

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.

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, SODA

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

SOUND OF VIOLET



BUTTERFLY PEA TEA, YUZU CORDIAL

Light, aromatic & ethereal —
elegant and softly shifting

SOUND OF ESPRESSO



BELVEDERE DIRTY BREW, CAMELISED 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% Sunday Surcharge
15% Surcharge on all public holidays
W Brisbane practices responsible service of alcohol

SIGNATURE COCKTAILS 25 EACH

**CRAFTED TO ENHANCE YOUR EXPERIENCE.
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SOUND OF FOREST



**HINOKI INFUSED BELVEDERE 10,
SAKE, CHEDDAR**

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

SOUND OF SUN



RHUBARB TEQUILA, GRAPEFRUIT SODA

Zesty, bright & refreshing —
vibrant and citrus-driven

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, CLARIFIED TOMATO**

Salty, savoury & refined —
a clear, briny reinterpretation

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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 (GF)

Freshly shucked daily oyster, fresh lemon, Champagne vinaigrette.

7.5 each

CAVIAR AND BLINIS

Deconstructed, Oscietra caviar (10g), fresh blini, crème fraiche, 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

(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.

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