

The Atrium

FOOD & BEVERAGE MENU



FOOD AVAILABLE UNTIL
10PM SUN - THURS
11PM FRI - SAT

Should you have any special dietary requirements or food allergies, please advise our friendly staff when placing your order.

\$29 LUNCH SPECIAL

Enjoy a main from the selections below, and your choice of beverage. Please see next page for included beverage options

Available from 12pm - 2pm | Monday - Thursday (excluding public holidays)

MENU SELECTION

Buddha bowl (V)

Chickpeas, red onion, quinoa, kale, tomato, cucumber and sesame dressing

Heirloom beetroot risotto (GF, V)

Woodside goat curd, heirloom beetroot and puffed grains | *Can be made vegan upon request*

Puttanesca Linguine

Anchovies, rocket, crispy capers and puttanesca sauce

Slow cooked pulled lamb pizza

Slow cooked lamb, feta cheese, heirloom tomato, capsicum, rocket and yoghurt drizzle

Margherita pizza (V)

Tomato, bocconcini and basil pesto

Battered flathead and hand cut chips

With a side of garden salad and lemon aioli

Traditional butter chicken

Served with mango chutney, papadum and steamed Basmati rice

Wagyu burger

Caramelised onion, pickled cucumber, cheese, tomato mayonnaise and relish on a milk bun. Served with chips

InterContinental club sandwich

Bacon, chicken, avocado, egg, tomato, leaves and mayonnaise on ciabatta bread.

Served with chips

BEVERAGE SELECTION

Wine

2021 Wicks Estate Sparkling Chardonnay Pinot Noir | Adelaide Hills

2019 Beach Hut Sauvignon Blanc | South Eastern Australia

2018 Beach Hut Shiraz | South Eastern Australia

Beer

Coopers Pale Ale 425ml

Hahn Super Dry 425ml

Hahn 3.5 425ml

Non-Alcoholic

Soft drinks

Juices

Tea and Coffee

Vegetarian (V), Vegan (VG), Dairy Free (DF), Gluten Free (GF)

ALL DAY MENU

NIBBLES

Artisan garlic bread (V) 9

House made Miso pumpkin hummus dip (V) 13
Pepita granola, dukkah and Turkish croutons

Soft tacos (2pcs) 19
Battered flathead, tomato salsa, coriander, lime crema and guacamole

Korean fried chicken 15
Wasabi aioli, peanut and toasted sesame

Crispy fried salt and pepper baby calamari 19
With lemon aioli

Sweet potato wedges (V) 15
With lime crema

BETWEEN BREAD

Wagyu burger 29
Caramelised onion, pickled cucumber, cheese, tomato mayonnaise and relish on a milk bun. Served with chips

Southern fried buttermilk chicken burger 29
Slaw, ranch and pickled cucumber on a milk bun. Served with chips

InterContinental club sandwich 29
Bacon, chicken, avocado, egg, tomato, leaves and mayonnaise on ciabatta bread
Served with chips

12-hour slow cooked pulled lamb sandwich 29
Lamb, cucumber, red onion and beetroot tzatziki on ciabatta bread.
Served with chips

Extra :

+ Add bacon \$4

+ Add fried egg \$2.5

+ Add cheese \$2

+ Upgrade chips to sweet potato wedges \$2.5

Vegetarian (V), Vegan (VG), Dairy Free (DF), Gluten Free (GF)

FROM THE GRILL:

250g Full blood Wagyu Porterhouse	74
300g Hay Valley Lamb Rump	44
300g 120 days grain fed Angus Scotch Fillet	69
300g Free range Chicken Breast	39
180g South Australian Market Fish	45

All served with crushed potatoes and seasonal greens. All are gluten free.

Choice of red wine jus or Miso butter.

