BRISBANE'S BEST BITES

AND LET YOUR TASTE BUDS

Take Hight





BRISBANE'S BEST BITES

Savour a delicious selection of Brisbane's Best Bites at the Domestic Airport's premium cafes, restaurants and bars, ready for boarding from morning to evening, daily.

From a quick bite before a flight to three-course meals with matched wines to craft beers and canapés, the Domestic Airport will satisfy all appetites.

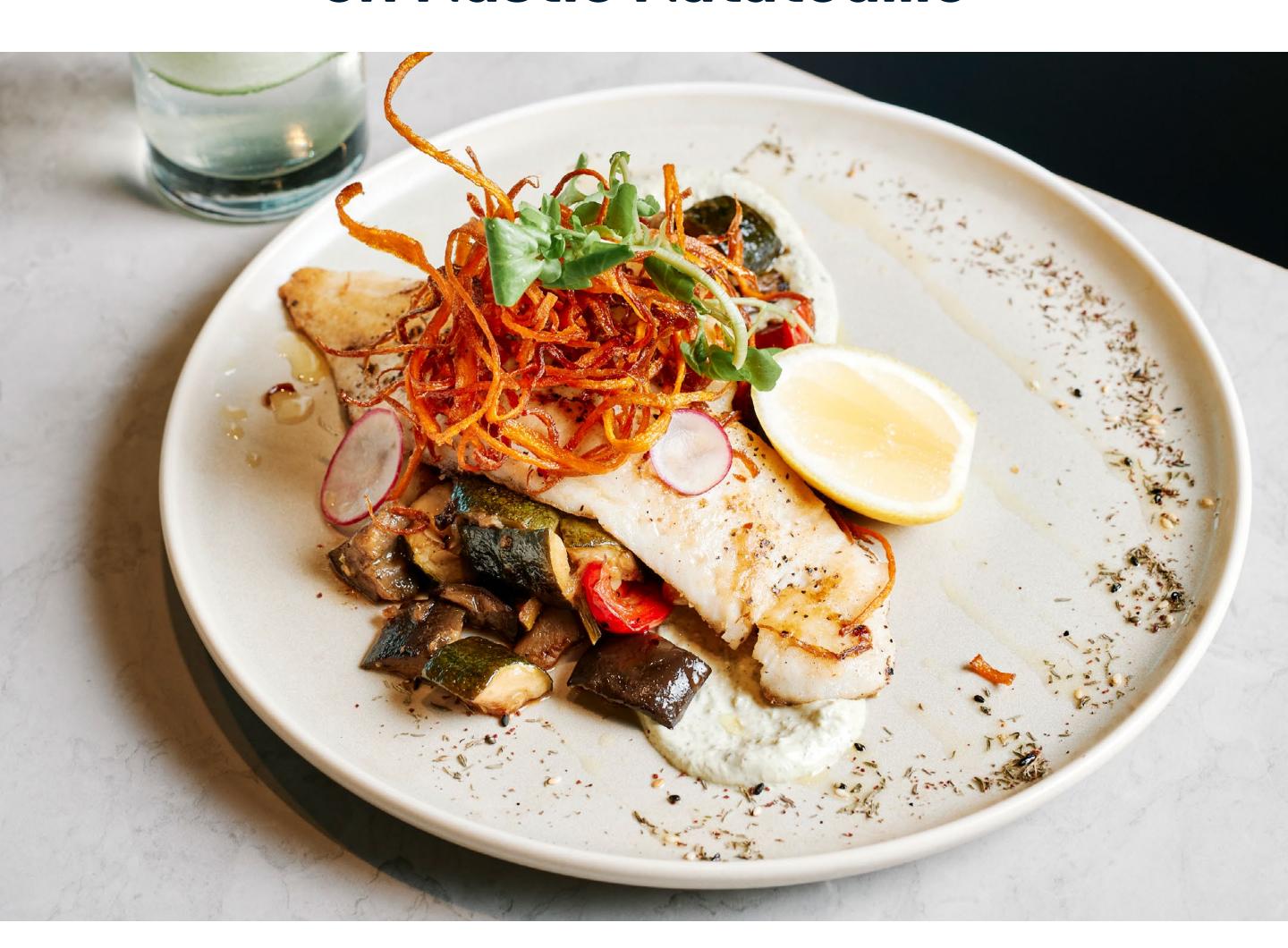
A tasty journey awaits with almost 30 delicious dining destinations and Brisbane's most unconventional restaurant views.

