

Menu

The LocaVore / 100 Mile Diet Concept...

Mercure Brisbane engineers its menus around local produce from all over Queensland in association with the Mercure Les Grand Vins wine list.

We are so lucky to live and work in a state that offers such a fantastic and diverse array of fresh produce where the flavors do all the work; we just showcase it.

The '100-Mile Diet' or, a 'LocaVore', is dedicated to sourcing food and wines from places as close to us as possible (160 kilometers, in fact).

This is then balanced with the following approach: if not local; eat family-farmed; if not family-farmed, eat organic; if not organic, eat fair trade.

Bread

Char grilled garlic Turkish bread 6

Char grilled pesto Turkish bread 8

Freshly shucked local oysters

Natural 27

Kilpatrick 28

Mornay 28

Tempura w/ ponzu sauce 28

Steamed w/ Japanese mayonnaise and pickled ginger 28



Menu

Starters

Duck spring rolls w/ house made sweet chilli	12.5
Crispy prawn skewers w/ nahm Jim	13.5
Seafood taste plate please ask your waiter for the daily changes	M/P

Salads

Flame grilled octopus salad w/ balsamic and lemon dressing	14.5
Salt and pepper cuttlefish salad w/ a spiced chilli dressing	15
Pear, blue cheese and walnut salad w/ a balsamic reduction	12.9

Pastas

Lobster tail linguine w/ lime zest and sundried tomato and rocket	Entrée 16
	Main 27
Artichoke ravioli w/ goats cheese, basil pesto and wilted spinach	Entrée 14
	Main 25





From the Ocean

Whole baby snapper w/ three-flavoured sauce and spiced papaya salad	28
Quays mixed grill - grilled tuna, salmon steak, king prawns, Balmain bugs and a lime buerre blanc	29
Fish of the Day - please ask your waiter	M/P
Quays surf and turf - grilled eye fillet w/ king prawns, Tassie mussels, grilled fish, Balmain bugs - served w/ a garlic cream sauce	34
Quays seafood platter for 2 - grilled fish, wok tossed Tassie mussels, tempura prawns, crispy fries, chilled king prawns, Balmain Bugs, oysters natural, oysters Kilpatrick, sand crabs, seasonal fruits and tossed green salad	120

From the Grill

served with your choice of:

Mashed potato and red wine jus or
Crispy chips and salad

Local sirloin	28
Darling Downs lamb rump	31
Rib eye fillet	32
Sweet pork cutlet	27
Spiced flamed grilled chicken	27



Dessert

12

Honeycomb crème brulee served w/ macadamia nut biscotti

Coconut nougat parfait w/ mint and mango salsa, macadamia praline

White & dark chocolate baci pyramid w/ raspberry sorbet and Persian fairy floss

Trio of sorbets | please ask your waiter for the selection of the day

Australian Cheese Plate | accompanied w/ fresh fruits and crackers

18.9

Dessert Wine

Amberly Noblesse Botrytis 375ml

Western Australia

glass

bottle

48

McWilliam's Botrytis Semillon 375ml

New South Wales

8

42

Port

Hanwood Port

South Australia

7

Galway Pipe

South Australia

8

Grandfather Port

South Australia

15.5