Add extra sauce for \$2/serve

MAINS | COMFORT FOOD

Battered flathead and hand cut chips	34
With a side of garden salad and lemon aioli	
Heirloom beetroot Risotto (GF, V)	29
Woodside goat curd, heirloom beetroot and puffed grains	
<i>Can be made vegan upon request</i>	
Puttanesca linguine	29
Anchovies, rocket, crispy capers and puttanesca sauce	
Traditional butter chicken	29
Served with mango chutney, papadum and steamed Basmati rice	
Saffron carrot soup (V)	19
Hint of red gum honey. Served with garlic bread	

PIZZA

Slow cooked pulled lamb pizza	34
Slow cooked lamb, feta cheese, heirloom tomato, capsicum, rocket and yoghurt drizzle	
Margherita pizza (V)	29
Tomato, bocconcini and basil pesto	

HEALTHY BOWL

Can be made vegan upon request

Buddha bowl (V)	24
Chickpeas, red onion, quinoa, kale, tomato, cucumber and sesame dressing	
Kale and cos Caesar salad	21
Anchovies, poached egg, bacon, Parmesan and Turkish croutons	
Organic mesclun salad bowl (V)	19
Heirloom tomato, cucumber, spanish onion, beetroot and sesame dressing	

Extra :

+ Add grilled chicken \$5

+ Add smoked salmon \$9

SIDES

Hand cut fries (V) Truffle oil and Parmesan cheese	12
Sauteed brussels sprout with XO sauce (GF)	12
Duck fat baked potatoes (GF)	12
Steamed seasonal vegetables (VG)	12
Organic mesclun salad with sesame dressing (V)	12

DESSERTS

South Australian cheese selection (V) Quince paste, muscatel, Willunga almonds and lavosh crackers	29
White chocolate cheesecake dome (GF) With raspberry gel and coulis	19
Lemon meringue tart(GF) With seasonal berries	19

BEVERAGE MENU

BEER AND CIDER

ON TAP	285ml	425ml	570ml
Coopers Pale Ale	9	11	14
Hahn Super Dry	9	11	14
Hahn 3.5	9	11	14
Kilkenny Irish Cream Ale	11	14	16
Guinness Stout	11	14	16
Pikes IPA	11	14	16
Little Creatures Pacific Ale	11	14	16
Heineken	11	14	16

LOWER ALCOHOL

Heineken Zero	10
Coopers Light	10

LOCAL

Coopers Dry	10
Crown Lager	10
Coopers Sparkling Ale	11
Coopers Best Extra Stout	11
James Boag's Premium Lager	11
Hahn Ultra Crisp Gluten Free	12

CRAFT

Pikes Pilsener	12
White Rabbit White Ale	14
White Rabbit Dark Ale	14

IMPORTED

Peroni	11
Sapporo	11
Stella Artois	12
Corona	12

CIDER

The Hills Apple or Pear Cider	12
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SPARKLING



2021 Wicks Estate Sparkling Chardonnay Pinot Noir <i>Adelaide Hills</i>	12	49
NV Canti Prosecco <i>Australia</i>	14	59
NV The Lane "Lois" Blanc de Blancs <i>Adelaide Hills</i>	15	64
NV Hancock & Hancock Sparkling Shiraz (200ml) <i>McLaren Vale</i>		19

CHAMPAGNE

NV G.H. MUMM Cordon Rouge <i>France</i>	35	169
NV Bollinger Special Cuvee <i>France</i>		349

WHITE WINE

2019 Beach Hut Sauvignon Blanc <i>South Eastern Australia</i>	12	49
2021 Pikes 'Luccio' Fiano <i>Clare Valley</i>	12	49
2021 Villa Maria Cellar Selection Sauvignon Blanc <i>Marlborough, New Zealand</i>	14	59
2017 Devil's Lair Honeybomb Chardonnay <i>Margaret River, WA</i>	14	59
2019 Penfolds Autumn Riesling <i>Barossa Valley</i>	14	59
2020 Corryton Burge Pinot Gris <i>Adelaide Hills</i>	14	59
2020 Shaw + Smith Sauvignon Blanc <i>Adelaide Hills</i>	18	79
2021 Hentley Farm Riesling <i>Eden Valley</i>		64
2021 Petaluma Pinot Gris <i>Adelaide Hills</i>		69
2019 Penfolds Max's Chardonnay <i>Adelaide Hills</i>		79

