

# *The Strium*

## FOOD & BEVERAGE MENU



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

Please advise our friendly staff of any dietary requirements.  
Visa, MasterCard and American Express payments incur a merchant  
service fee of 1.5% and 3% for Diners and JCB in addition to the total  
amount payable.

# ALL DAY MENU

## STARTERS

<b>Garden Herb and Garlic Bread (V)</b> Sourdough, fragrant herbs, butter	12
<b>Kale and Cos Caesar Salad (CD)</b> Young cos, anchovy, egg, bacon, parmesan, Turkish croutons	24
<b>Healthy Bowl (NF, VG, H, GF)</b> Roasted pumpkin, mushrooms, black rice, spinach, spring onion, edamame, miso dressing <i>+add egg \$3 +add avocado \$4 +add grilled chicken \$7 +add smoked salmon \$9</i>	23
<b>Vanilla Burrata with Grilled Fruits (V, CD)</b> Basil, Vincotto and toasted hazelnuts	32
<b>Olives, Dips and Bread (VG)</b> Garlic dip, hummus, eggplant dip, marinated olives, pickled onion, pita	22
<b>Crispy Calamari</b> Tom yum, curry leaves, lemongrass, Manchego and apple salad	21
<b>Korean Fried Chicken</b> Gochujang sauce, kimchi slaw and apple slaw, spring onion, toasted sesame	21
<b>Minestrone (DF, NF, V)</b> Seasonal vegetables, cannelloni bean, basil, parmesan, garlic toast	22

## MAINS

<b>InterContinental Club Sandwich (CD)</b> Chicken, bacon, egg, avocado, tomato, ciabatta roll served with chips	30
<b>Wagyu Burger (CD)</b> Char-grilled beef patty, cheese, onion, tomato, relish, brioche bun, served with chips	33
<b>Chicken Shawarma (CD)</b> Chermoula chicken, labneh, garlic sauce, pickle, salad, served with chips	31
<b>Pizza Supreme (CD)</b> Bacon, pepperoni, bell pepper, red onion, olives, basil, fior di latte <i>(Gluten free base available on request)</i>	33
<b>Margherita Pizza (CD, V)</b> Tomato, mozzarella, parmesan, basil <i>(Gluten free base available on request)</i>	29
<b>Tagliatelle (CD)</b> Beef Ragu, basil, Parmigiano Reggiano, mushroom medley	33
<b>Risotto (CD, GF, V)</b> Carnaroli rice, portobello, truffle oil, chives	32

<b>Kingfish</b> (GF, DF, NF)	46
Cauliflower puree, slow cooked zucchini, smoked paprika oil, mint, lemon	
<b>Fish and Chips</b>	34
Battered snapper, steak fries, lemon, watercress fennel salad, homemade tartare sauce	
<b>300g 120 Days Grain Fed Angus Scotch Fillet</b> (GF)	69
Potato purée, confit garlic, charred lemon, rainbow carrots, red wine jus	
<b>200g Angus Tenderloin</b> (GF)	66
Potato purée, confit garlic, charred lemon, rainbow carrots, red wine jus	
<b>Butter Chicken</b> (CD)	33
Served with mango chutney, papadum, bread and steamed Basmati rice	

#### SIDES

<b>Farmers garden salad, balsamic dressing</b> (GF, V, NF)	12
<b>Steak cut fries, pecorino, truffle oil</b> (V, NF)	12
<b>Grilled baby carrots with honey, vinegar, labneh, green oil and dukkah</b> (V)	12
<b>Steamed broccolini, almond, brown butter</b> (GF, V)	12
<b>Steamed rice</b> (GF, VG, NF)	12

#### SWEET ENDINGS

<b>House Special Hot Bread Pudding</b> (CD, CN)	18
Cream anglaise, almond, vanilla ice cream	
<b>Dark Chocolate Tart</b>	19
With caramel, toasted hazelnut	
<b>Tiramisu</b>	19
With Kahlua, cocoa dust	
<b>Fresh Fruit</b> (GF, VG, H)	19
Seasonal cut fruit and berries	
<b>Local Australian Cheese</b> (CD, CN)	39
18-24 month aged Maffra cloth aged cheddar, Tarago River triple cream brie, Tarago River Shadows of Blue, Marinated goats feta, crackers, quince, muscatels, pickled walnuts, dried apricot and dried figs	

