



PALM COURT

Evenings



COFFEE

Espresso, Double Espresso, Piccolo, Macchiato
6

Flat White, Cappuccino, Café Latte, Long Black,
Mocha, Chai Latte, Hot Chocolate
8

TEA BY TAVALON

Black: Assam Breakfast, Earl Grey, Chai
8

Green: Organic Jade Sword, Jasmin Dream
8

Herbal: Cool Mint, Royal Chamomile, Lemongrass Ginger, Ruby Mango,
Serenity, Rooibos Bilberry
8

SOFT DRINKS

Coke, Diet Coke, Coke No Sugar, Long Rays Tonic, Long Rays Soda
7

JUICE

Orange, Apple, Cranberry, Pineapple, Tomato
10

WATER

Antipodes Still, 500ml or 1L
10/14

Antipodes Sparkling, 500ml or 1L
10/14



DRAFT BEER

Great Northern Super Crisp

13

Black Hops East Coast Haze

13

Balter IPA

13

Madocke Belgian Style Quad

13

BOTTLED BEER

Asahi Super Dry

14

Heineken

14

Peroni Leggera

14

James Squire Zero 0.0%

10



Cocktails

THE SIGNATURE

The Grand Jewel

38

Brookies Byron Dry Gin / Italicus / Rosella Syrup / Champagne

This signature cocktail embodies The Langham, Gold Coast in every way. The Brookies London style dry gin is a nod to our British heritage, while being infused with local native botanicals of South East Queensland and Northern NSW.

The Rosella Syrup, another local native botanical that adds a “hint of Pink”.

Topped with Champagne, kept cool by a diamond and a theatrical smoke bubble for garnish that says that we are here to have fun, but in the most opulent way possible.

Rupert's Escape –29

Capricorn Distillery Pineapple Rum /
Coconut infused Disaronno / Pineapple
Juice / Lime / Demerara

Rum. Pineapple. Coconut. We must be on the beach or in a Rupert Holmes hit song. With the help of Capricorn Distilling's Pineapple Rum, we have put together a must have vacation-style cocktail. Do you like getting caught in the rain?

Quellazaire –32

Remy VSOP / Starward Fortis / Amaro
Nonino / Maple / Laphroaig 10 Wash

With a palate of upfront vanilla, quince paste and muscatel, Starward's Fortis Whisky pairs perfectly with the rich French Cognac, Remy Martin VSOP. Brought to life with a touch of maple syrup for balance and texture, finished with a rinse of atomized Islay Scotch and burnt orange citrus.

Champagne & Pearls –32

Pama Pomegranate Liqueur / Byron Bay
Spirits Co. Triple Sec / Lemon /
Simple Syrup / Champagne

Because you deserve it!

1865 –32

Wildflower Signature Gin / Byron Bay
Spirits Co. Honey Liqueur /
Lemon Myrtle Tea / Lemon / Aquafaba

Wildflower Signature Gin boasts a subtle balance of juniper and lemon myrtle with a hint of backyard honey which is amplified by Byron Bay Spirits & Co's Honey Liqueur. A soft lemon myrtle syrup is added for body with a rinse of Yellow Chartreuse which carries many similar botanicals to give this cocktail depth.

Maracas –28

Cenote Blanco Tequila / Tamborine
Mountain Guava & Lime Liqueur / Lime /
Agave / Orange Blossom

Margaritas & good times go together like Maracas & Tambourines. Shake up your Margarita with Tamborine Mountain's Guava & Lime liqueur.

Non-alcoholic

but equally delectable

Pomelo

19

Lyre's Agave / Lyre's Orange Sec /
Lime / Grapefruit Juice

Peaches N Beaches

19

Lyre's Amaretti / Peach Puree /
Lemon / Aquafaba

Havana Sunset

19

Lyre's White Cane / Lyre's Orange Sec / Lime /
Strawberry Syrup / Orange Juice

Lazy Dazy

16

Hibiscus Syrup / Apple Juice / Lemon / Soda

Refreshing & Revivifying

Champagne & Sparkling

THE CHAMPAGNE

Ruinart, Blanc de Blanc Brut §	N.V.	Reims France	97 398
Louis Roederer, Collection Naked v	N.V.	Reims France	62 275
Taittinger, Cuvée Prestige vw	N.V.	Reims France	45 220
Veuve Clicquot, Yellow Label	N.V.	Épernay France	51 228

ELEGANT ROSÉ

Taittinger, Prestige Rosé vw	N.V.	Reims France	75 338
Pommery, Brut Rosé	N.V.	Reims France	62 278

THE BEST YEAR

Krug, Vintage Brut §	2006	Reims France	298 1280
Louis Roederer, Cristal Brut Naked §	2014	Reims France	245 1080
Dom Pérignon, Vintage Brut §	2012	Épernay France	160 720

UNCOMMONLY GOOD

Clover Hill, Vintage Brut	2016	TAS	34 168
Borgo Molino Prosecco, Extra Dry	N.V.	Treviso Italy	19 85

