

OUR COCKTAILS ARE CRAFTED TO
SOUNDTRACK THE EVENING — WHETHER
YOU'RE HERE FOR A QUIET LISTEN OR A NIGHT
THAT LASTS LONGER THAN PLANNED.

Signature Cocktails

SET YOUR OWN TONE.

W BRISBANE

SIGNATURE COCKTAILS 25 EACH

CRAFTED TO ENHANCE YOUR EXPERIENCE.
PLEASE SELECT FOUR TO BE PREPARED IN THE LOUNGE.

SOUND OF MARTINI

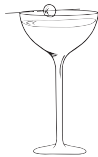


DIY BELVEDERE 10 MARTINI

Clean, crisp & avant-garde —
shake your own Martini

*Add Caviar to elevate
10g (\$110)*

SOUND OF BLOOM



QUEENSLAND FIG INFUSED GIN, ELDERFLOWER LIQUEUR

Fragrant, light & soulful —
like a sunlit Australian garden in a glass

SOUND OF SUN



RHUBARB TEQUILA, GRAPEFRUIT SODA

Zesty, bright & refreshing —
vibrant and citrus-driven

SOUND OF ESPRESSO



BELVEDERE DIRTY BREW, CARAMELISED BANANA LIQUEUR

Sweet, rich & bitter —
dark, indulgent, and lingering

We use exclusively fresh-squeezed and cold-pressed juices in all cocktails and mocktails.

1.95% charge is added to all EFTPOS transactions

10% surcharge on Sundays, 15% surcharge on all public holidays

W Brisbane practices responsible service of alcohol

SIGNATURE COCKTAILS 25 EACH

CRAFTED TO ENHANCE YOUR EXPERIENCE.
PLEASE SELECT FOUR TO BE PREPARED IN THE LOUNGE.



SOUND OF FOREST

HINOKI INFUSED BELVEDERE 10,
SAKE, CHEDDAR

Earthy, rich & soft —
a layered, umami-driven profile



SOUND OF VIOLET

BUTTERFLY PEA TEA, YUZU CORDIAL

Light, aromatic & ethereal —
elegant and softly shifting



SOUND OF SALT

MISO INFUSED BELVEDERE 10, SEAWEED

Umami, salty & refined —
a savoury martini with oceanic depth



SOUND OF MARY

BELVEDERE 10 INFUSED WITH PEPPERBERRY
AND OYSTER SHELLS, MEZCAL, TOMATO

Salty, savoury & refined —
a clear, briny reinterpretation

We use exclusively fresh-squeezed and cold-pressed juices in all cocktails and mocktails.

1.95% charge is added to all EFTPOS transactions

10% surcharge on Sundays, 15% surcharge on all public holidays

W Brisbane practices responsible service of alcohol

OUR TWIST ON LATE NIGHT SOUL FOOD

*Signature
Eats*

W BRISBANE

CHEESE AND CHARCUTERIE (GFO)

Locally sourced artisan cheese with quince, daily dip, selection of charcuterie, house made pickles, muscatels, and macadamias, served with unlimited lavosh.

18pp

OYSTERS (A, GF)

Freshly shucked daily oyster, fresh lemon, Champagne vinaigrette.

7.5 each

CAVIAR AND BLINIS (I)

Deconstructed, Oscietra caviar (10g), fresh blini, crème fraîche, shallot.

120

ANTIPASTO (VG)

Grilled Mediterranean vegetables, olives, macadamia cheese.

Grissini and lavosh.

14 pp

WHIPPED FETA (V, VGO, GFO)

With fig, caramelised pecans, chilli oil, served with lavosh.

24

LUX 3 CHEESE TOASTY (V)

Cheddar, gruyère and brie, toasted brioche.

(2) 18

THE W SAUSO

** fan favourite*

Truffled wagyu beef sausage roll, house-made relish.

(3) 28

WAGYU BITES

Hay smoked sirloin Wagyu beef on brioche toast.

(3) 14

TANDOORI CAULIFLOWER (V, GF)

Spicy baked florets, raita dipping sauce.

16

HASHBROWN (V, GF)

Hand cut hash brown with sea salt and smoked aioli

9

(A) Australian Seafood, (I) Imported Seafood, (GF) Gluten-Free, (GFO) Gluten-Free Option, (V) Vegetarian, (DF) Dairy Free, (VG) Vegan

We take careful precautions with dietary requests. However, traces may still be present. Please inform our team of any allergies before placing your order or when booking. W Brisbane practices responsible service of alcohol.

1.95% charge is added to all EFTPOS transactions.

10% surcharge on Sundays and 15% surcharge on all public holidays.