

The Independent

CHEF IN RESIDENCE

LUKE MANGAN

Breakfast until 11am
All Day Menu from 11am

BREAKFAST UNTIL 11AM

BAGEL TOWER FOR TWO 36

Choice of smoked salmon | pastrami
cream cheese, condiments

COCONUT BIRCHER MUESLI (V) 15

Apple, raspberries

LUKE'S HAM AND CHEESE CROISSANT 16

Brasserie butter croissant, leg ham, Monterey Jack cheese,
pickles, mustard

BRIOCHE BREAKFAST BURGER 22

Pork & fennel burger, fried egg, bacon, tomato, lettuce,
cheese, tomato relish

BRIOCHE FRENCH TOAST (V) 24

Thick cut, citrus curd, rum berries

SCRAMBLED EGGS ON SOURDOUGH 22

Tomato & basil salsa

AVOCADO ON SOURDOUGH (V) 20

Beetroot hummus, whipped feta, dukkah

ADDONS

poached eggs 6 | bacon 5 | avocado 5 | smoked salmon 5
hashbrown 4 | hollandaise 2.5 | gluten friendly toast substitutes 2

BREAKFAST COCKTAILS

MIMOSA 16

Prosecco, orange juice

BLOODY MARY 22

Vodka, lemon juice, Worcestershire sauce, tabasco, salt,
pepper, celery, lemon

ESPRESSO MARTINI 22

Merlo coffee, triple distilled vodka, kahlua and sugar syrup (QLD)

(GF) Gluten Friendly | (VG) Vegan | (V) Vegetarian

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TOWERS FOR TWO

BAGEL TOWER 36

Choice of smoked salmon | pastrami
cream cheese, condiments

LUKE'S SEAFOOD TOWER 60

Sydney Rock oysters, tuna sashimi tacos,
prawn roll, smoked salmon

SEAFOOD BAR

NATURAL SYDNEY ROCK OYSTERS (GF) 6ea

Your choice of cucumber, jalapeno mignonette or
Worcestershire, bacon

MOOLOOLABA PRAWN COCKTAIL (GF) 26

Lettuce, Marie rose sauce, avocado, lemon

MOOLOOLABA PRAWN ROLL 22

Pickled daikon, crisps, mint, coriander

TUNA SASHIMI TACOS 24

Fried gyoza, dashi dressing, avocado, chipotle mayonnaise

SCALLOP CRUDO (GF) 28

Togarashi, citrus dressing

QUEENSLAND SPANNER CRAB DIP 18

Paprika crisps, tabasco

SOMETHING TO SHARE

OLIVES (V, GF) 14

Mixed marinated olives, Persian feta

LUKE'S GARLIC BREAD (V) 12

Caramelised onion, curry butter, Gruyere cheese

WARM CREAMY CORN & BACON DIP (GF) 16

Parmesan, lemon thyme, cassava crackers

TOMATO SALAD (GF, V) 18

Feta, olives, red wine vinegar dressing

GANGNAM FRIED POPCORN CHICKEN 19

Pickles, kimchi mayo

SOMETHING BIGGER

KOREAN FRIED ORGANIC CHICKEN BURGER 28

Pickles, herbs, cheese, kimchi mayonnaise, fries

THE BIG CHEESE BEEF BURGER 28

Thick cut cheese, lettuce, pickles, special sauce, fries

GRILLED PORTOBELLO BURGER (V) 26

Buffalo mozzarella, caramelised onion, raita, fries

KATSU FISH BURGER 26

Panko crumbed fish, lettuce, coriander mayonnaise, fries

GRAIN SALAD (VG) 18

Corn, fennel, basil, fragrant dressing

SIMPLY GRILLED MARKET FISH (GF) 42

Charred broccoli, kale, green goddess dressing

STEAK FRITES (GF) 45

Jack's Creek 250g Rump, béarnaise, fries

SIDES

French fries (VG) 12

Truffle & parmesan fries (V) 14

Mixed leaf salad, raspberry dressing (GF, VG) 8

KIDS MENU

Battered fish, lemon, fries 15

Beef burger, cheese, ketchup, fries 15

Scrambled eggs, toast (V) 15



The Independent

Breakfast until 11am
All Day Menu from 11am

WE SOURCED OVER 50+ OF THE BEST INDEPENDENT BREWERS, WINE MAKERS & DISTILLERIES
SO YOU CAN DRINK EASY KNOWING YOU ARE SUPPORTING THE LITTLE GUYS

FNQ AGAVE MARGARITAS

FNQ Agave Spirit Australis from Mt. Uncle Distillery represents the perfect blend of tradition and innovation. FNQ Agave Spirit is grown in the volcanic soils of Far North Queensland, distillers extract the purest flavours from their agave plant while honouring centuries-old distilling techniques.

TOMMY'S MARGARITA 23
FNQ Agave Spirit, sugar syrup, lime juice

FROZEN MARGARITA 23
FNQ Agave Spirit, triple sec, lime juice

COCONUT MARGARITA 23
FNQ Agave Spirit, cointreau, lime juice, cream of coconut, toasted coconut

CHILLI GIN MARGARITA 23
FNQ Agave Spirit, mango & chilli gin, cointreau, lime juice, sugar syrup

COCKTAILS

Kangaroo Island Spirits were Australia's first dedicated gin distillery founded on Kangaroo Island in 2006. They handcraft their spirits in small batches using hand picked botanicals.

