	Budweiser	3	COOP Native Amber (16oz can)	5.5	Marshall Sundown Wheat	4.5	Marshall IPA	4.5	Sam Adams Boston Lager	4.5	Sierra Nevada Pale Ale	4.5	Big Sky Moose Droll	4.5	Corona	4.5	Newcastle Brown Ale	4.5	Modelo Especial	4.5	Omission Lager (gluten free)	4.5		Glass /	Bottle	White	\$4.5	/ \$16	Red	4.5	/ 16	Chardonnay, Toasted Head	7	/ 26	Chardonnay, Kendall-Jackson	8	/ 30	Pinot Grigio, Ecco Domani	6	/ 22	Sauvignon Blanc, Monig	8	/ 30	Relisting, Ste. Michelle	6	/ 22	White Zinfandel, Beringer	5	/ 18	Interesting White, Caymus Chardonnay	10	/ 37	Cabernet Sauvignon, Red Truck	6	/ 22	Cabernet Sauvignon, 337	8	/ 30	Cabernet Sauvignon, Rodney Strong	10	/ 37	Merlot, Dynamite	6	/ 22	Merlot, Markham	10	/ 37	Malbec, The Show	8	/ 30	Pinot Noir, Irony	7	/ 26	Pinot Noir, A to Z	10	/ 37	Zinfandel, Gnarly Head Old Vine Zin	6	/ 22	Interesting Red, Apothic	7	/ 26
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