BREAKFAST

Available from 6 - 11am

InterContinental Breakfast Two eggs cooked to your liking on sourdough toast with mushroom, sausage, hash brown, tomato and rocket salad on the side.	28
Birch Benedict Pulled pork on brioche bun, barbecue sauce, fried egg and hollandaise sauce with crunchy hash brown	28
${ m Bagel\ Boy}$ Poached eggs on bagel, cream cheese, avocado, smoked salmon, hollandaise sauce and organic green salad	26
Smashed Avocado Two eggs cooked to your liking with smashed fresh avocado on sourdough toast, fresh herbs, Feta cheese, basil oil drizzle, dash of nutty spiced dukkah and pomegranate saba	29
Omelette your way Three Rohde's free range eggs with your choice of fillings Served with hash browns and roasted tomatoes Our Chef's suggestions: Ham and Swiss cheese Asparagus and Greek Feta Tasmanian smoked salmon and chives +5	20
Red velvet buttermilk waffle (V) Seasonal berries, 5^{th} Floor honeycomb, maple syrup and clotted cream	23
Fluffy homemade pancake (V) Couverture chocolate sauce, clotted cream and fairy floss	23
Cream cheese stuffed French toast (V) Homemade cream cheese, seasonal berries covered with Rubharb and brandy syrup	23
Bircher muesli (V) Served with yoghurt and fresh berries	19
SIDES AVAILABLE	
Hand cut fresh fruit platter (V, GF, DF)	14
Natural yoghurt (V, GF) Seasonal berry or mango and passionfruit	9
Chef selection danishes (5 pcs)	10
Please ask our friendly staff for daily flavoured options available. Toast~(3~pcs) Please ask our friendly staff for type of bread available.	5
Seasonal saute vegetables (V) Please ask our friendly staff for selection of vegetables.	10
Vegetarian (V), Vegan (VG), Dairy Free (DF), Gluten Free (GF), N	luts Free (NF)

Please press the Room Service button to place your order. A \$6 delivery fee will be added to your bill. Drinks excluding alcoholic beverage will not incur the delivery fee if ordered without food.

Prices are inclusive of GST.

ALL DAY DINING

Sunday – Thursday: 11 AM – 10 PM | Friday and Saturday: 11 AM –11 PM

NIBBLES

Artisan garlic bread (V)	9
House made Miso pumpkin hummus dip (V) Pepita granola. dukkah and Turkish croutons	13
Soft Tacos (2pcs) Battered flathead, tomato salsa, coriander, lime crema and guacamole	19
Korean fried chicken Wasabi aioli, peanut and toasted sesame	15
Crispy fried salt and pepper baby calamari With lemon aioli	19
Sweet potato chips (V) With lime crema	15
BETWEEN BREAD	
Wagyu burger Caramelised onion, pickled cucumber, cheese, tomato mayonnaise and relish on milk bun. Served with chips	29
Southern fried buttermilk chicken burger Slaw, ranch, pickled cucumber on milk bun. Served with chips	29
InterContinental club sandwich Bacon, chicken, avocado, egg, tomato, leaves and mayonnaise on ciabatta bread Served with chips	29
12-hour slow cooked pulled lamb sandwich Lamb, cucumber, red onion, beetroot tzatziki on ciabatta bread. Served with chips	29
Extra: + Add bacon \$4 + Add fried egg \$2.5 + Add cheese \$2 + Upgrade chips to sweet potato wedges \$2.5	

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Slow cooked pulled lamb pizza (NF) Slow cooked lamb , feta cheese, heirloom tomato, capsicum, rocket and yoghurt dr	34 izzle
Margherita pizza (V)	29
Tomato, bocconcini and basil pesto	
MAINS COMFORT FOOD	
ON 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. Choice of red wine jus or Miso butter (contains gluten)	
Battered flathead and hand cut chips With lemon aioli	34
$\label{eq:heirloom_post} Heirloom\ beetroot\ Risotto\ (GF,V)$ Woodside goat curd, heirloom beetroot and puffed grains $ \textit{Can be made vegan upon request} $	29
Puttanesca linguine Anchovies, rocket, crispy capers and puttanesca sauce	29
Traditional butter chicken Served with mango chutney, papadum and steamed Basmati rice	29
Saffron carrot soup (V) Hint of red gum honey. Served with garlic bread	19