With new restaurants, cafes and bars to explore, discover Brisbane's Best Bites and let your taste buds take flight.

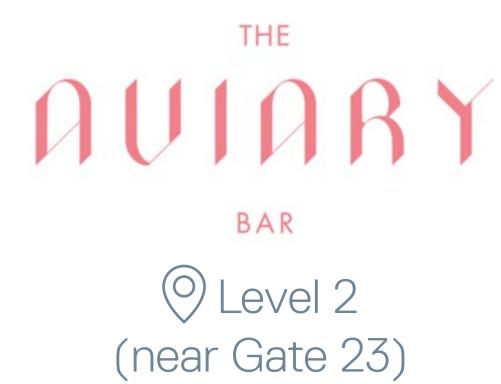
Take Off WITH THESE TOP DISHES

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King George Whiting on Rustic Ratatouille



Feast on grilled coastal marine whiting on rustic ratatouille and whipped feta infused with zhoug and topped with butter carrot crisps.



This exquisite café and bar offers fresh, seasonal dishes for the all-day traveller.

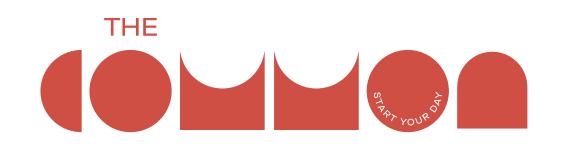
Embracing subtropical Queensland style, The Aviary's light-filled space is finished in warm timbers, greenery, soft pastels and hints of brass in a relaxed, elegant space for guests to unwind over a meal.

Separate booths allow privacy for family gatherings, lunch meetings or working on the fly.

Porchetta, Creamy Potato, Puree Hazelnut Salsa Verde



Indulge in a robust serving of porchetta served on creamy potato with an infusion of flavour from a side of pureed hazelnut salsa verde.



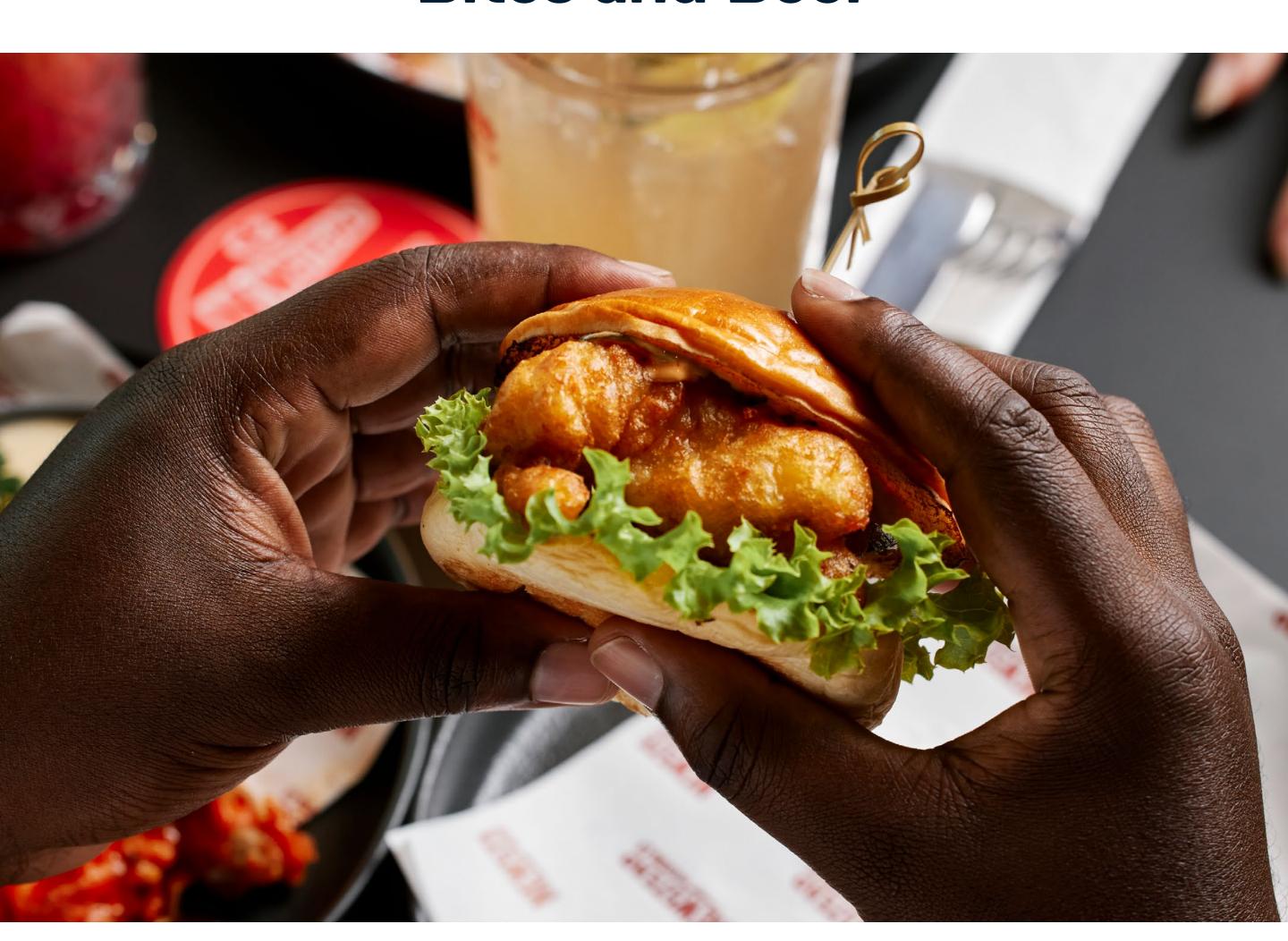
© Level 2 (near Gate 24)