Just a Glass...

or a Bottle

LE BLANC

Utzinger Fumé Blanc	2019	Tamar Valley TAS	26 118
Alois Lageder Pinot Bianco	2020	Alto Adige Italy	24 110
Giant Steps Chardonnay	2021	Yarra Valley VIC	22 100
Famille Hugel Pinot Gris Classic	2019	Alsace France	27 120
Two Tonne TMV Riesling Riesling	2021	Tamar Valley TAS	20 90
Jim Barry Assyrtiko	2021	Clare Valley SA	20 90
Coldstream Hills Sauvignon Blanc	2020	Yarra Valley VIC	17 75
Ponting Sauvignon Blanc	2021	Adelaide Hills SA	17 85

A HINT OF PLAYFUL PINK

Domaine Val d'Astier Seigneur Cuvée Rosé	2020	Provence France	20 95
Penfold's Max's Rosé	2021	Adelaide Hills SA	17 85
Whispering Angel Cotes de Provence Rosé	2021	Provence France	30 135

RUBY GEMS

Warramate Shiraz	N.V.	Yarra Valley VIC	23 105
Two Hands Aerope Grenache	2018	Barossa Valley SA	61 2750
Lark Hill Dark Horse Sangiovese Shiraz	2016	Canberra District NSW	32 145
Yabby Lake Single Vineyard Pinot Noir	2021	Mornington Peninsula	33 150
Elderslie Hills Gamay	2020	Adelaide Hills SA	28 125
Thomas Hendy Cut, The Butcher, Soumah Syrah blend	2019	Yarra Valley VIC	25 115
Wynns Black Label Cabernet Sauvignon	2021	Coonawarra SA	24 110
Ra Nui Toa Pinot Noir	2019	Central Otago NZ	24 110

SWEET

Chambers Rosewood Old Vine Muscadelle	N.V.	Rutherglen VIC	22
Ramos Pinto Reserva Adriano Eight Year Old Tawny Port	N.V.	Douro Valley, Portugal	15
Ramos Pinto Late Bottled Vintage Port	2015	Douro Valley, Portugal	18
Ramos Pinto Quinta da Ervamoira Ten Year Old Tawny Port	N.V.	Douro Valley, Portugal	25

Sommelier Favourites

Local Artisan

				bottle
Leeuwin Estate Art Series Chardonnay	2018	Margaret River WA	428	
Cullen Vanya Cabernet Sauvignon	2016	Margaret River, WA	1180	

International Icons

				150 ml	bottle
WHITE					
William Fevre Mont De Milieu Chablis	2018	Chablis France	63	285	
					bottle
RED					
La Togata Montalcino Brunello di Montalcino, La Togata Dei Togati DOCG Sangiovese	2015	Toscana Italy		399	
AO YUN Cabernet Sauvignon	2017	Yunnan China		1800	
Sobrero, Ciabot Tanasio Barolo DOCG Nebiollo	2008	Lange Italy		1800	
Remoissenet Père et Fils Clos Vougeot Grand Cru Pinot Noir	2018	Côte-d'Or France		1900	
Chateau de Beaucastel Châteauneuf-du-Pape GSM	2019	Rhone France		1380	

Something Stronger

VODKA

Ketel One	14
Ciroc	14
Cape Grim 666	16
Cape Grim 666	16
Autumn Butter	
Cape Grim 666	16
Lemon Myrtle Honey	
Cape Grim 666	16
Wattleseed Coffee	
Haku	16
Nikka Coffey	18
Ariane	13
Grey Goose	18
Byron Bay Hive	15

GIN

Tanqueray	14
Tanqueray NO.10	18
Roku	14
Archie Rose Signature	16
Brookies	16
Brookies Sloe	16
Hendricks	16
Nikka Coffey	18
Scapegrace Black	18
Impact Craft	19
Byron Bay Hive	15