HEALTHY BOWL

Can be made vegan upon request

$Buddha\ bowl\ (V)$ Chickpea, red onion, quinoa, kale, tomato, cucumber and seasame dressing	24
Kale and cos Caesar salad Anchovy, poached egg, bacon, croutons, Parmesan and Turkish croutons	21
$\label{eq:organic} Organic\ mesclun\ salad\ bowl\ (V)$ Heirloom tomato, cucumber, spanish onion, beetroot and sesame dressing	19
+ 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 potato (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

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

LATE NIGHT MENU

Sunday – Thursday: 10 PM – 6 AM | Friday and Saturday: 11 PM – 6 AM

$Saffron\ carrot\ soup\ (V)$ Hint of red gum honey. Served with garlic bread	19
House made Miso pumpkin hummus dip (V) Pepita granola. dukkah and Turkish croutons	13
Slow cooked pulled lamb pizza (NF) Slow cooked lamb , feta cheese, heirloom tomato, capsicum, rocket and yoghur	34 t drizzle
Margherita pizza (V) Tomato, bocconcini and basil pesto	29
Wagyu burger Caramelised onion, pickled cucumber, cheese, tomato mayonnaise and relish on milk bun. Served with side salad	29
InterContinental club wrap (NF, DF) Bacon, chicken, avocado and egg in tortilla wrap. Served with side salad	29
Kale and cos Caesar salad Anchovy, poached egg, bacon, croutons, Parmesan and Turkish croutons	21
Spaghetti bolognese (NF) Mince beef, tomato and Parmesan cheese	29
Traditional butter chicken Served with mango chutney, papadum and steamed Basmati rice	29
Lemon meringue tart (GF) With seasonal berries	19
Assorted seasonal Fruit platter (GF, NF, DF, VG)	14

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

BEVERAGE

SPARKLING	aggregation	
NV Grant Burge Petite Bubbles South Australia	12	49
2021 Grant Burge Frizzante Moscato South Australia	12	49
NV Canti Prosecco Australia		59
CHAMPAGNE NV G.H. MUMM Cordon Rouge Reims, France	35	169
WHITE WINE 2022 Penfolds Autumn Riesling Barossa Valley, South Australia	14	59
2021 Grant Burge Benchmark Sauvignon Blanc South Australia	12	49
2022 Shaw + Smith Sauvignon Blanc Adelaide Hills, South Australia	18	79
2022 Devil's Lair Honeybomb Chardonnay Margaret River, Western Australia	14	59
ROSÉ		
2020 Calabria Bros Rosé Barossa Valley, South Australia	12	49
RED WINE		
2021 Paracombe Pinot Noir Adelaide Hills, South Australia	14	59
2021 Grant Burge Benchmark Shiraz South Australia	12	49
2021 Hentley Farm Villain & Vixen Shiraz Barossa Valley, South Australia	16	69

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BEER & CIDER		SPIRITS		
Coopers Original Pale Ale	10	Absolut		11
Coopers Dry	10	Beefeater Gin		11
Asahi Super Dry	11	Havana 3YO		11
The Hills Apple Cider	12	Chivas Regal	12YO	11
The Hills Pear Cider	12	Jack Daniel's		11
COLD DRINKS				
Pepsi Pepsi Max Solo (30 Schweppes:	0ml)		6	
Lemonade, Dry Ginger, T	onic W	ater (300ml)	6	
Santa Vittoria Still/ Sparkli		· · · · · · · · · · · · · · · · · · ·	4	
1			10	
•			6	
Fresh juice: Orange, Tropical, Green Juice 10			10	
TEAS - LMDT LOOSE	LEAF	TEAS	6	
English Breakfast Earl Great Chamomile Peppermint	•			
VITTORIA ESPRESSO	COFF	EE	6	
Full cream milk Skim mil	k So	у		
Almond Oat Lactose-fr	ree			
0			2	
HOT CHOCOLATE &	CHAI	LATTE	6	