With sweeping views across the airfield, embark on a delicious odyssey through tapas and share plates at *The Common*.

With beautiful natural light and modern décor, *The Common's* tempting menu spans all-day breakfast, brunch, tapas, share plates and individual meals and caters to all appetites.

Enhance your experience with something from the extensive cocktail menu or one of the local and imported beers and wines available.

Bug Slider, Cauliflower Bites and Beer



Fuel up on a local bug slider with cauliflower bites, washed down with Newstead Brewing Co's airport-exclusive *Tailwind Ale.*



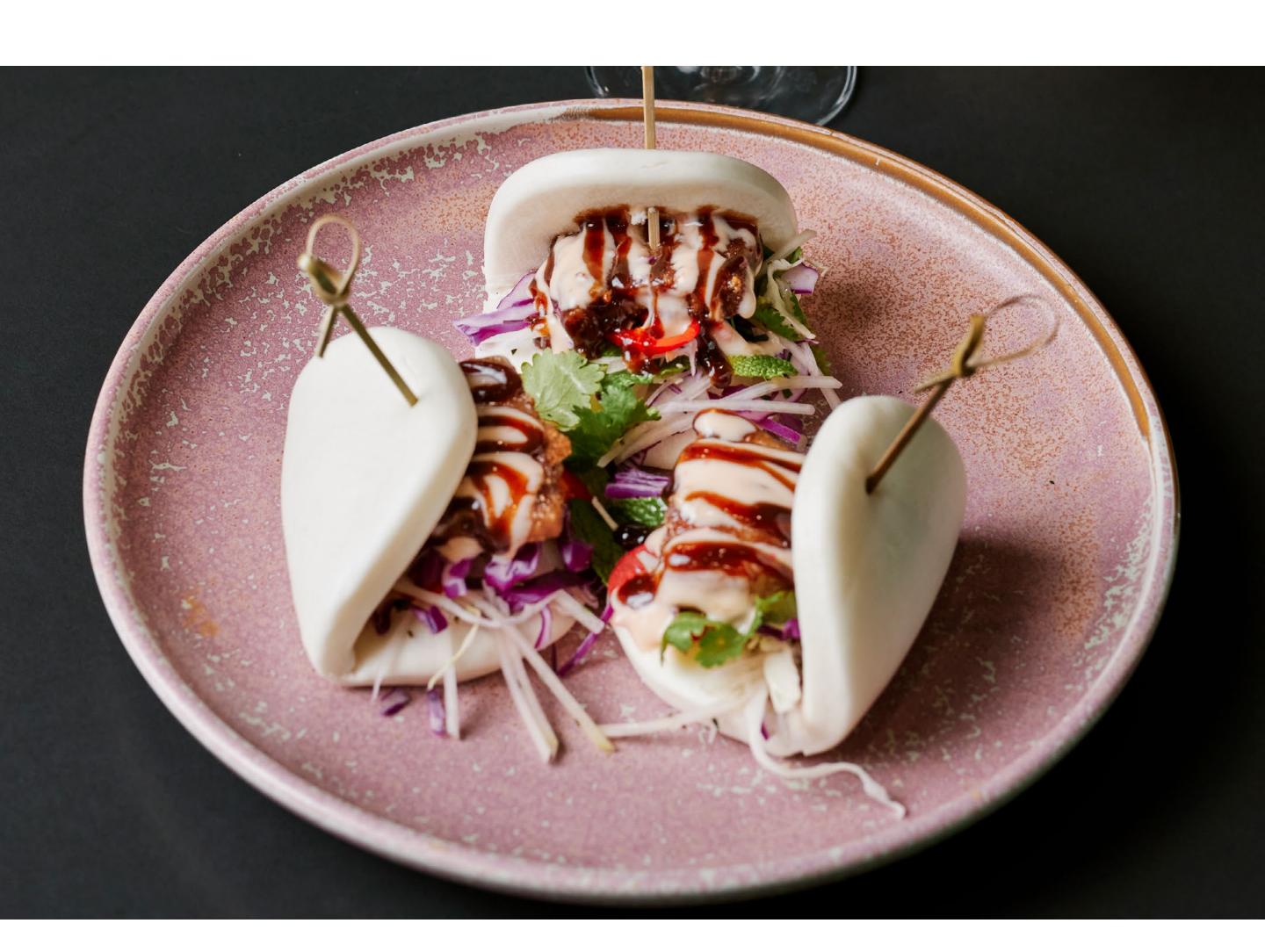
© Level 2 (near Gate 38)