TEQUILA

White

Don Julio Blanco	16
Casamigos blanco	16
Ocho Plata	19
Cenote Blanco	20

Reposado

Don Julio Reposado	16
Casamigos Reposado	19
Cenote Reposado	22

Anejo

Don Julio Anejo	22
Don Julio REAL	78
Cenote Anejo	26

MEZCAL

Casamigos Mezcal	20
Illegal Joven Mezcal Blanco	20

RUM		AMERICAN WHISKY		<i>Lowland</i>		<i>Japanese</i>	
<i>White Rum</i>		<i>Bourbon</i>		Auchentoshan 12	17	Sinobu Blended	16
Husk Agricole Rum	13	Bulleit Bourbon	14	Glenkinchie Distillers Edition	28	Shinobu 10 Pure Malt	30
Flor De Cana 4 extra seco	14	Buffalo Trace	14	<i>Speyside</i>		Amahagan World	25
Plantation 3-star Rum Silver	15	Eagle Rare 10	18	Glenlivet 12	16	Amahagan Mizz Oak	30
<i>Aged Rum</i>		Elijah Craig	19	Glenlivet 25	105	Amahagan Edition NO.5	28
Bundaburg Reserve		Woodford Reserve	18	Glenfiddich 12	16	The Shin Pure Malt	24
Small Batch	14	Double Oaked		Glenfiddich IPA	24	Toki Japanese	16
Appleton Signature	14	<i>Rye</i>		Glenfiddich 23 Grand Cru	75	Nikka Coffey Malt	25
Plantation Pineapple	16	Bulleit Rye	14	Macallan 12 Double Cask	28	Nikka Coffey Grain	22
Dark Rum		Knob Creek Rye	19	Macallan 18 Sherry Oak Cask	80	Hakushu Whisky Distiller	25
Flor De Cana 12	18	Sazerac Rye	17	Macallan Reflection	280	<i>Australian Whisky</i>	
Flor De Cana 18	28	Whistlepig 15	50	Macallan 30 Sherry Oak	990	Hellyer's Pinot Noir Cask	22
Zacapa No. 23	22			Macallan Black M Decanter	1690	Starward Nova	18
Zacapa XO	38	SCOTCH		<i>Islay</i>		Starward Fortis	24
<i>Spiced Rum</i>		<i>Blended</i>		Lagavulin 16	26	Lark Cask Strength	58
Reeftip Spice Rum	14	Johnnie Walker Black	14	Talisker 10	18	Single Malt	
Husk Bam Bam	16	Johnnie Walker Blue	46	Talisker 18	34	Lark Para 50	155
Australian Spiced Rum		Johnnie Walker 18	28	Laphroaig 10	18	Lark Para 100	200
Ratu Spiced Rum	15	<i>Highland</i>		Octomore 12.1	45		
		Oban 14	22	<i>Irish</i>			
CACHACA		Dalwhinnie 15	20	Jameson's Irish Whiskey	14		
Sagabita Christalina	16	Highland Park 18	45	Writers Tears Copper pot	16		
		Glenmorangie Nectar d'Or	25				
PISCO		Glenmorangie 18	43				
Barsol Pisco	16						

COGNAC		
15ml	30ml	
Louis XIII	290	580
Remy Martin XO	50	
Remy Martin VSOP	18	
Remy Martin Club	28	
Hennessy Paradis	280	
St Agnes XO	24	

BRANDY	
St Remy Signature	14

LIQUEURS	
Baileys Original	10
Mr Black Coffee Liqueur	11
Cointreau	11
Grand Marnier	14
Marionette Orange Curaçao	15
Joseph Cartron Crème De Violette	11
Pama Pomegranate Liqueur	11
Mozart Chocolate Cream	11
Mozart White Chocolate	11
Frangelico	10
St. Germain	11
Chambord	11
Vanilla Galliano	11
Galliano Sambucca	14
Pernod Absinthe	18
Domaine De Canton	14
Byron Bay Honey Liqueur	14

AMARO'S/VERMOUTH	
Amaro Averna	12
Amaro Montenegro (Platform)	12
Fernet Branca	14
Cinzano 1757 Rosso	10
Dolin's Blanco	10

APERITIFS/DIGESTIVES	
Campari	10
Aperol	9
Chartreuse Yellow	15
Chartreuse Green	17
Disaronno Amaretto	12
Galliano Sambuca	14
Italicus	15



To Share

Cheese platter

Selection of four local & imported artisan cheeses, served with paw paw and lime paste, muscatels, pineapple chutney, honeycomb and lavosh crackers

50

Charcuterie platter

Selection of four locally smoked and cured salamis & meats, served with cornichons, rainbow olives, pickled figs, smoked garlic kraut and flatbreads

50

Small Bites

Seasonal oysters GF DF

Choice of ponzu dressing, mignonette or natural

30 half doz / 60 doz

Purple carrot hummus VEG

Clay-fired flat bread, charred jalapeno salsa

22

Crispy fried East Coast baby squid DF

Chilli lime sprinkle, chipotle aioli

30

Crispy fried shitake mushrooms GF VEG

Furikake, shichimi aioli

26

Hand cut truffle fries V

Shaved fresh truffle, truffle aioli

25

Caviar Oscietra 30g

Blinis, creme fraiche, traditional accompaniments

350

Substantial

Lobster roll

Poached lobster, gem lettuce, Tonka bean mayo, brioche roll

38

Charcoal Wagyu steak sliders GFO

Bacon jam, gruyere cheese, aioli, beetroot & citrus kraut

30

Torched king salmon poke GF DF

Queensland mango, edamame, avocado, wild rice, shredded cabbage, cucumber, pickled ginger, fresh coriander, toasted sesame

30

Free-range chicken wrap GFO

Caesar, crisp kale & cos, white anchovies, grana padano, charred bacon

28





V Vegetarian GF Gluten free DF Dairy free

Please note all credit cards incur a 1.5% surcharge. A 15% surcharge will be applied on all public holidays. We can cater to most dietaries. If you have any allergy and/or dietary requirements please speak to one of our colleagues.