ROSÉ



2020 Beach Hut Pink Moscato <i>South Eastern Australia</i>	12	49
2020 Calabria Bros Rosé <i>Barossa Valley</i>	12	49
2021 Rockford Alicante Bouchet <i>Barossa Valley</i>		75

RED WINE

2018 Beach Hut Shiraz <i>South Eastern Australia</i>	12	49
2019 Saltram Shiraz <i>Barossa Valley</i>	14	59
2021 Wynns 'The Gables' Cabernet Sauvignon <i>Coonawarra</i>	14	59
2018 Grant Burge 'Hillcot' Merlot <i>Barossa Valley</i>	14	59
2020 Paracombe Pinot Noir <i>Adelaide Hills</i>	14	59
2020 Ara Single Estate Pinot Noir <i>Marlborough, New Zealand</i>	16	69
2019 Hentley Farm Villain & Vixen Shiraz <i>Barossa Valley</i>	16	69
2018 Robert Oatley Signature GSM <i>McLaren Vale</i>		59
2020 Seppeltsfield Grenache <i>Barossa Valley</i>		62
2014 Paracombe Shiraz Viognier <i>Adelaide Hills</i>		69
2020 Seppeltsfield Barossa Shiraz <i>Barossa Valley</i>		71
2018 Majella 'The Composer' Cabernet Sauvignon <i>Coonawarra</i>		79
2017 Rockford Basket Press Shiraz <i>Barossa Valley</i>		249

DESSERT & FORTIFIED WINE

Calabria Three Bridges Botrytis Sémillon <i>Barossa Valley</i>	16	72
Seppeltsfield Para Grand Tawny 10 YO <i>Barossa Valley</i>	19	

COCKTAILS

Japanese Slipper <i>Cointreau, Midori, lemon juice</i>	21
Caipiroska <i>Vodka, lime, sugar</i>	22
Cosmopolitan <i>Vodka, lime juice, cranberry juice, sugar</i>	22
Mojito <i>Rum, sugar syrup, lime juice, mint leaves, soda water</i>	22
Piña Colada <i>Rum, Malibu, coconut cream, pineapple juice</i>	22
Toblerone <i>Frangelico, Kahlua, chocolate liqueur, honey, cream</i>	22
Old Fashioned <i>Bourbon, bitters, sugar</i>	23
Negroni <i>5th Floor Gin, Campari, sweet vermouth</i>	23
Espresso Martini <i>Vodka, Kahlua, espresso, sugar</i>	24
Long Island Iced Tea <i>Vodka, rum, gin, tequila, Triple Sec, cola, lemon juice</i>	24
Margarita <i>Tequila, Cointreau, lime juice, sugar</i>	24

NON-ALCOHOLIC COCKTAILS

Lychee and Rose Fizz <i>Lychee, rose syrup, lemon juice, soda</i>	14
Peach and Pineapple Cooler <i>Peach, raspberry, cranberry juice, pineapple juice, lime juice</i>	14
Virgin Apple Sour <i>Cinnamon, apple, egg white, lime juice</i>	15

SPIRITS

VODKA

Wyborowa	11
Absolut	11
Suntory Haku	12
Belvedere	13
Isfjord	16
Grey Goose	16

TEQUILA

Olmecca Reposado	11
Don Julio Blanco	15
Don Julio 1942	25

RUM

Havana 3YO White	11
Bundaberg	11
Bacardi Carta Blanca	11
Sailor Jerry Spiced	11
Captain Morgan Black Spiced	11
Havana Especial	12
Havana 7YO Dark	14
Kraken Black Spiced	14

BRANDY & COGNAC

St Agnes 3 Star VS	11
Martel VS	14
Martel VSOP	18
Hennessy VSOP	18
Martel XO	40

GIN (with recommended pairings)

Beefeater London Dry <i>Tonic with lemon or lime</i>	11
Tanqueray London Dry <i>Tonic and lime</i>	12
Bombay Sapphire <i>Fever Tree tonic, lime and lemon</i>	12
5th Floor (InterContinental Adelaide Gin) <i>Fever Tree tonic and rosemary</i>	14