With an established reputation among beer-lovers across Australia, this wholly independent, family-owned Brisbane-based brewery proudly calls Brisbane Domestic Airport home.

The iconic venue includes a 300 sqm taproom fitted with 12 taps pouring the brewery's core range and limited-release specials.

Pop in before take-off and select from the delicious Australian fusion offering of elevated pub-style classics such as bug rolls, chicken parmigiana, burgers and pizzas as well as vegetarian, gluten-free and vegan options.

Pork Belly Bao



Nosh on some perfectly cooked pork belly, buoyed with hoisin sauce on a bed of fresh and delicious Asian slaw.



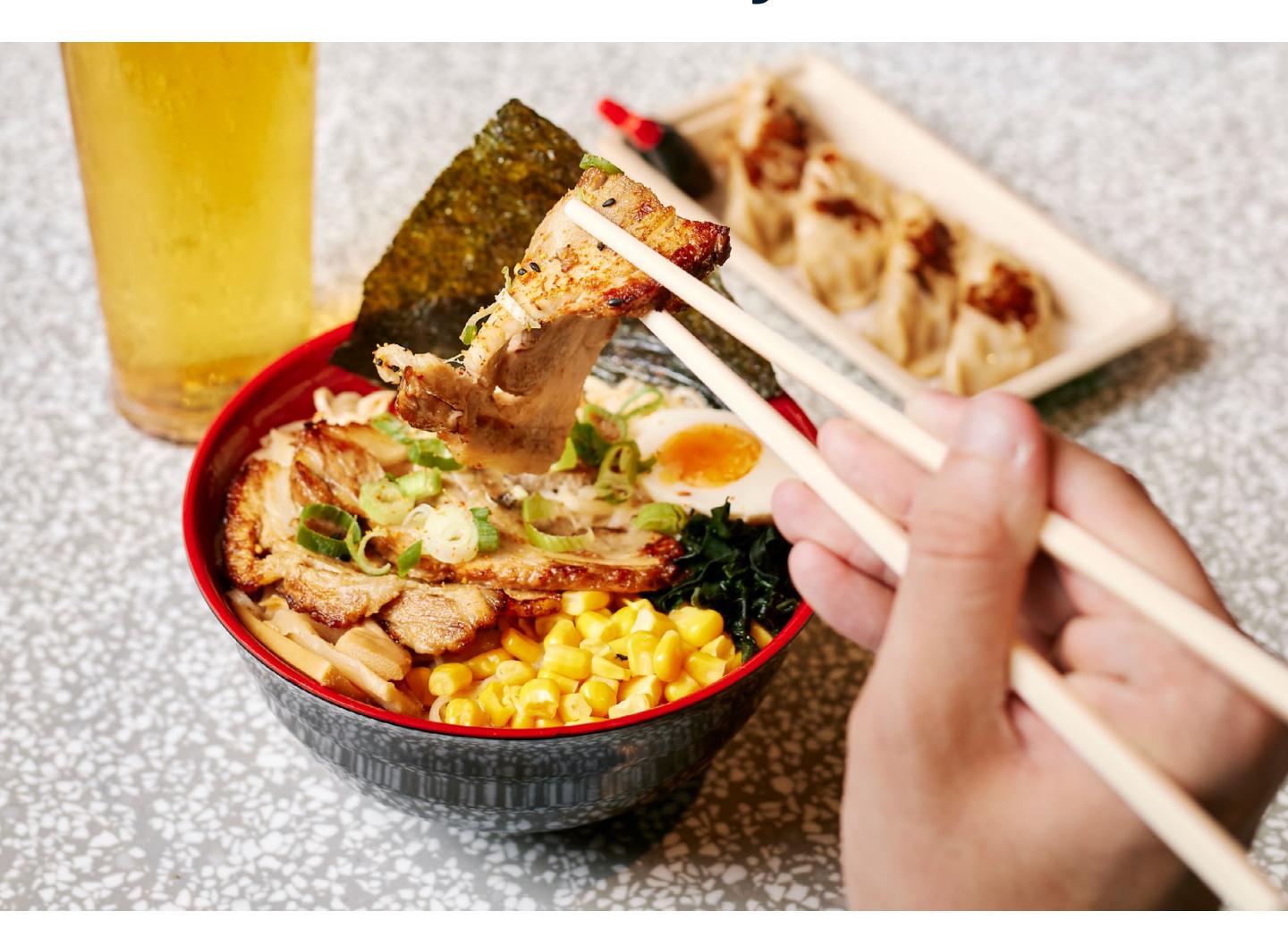
© Level 2 (near Gate 21)