KANGAROO ISLAND NEGRONI 25
Kangaroo Island "Wild" gin, red vermouth, campari, scorched orange (SA)

THE ISLAND AVIATOR 23
Kangaroo Island "O" gin, kirsch, Crème de violette, lemon (SA)

CLASSIC MARTINI 25
Wolf Lane Navy Strength Gin, Dolin dry white vermouth (FNQ)
DIRTY – olive juice, double olives
LEMON TWIST – a twist of lemon
VODKA – swap out Gin for Lacey's Hill Vodka (QLD)

LONG ISLAND ICED TEA 23
FNQ Agave Spirit, vodka, bacardi, gin, triple sec, lemon juice, sugar syrup, pepsi

ESPRESSO MARTINI 22
Merlo coffee, triple distilled vodka, kahlua and sugar syrup (QLD)

TROPICAL MIMOSA 17
Prosecco, orange juice, grenadine

BLOODY MARY 21
Vodka, tomato juice, lemon, salt, pepper, tabasco, Worcestershire sauce

MOSCOW MULE 22
Vodka, lime, mint, sugar syrup, ginger beer

LYCHEE MOJITO 21
Bacardi, paradiso, lychees, mint, lime, sugar syrup, soda

COASTAL VIBES 23
Gin, passoa, lemon juice, lime, lemonade, pineapple juice, passionfruit, grenadine

MANHATTAN 23
Wild turkey, red & white vermouth, bitters, maraschino cherry

ROBROY 22
Glenfiddich, red vermouth, bitters, cherry

SPRITZ

FNQ Wolf Lane Gins and Liqueurs are infused with luscious North Queensland tropical fruits and rainforest botanicals that make them entirely unique in the world, by building community with surrounding small farms, family run plantations and artisan roasters.

DRAGONFRUIT SPRITZ 20
FNQ Wolf Lane tropical gin, dragonfruit syrup, lemon juice, soda, mint

DAVIDSON PLUM NEGRONI SPRITZ 20
FNQ Wolf Lane Davidson plum gin, campari, vermouth, soda, orange

ST-GERMAIN SPRITZ 20
St-Germain, prosecco, soda, lemon

APEROL SPRITZ 20
Aperol, prosecco, soda

BERRY SPRITZ 20
Chambord, prosecco, strawberry, grenadine

ROSÉ WINE SPRITZ 20
La Vieille Ferme Côtes du Ventoux Rosé, soda, strawberry, lemon

WINE

| CITY WINERY - BRISBANE PRODUCED WINES | SML | LRG | BTL |
|--|------|------|-----|
| Gerler GSM, Adelaide Hills | 14.9 | 19.9 | 55 |
| Gerler Vermentino, Adelaide Hills | 14.9 | 19.9 | 55 |
| CHAMPAGNE & SPARKLING WINE | SML | | BTL |
| Angas Brut Cuvée, South Australia | 11.9 | | 52 |
| Redbank Victorian Prosecco, King Valley, Victoria | 12.9 | | 59 |
| Piper Heidsieck, France, EUR | 30 | | 120 |
| Moët and Chandon, France, EUR | | | 130 |
| WHITE WINE | SML | LRG | BTL |
| Oxford Landing Estates Sauvignon Blanc, Waikerie, South Australia | 11.9 | 15.9 | 45 |
| Twin Islands Sauvignon Blanc, Marlborough, NZ | 12.9 | 17.9 | 51 |
| Sister's Run Sunday Slippers, Chardonnay, Barossa, South Australia | 12.9 | 17.9 | 51 |
| Hähä Pinot Gris, Hawkes Bay, NZ | 13.9 | 18.9 | 55 |
| Christobel's Moscato, Barossa, South Australia | 12.9 | 17.9 | 51 |
| ROSÉ | SML | LRG | BTL |
| La Vieille Ferme Côtes du Ventoux Rosé, Rhone, France | 15.9 | 20.9 | 61 |
| RED WINE | SML | LRG | BTL |
| Hähä Pinot Noir, Marlborough, NZ | 15.9 | 20.9 | 60 |
| Yalumba Samuel's Collection Shiraz, Barossa, South Australia | 11.9 | 16.9 | 45 |
| 7 Rings Shiraz, South Eastern Australia | 11.9 | 16.9 | 45 |
| Earthworks Barossa Cabernet Sauvignon, Barossa, South Australia | 15.9 | 20.9 | 60 |

ZERO % ALCOHOL

Lyre's crafted non-alcoholic spirits was borne from a quest to make the impossible possible – giving the freedom to drink your drink, your way, to ensure everyone can enjoy the mirth and merriment of a soirée or shindig.

ESPRESSO-NO MARTINI 17
Lyre's white cane spirit, Merlo coffee, Lyre's coffee original, sugar syrup

NO-JITO 17
Lyre's white cane spirit, lime, mint, sugar syrup, soda

NAH-GARITA 17
Lyre's agave blanco spirit, Lyre's orange sec, lime, sugar syrup

Sobah is a First Nations family-owned business, who seek to promote Aboriginal arts, language, history and culture in supporting strategies that promote mindful drinking and sobriety, as well as healthy living.

BURLEIGH SOBAH BEER 11
Tropical Lager or Finger Lime Cerveza (GC)

BOTTLED BEER

Corona
Great Northern Super Crisp
Heineken
Pure Blonde
Victoria Bitter
Stella Artois

SPIRITS MENU

We have searched high and low so you don't have to for over 30+ of the best local and international independent gin, vodka, tequila, agave, rum and whiskey suppliers. See our separate bespoke spirits menu

Whilst we endeavour to ensure all food is prepared in a food safe manner, we cannot guarantee ingredients/allergens are separated due to the nature of sharing food preparation equipment. Surcharges apply on all card payments and public holidays



If you are or know an independent supplier, we want to hear from you using the QR code via our instagram

Scan our QR code to immerse yourself in the stories of a few of our Independent suppliers