



From: EMBASSY BAR & KITCHEN

The Embassy Hotel, one of Brisbane's most iconic heritage buildings opened its doors to customers over 90 years ago. It became the perennial home for weary folk who travelled weeks or even months to sell their wares in the city. Traditionally Hotels were just that, they offered accommodation as well as warm meals and cold drinks. Today we sometimes call them 'pubs'.

As you can imagine, the constant evolution over the near century to remain contemporary has led the Embassy to become an institution. In the early 90s, as the iconic corner pubs struggled to stay alive, and the introduction of 'pokies' provided a lifeline and prevented many of these (soon to be heritage) venues from being torn down (i.e. the once great Bellevue Hotel). Although as focus shifted from service to slots the quality fare of pub food started to take a backseat.

We now live in a day of great variety. Limitless options cornered by incredible prices. Each month it seems new restaurants are opening... just as last year's favourite place closes down. So how is it that we make sure the Embassy lasts another 90 years?

New Head Chef Shane Lurie has worked in both Michelin and Hatted restaurants such as Cha Cha Char, Jellyfish, Blue Orange Bondi, Il Centro, Motorwagen and others. From South African descent with decades European training, he joins our family owned business to take us into the next era. As our name suggests, we are a personification of people and cultures from a myriad of different descents. Our family is made up of Nepalese, Indian, African, Greek, UK, German, South American, and of course Australian. We work together to create an inner city haven with a quality offering and superior unabridged service.

Ultimately we want to thank you for helping keep our doors open and our family together.

SPECIALS

EMBO BENTO BOX \$17

Chef's selection of sampling dishes from our menu

CLASSIC CHICKEN SCHNITZEL \$12

Parmesan and herb crust, fries, baby cos, sauce

MENU

Trash fries, thrice cooked fat chips, bbq smashed brisket, sunny fried egg, sour cream ranch, pico de gallo \$15 gf

Fat chips, mayo, house ketchup \$10 v/ve

Wings, Franks, whipped blue cheese \$12

Crusty bread, garlic, parmesan, dip \$8 v

Buttermilk onion strings, mayo, hot sauce \$9 v

KFC - Korean fried cauliflower, honey chilli butter \$10 v

Slow cooked brisket burger, slaw, mayo, bbq, fries \$17

Black bean, hemp seed and cashew burger, tomato salsa, pickles, fo mayo \$16 v/ve

Spicy pulled pork baguette, cabbage apple slaw, pickles, mustard mayo \$18 df

Grass-fed Wagga Wagga sirloin 200g grilled to perfection, fries, baby cos, sauce \$14.5 gf

Nourish bowl, slow cooked chicken, cous cous, kale, marinated veges, nuts and seeds \$18

Veggie bolognese bake, smoked eggplant, field mushroom, zucchini, cheese sauce \$21 v

Casino grass fed yearling rib eye on the bone (300g), mash, greens, real gravy \$39 gf

The best parmy, parmesan and herb crust, leg ham, melted mozz, spiced tomato, fries, baby cos \$22

Roast beetroot and cous cous salad, feta, apple, seeds and nuts \$17 w' pulled chicken \$21

DESSERT

Pork and fennel salami, aged cheddar, balsamic olives, crackers \$16 gf

Warm chocolate cake, salted caramel popcorn, cinnamon ice-cream Sunday \$10 v

Cheesecake, baked apple, caramel \$10 v/gf

V - vegetarian, ve - vegan, df - dairy free, gf - gluten free



EMBO BENTO



WINGS



TRASH FRIES



200g SIRLOIN



KFC +
KOREAN
FRIED
CAULIFLOWER



SALAMI, CHEDDAR, OLIVES



\$12 SCHNITZEL



NOURISH BOWL