No matter what time in the world it is, breakfast is served all day at *Graze Grill and Bar.*

Taking your cues from its name, graze on a charcuterie platter of delicatessen-style cured meats, cheeses and pickled vegetables accompanied by toasted artisan bread from Brasserie Bread. Or, for something more substantial, tuck into one of their tantilising main meals.

Make sure to add a tipple from its warm and welcoming bar stocking a range of beer, wine and spirits.

Spicy Char Sui Ramen & Gyoza



Spice it up with this delicious combination of ramen and gyoza, loaded with the ubiquitous flavour of char sui pork.



Take a side trip to the land of the rising sun and indulge in hearty and authentic mouth-watering ramen served all day at *Nippon Ramen*.

Select a traditional meat or vegetarian variety that sparks joy then relax with a delicious bowl of goodness in the casual ambience as you prepare for lift-off.

Fresh and Flavourful



Back: Baked Balsamic Beets and Seeded Rice Almond Mix **Front:** Roasted Japanese Pumpkin, Fetta, Quinoa and Spinach



Fresh, delicious and green. Planting seeds for the future, award-winning chef Bruno Loubet encourages healthy eating while supporting the sustainable use of resources.

Focusing on salads, vegetables and grains, the produce at *Seeds by Bruno Loubet* is locally sourced from suppliers with a proven track record in sustainability. Keeping things fresh, the juices contain nothing but fruit and vegetables and are made and bottled on-site.

Taste the difference when you enjoy a guilt-free salad or breakfast bowl.

Eggs Benedict



Start your day with Eggs Benedict; your choice of field mushrooms, locally sourced bacon or champagne ham, stacked on sauteed spinach with expertly poached eggs and topped with hollandaise on locally sourced Turkish bread.



© Level 2 (near Gate 26)

With a nod to the eighth Governor of Queensland and his chef, who invented the Lamington to feed unexpected visitors, *The Lord Lamington Bar and Bistro* welcomes all travellers.

With 85 per cent of produce sourced from surrounding regions, you can be treated to a beer from Burleigh or cheese from the Sunshine Coast region.

Stop by and check out the crowd-pleasing menu, including tantilising all-day breakfast options and light nibbles.

Breakfast Bowl



Crunchy toasted muesli with fresh-cut, seasonal fruits layered atop vanilla yoghurt.



© Level 2 (near Gate 40)

The *Glasshouse Bar* serves locally sourced nosh inspired by the abundant region surrounding the Glasshouse Mountains, lying to the north of Brisbane Airport.

The menu is crafted using some of Queensland's best produce and producers. Expect to find the likes of Green Beacon Brewery, Tamborine Mountain Free Range Eggs and Chriberg Quality Smallgoods on the menu.

Served with an unparalleled runway view, relax in this elegant space with a hearty and healthy meal before take-off.

Royal Smashed Avo



Enjoy fresh and delicious smashed avocado on toast to fill you up before you take flight.