GIN (with recommended pairings)

Roku <i>Fever Tree tonic and lime or lemon</i>	14
23rd Street Signature <i>Fever Tree tonic and lime</i>	14
23rd Street Violet <i>Fever Tree tonic and lemon</i>	14
Settlers Pink <i>Soda or Fever Tree tonic, berries and mint OR berries and orange</i>	14
KIS Wild <i>Fever Tree tonic, strawberries and mint</i>	14
Four Pillars Rare Dry <i>Fever Tree tonic, and orange</i>	15
Adelaide Hills 78 Degrees <i>Fever Tree tonic and lime</i>	15
Adelaide Hills 78 Degrees Sunset <i>Fever Tree tonic and orange</i>	15
Hendricks <i>Fever Tree tonic and cucumber</i>	15
Drumshanbo Gunpowder Irish <i>Fever Tree tonic and grapefruit</i>	15
The Botanist Islay <i>Fever Tree tonic, grapefruit, thyme and lime</i>	15
Isfjord <i>Fever tree tonic with berries and mint OR edible flower</i>	16
KIS Mulberry <i>Fever Tree tonic, berries and basil</i>	17
Never Never Southern Strength <i>Fever Tree tonic, lime, and lemon</i>	18
Coffin Bay High Tide <i>Fever Tree tonic and lemon OR seaweed</i>	18
Bareksten <i>Fever Tree tonic, berries and mint</i>	18
Adelaide Hills Green Ant <i>Fever Tree tonic, coriander and lime</i>	19
Prohibition Shiraz <i>Soda or Fever Tree tonic, orange and lime</i>	21
KIS Old Tom <i>Fever Tree tonic, cinnamon quill and pineapple</i>	21
Sipsmith Sloe <i>Soda OR Fever Tree tonic, berries and lemon</i>	22

WHISKY

Jack Daniel's	11
Canadian Club	11
Jameson	11
Wild Turkey Rye	12
Gentleman Jack	13
Cut Hill Distillery 'Wine Cask' Whisky (South Australia)	20

BOURBON WHISKEY

Jim Beam	11
Maker's Mark	12
Maker's Mark 46	16
Wild Turkey	12

JAPANESE WHISKY

Hibiki Harmony	23
Yamazaki 12YO	49

BLENDED SCOTCH WHISKY

Chivas Regal 12YO	11
Johnnie Walker Black	12
Monkey Shoulder	13
Chivas Regal XV	15
Chivas Regal 18YO	18
Chivas Regal Royal Salute	40
Johnnie Walker Blue	40
Chivas Regal 25YO	70

SINGLE MALT WHISKY

Glenlivet Founder's Reserve	12
Glenmorangie 10YO	14
Glenfiddich 12YO	15
Ardmore Legacy	15
Aberlour 12YO	16
Laphroaig 10YO	16
Talisker 10YO	16
Glenlivet 15YO	17
Glenfiddich 15YO	18
Glenlivet 18YO	20
Caol Ila 12 YO	20
Oban 14YO	20
Lagavulin 16YO	21
Glenfiddich 18YO	26
Glenfiddich 21YO	40

COLD BEVERAGE

Pepsi Pepsi Max Solo	6
Schweppes Signature Ginger Beer	6
Schweppes Lemonade	6
Schweppes Dry Ginger Ale	6
Schweppes Tonic Water	6
Juice: Orange, apple, pineapple, cranberry, tomato	6
Santa Vittoria Still/ Sparkling Water (250ml)	3.5
Santa Vittoria Still/ Sparkling Water (1000ml)	10

HOT BEVERAGE

LMDT LOOSE LEAF TEAS **6**

English Breakfast
Earl Grey
Chamomile
Peppermint
Green tea
Jasmine

VITTORIA ESPRESSO COFFEE **6**

Full cream milk
Skim milk
Soy
Almond
Oat
Lactose-free

Hot chocolate
Chai Latte