COFFEE BREWED 1929

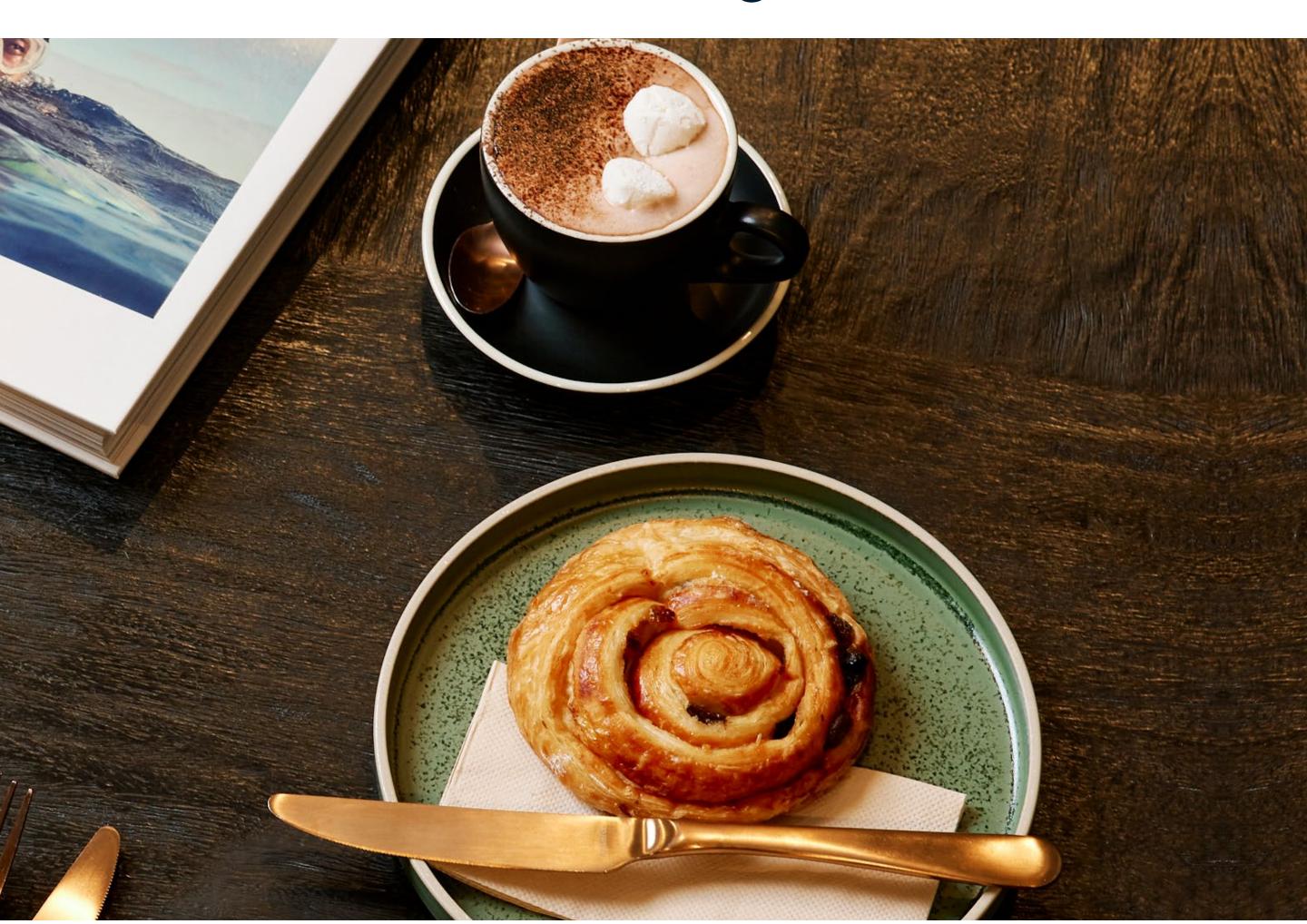
© Level 2 (Qantas Food Court)

Using sustainably sourced local produce, *Coffee Royal* offers a friendly place to pause, away from the frenetic pace of travel.

Proudly specialising in Merlo Coffee, the boutique kitchen menu offers breakfast, lunch and dinner with familiar favourites. Look out for the snacks too, for something on the go.

For those who can linger a little longer, select a beverage from the curated wine list, specialised gin menu and quality craft beer offerings.

Bellissimo Coffee & Jocelyn's Escargot Pastry



Indulge in sweet Escargot perfection with a scroll of glazed croissant pastry rolled with vanilla custard and plump raisins from Jocelyn's Provisions, accompanied by a smooth coffee from Bellissimo, Australia's highest-awarded coffee roaster.



© Level 2 (near Gate 24)

Books and nooks! What better way to relax than with a light meal and fresh coffee as you devour a good book?

Satiate your physical and mental appetite as you indulge alongside titles including Top 50 fiction, children's, business, lifestyle and unique interest titles.

Pick up a gift for someone special with local craft spirits, chocolates and gourmet food from southeast Queensland.

TASTY TREATS

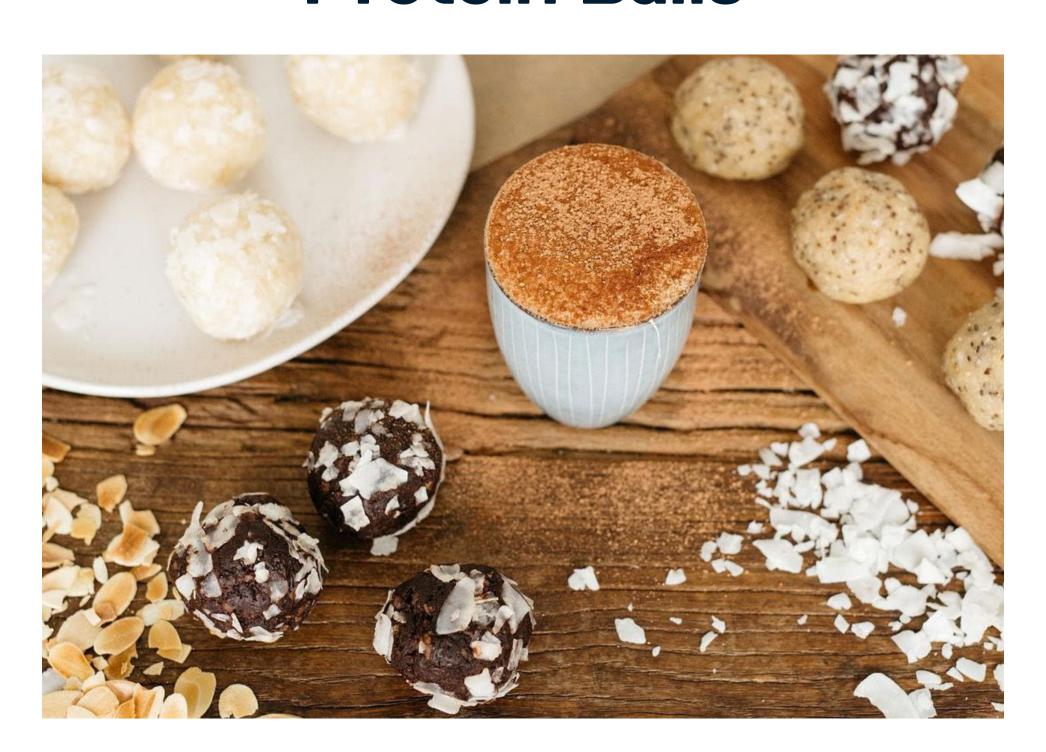


Ensure you don't fly past the tasty treats stocked throughout Brisbane Domestic Airport.

From delicious and healthy energy boosters to help power you through the day to indulgent delicacies that brighten your journey, you can hand-pick something for now and something for later.

Don't go home empty-handed with treats to delight someone special too!

Protein Balls

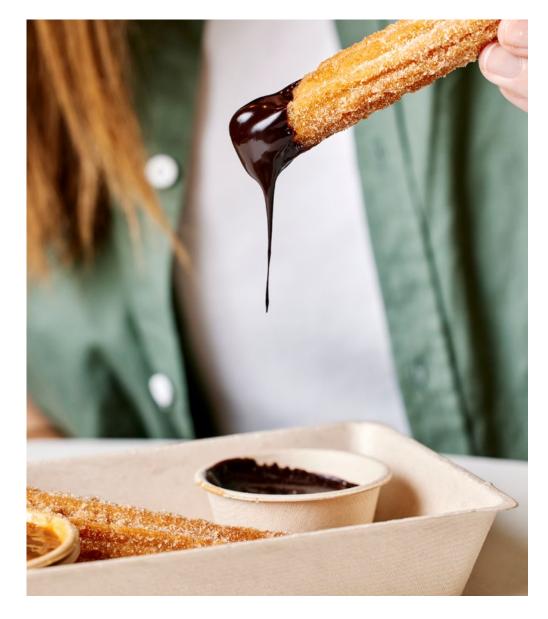


Made with 100 per cent natural ingredients and no preservatives, flavours or colours, Protein Balls from Seeds by Bruno Loubet are a nourishing snack for a satisfying boost when you are on the fly.

Seeds by Bruno Loubet

© Level 2 (Qantas Food Court)

Churros



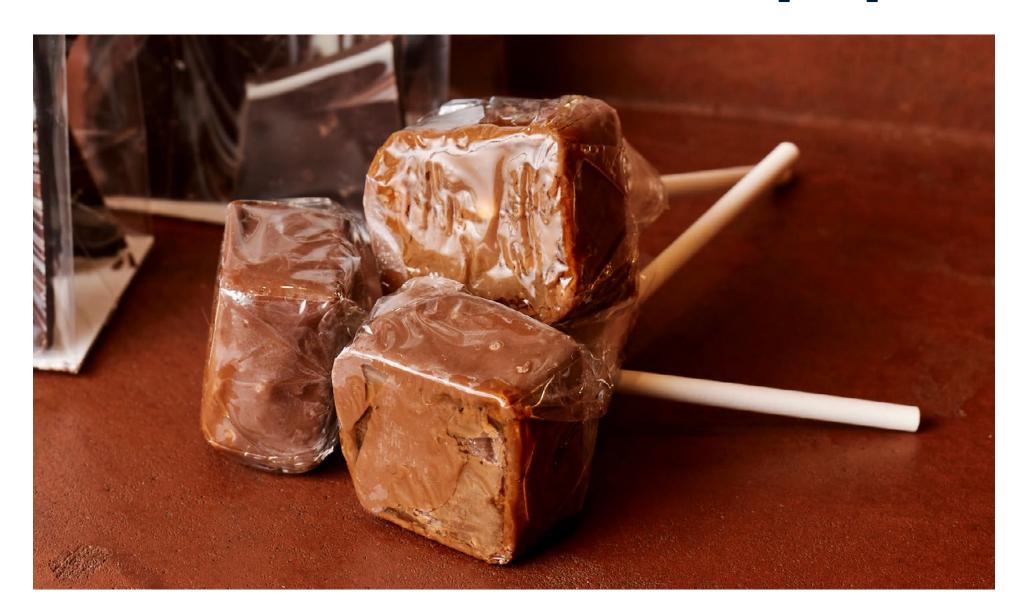


Sweeten your journey at *Mad Mex* with some delicious deep-fried doughy Churros with sweet dipping sauce.

Mad Mex

© Level 2 (Virgin Food Court)

Chocolate-Dipped Salted Caramel Lollipops



Guaranteeing a lift in altitude, savour *New Farm Confectionery's* salted caramel plunged in delicious Belgian milk chocolate, served on a bound-paper lollipop stick.

New Farm Confectionery

© Level 2 (near Gate 25)

DIRECTORY

Restaurants, cafes and bars at Brisbane Domestic Airport are conveniently located before and after security, along the concourse and beside the departure gates.

LEVEL 1

Before Security

| Boost Juice | Level 1 (before Security) | |
|-----------------|---------------------------------------|--|
| Trader & Co | Level 1 (before Security) | |
| The Coffee Club | . Forecourt (outside Qantas Check-In) | |
| The Coffee Club | Forecourt (outside Virgin Check-In) | |
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After Security

| Graze Grill and Bar | Near Gate 21 |
|--------------------------|--------------|
| Bound | Near Gate 23 |
| The Aviary | Near Gate 23 |
| The Common | Near Gate 24 |
| Krispy Kreme | Near Gate 25 |
| The Lord Lamington | Near Gate 26 |
| Sushi Sushi | Near Gate 32 |
| Newstead Brewing Co | Near Gate 38 |
| Glasshouse Bar | Near Gate 40 |
| Fonzie Abbott | Near Gate 41 |
| Aviation Pier Café & Bar | Near Gate 43 |
| | |

Qantas Food Court

Coffee Royal

Mezze Za Za

Mi Casa Burritos

Nippon Ramen

Roll'd

Seeds by Bruno Loubet

Upper Westside Deli

Yo! Sushi

Ze Pickle

Virgin Food Court

Carl's Jr

Mad Mex

Merlo Caffe

Red Rooster

Sumo Salad

Sushi Sushi

Upper Crust

BRISBANE'S BEST BITES AND LET YOUR TASTE BUDS Take Flight

#BrisbanesBestBites
@brisbaneairport