# BEVERAGE MENU

## BEER AND CIDER

ON TAP	285ml	425ml	570ml
Coopers Pale Ale	9	11	14
Hahn Super Dry	9	11	14
Little Creatures Rogers' Ale	9	11	14
Mismatch Session Ale	9	12	14
White Rabbit Dark Ale	11	15	19
Heineken	11	14	16
Stone and Wood Pacific Ale	11	15	17
James Squire Ginger Beer	11	15	18

## LOWER ALCOHOL

Heineken Zero	10
Coopers Light	10

### LOCAL

Crown Lager	10
Coopers Sparkling Ale	11
Coopers Best Extra Stout	11
James Boag's Premium Lager	11

### CRAFT

Pikes Pilsener	12
Pikes IPA	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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## FROM THE ENOMATIC

		
	BOTTLE	GLASS
2022 Tapanappa Tiers <i>Chardonnay   Piccadilly Valley</i>	160	32
2019 Rockford Basket Press <i>Shiraz   Barossa Valley</i>	190	38
2019 Elderton Command <i>Shiraz   Barossa Valley</i>	210	42
2016 KI Tzimmukin <i>Shiraz / Cabernet Sauvignon   Adelaide Hills</i>	450	90
2019 Yalumba The Signature <i>Cabernet Sauvignon/Shiraz   Barossa Valley</i>	175	35

## CHAMPAGNE

	BOTTLE	GLASS
G.H Mumm Grand Cordon <i>Reims</i>	99	
Perrier-Jouet Grand Brut <i>Eperney</i>	160	
NV Bollinger Special Cuvee <i>France</i>	240	
Perrier-Jouet Blason Rosé <i>Eperney</i>	190	

## SPARKLING



	BOTTLE	GLASS
Daosa Natural Reserve <i>Piccadilly Valley</i>	90	19
2018 Daosa Blanc de Blancs <i>Piccadilly Valley</i>	120	
2019 Deviation Road Loftia Vintage Brut <i>Adelaide Hills</i>	90	
2019 Cobb Hill Southern Cross Methode <i>Adelaide Hills</i>	88	
2016 Golding Marjorie Blanc de Blancs <i>Adelaide Hills</i>	115	
KI By Geoff Hardy <i>Adelaide Hills</i>	72	16
Deviation Road Altair Brut Rosé <i>Adelaide Hills</i>	85	
Josef Chromy Sparkling Rosé <i>Tasmania</i>	79	

## ROSÉ

	BOTTLE	GLASS
2020 Calabria Bros <i>Grenache   Barossa Valley</i>	49	
2021 David Franz Pink Bits Sweet Rosé <i>Multi Varietal   Barossa Valley</i>	68	14
2022 Turkey Flat <i>Mataro, Grenache   Barossa Valley</i>	65	15
2021 Rockford Alicante Bouchet <i>Rum, sugar syrup, lime juice, mint leaves, soda water</i>	75	



Please kindly note all wines and vintages are subject to change.

# WHITE WINE

	 BOTTLE	 GLASS
2022 KI By Geoff Hardy <i>Sauvignon Blanc   Adelaide Hills</i>	65	16
2020 Shaw & Smith <i>Sauvignon Blanc   Adelaide Hills</i>	79	
2022 Terre à Terre Crayeres Vineyard <i>Sauvignon Blanc   Wrattontully</i>	85	
2021 Golding La Francesca <i>Savagnin   Adelaide Hills</i>	65	
2021 Harrison Le Sol, Rousanne <i>Grenache Blanc   McLaren Vale</i>	80	
2022 Hahndorf Hill Gru <i>Grüner Veltliner   Adelaide Hills</i>	75	17
2021 Hahndorf Hill Reserve <i>Grüner Veltliner   Adelaide Hills</i>	95	
2022 Shut the Gate For Love <i>Fiano   Clare Valley</i>	67	
2021 Pikes Merle <i>Riesling   Clare Valley</i>	105	
2023 Tomfoolery Cut 'n Run <i>Riesling   Eden Valley</i>	69	
2023 Gibson Burkes Hill <i>Riesling   Eden Valley</i>	70	
2022 Jim Barry Florita <i>Riesling   Clare Valley</i>	110	
2022 Shut the Gate For Freedom Polish Hill <i>Riesling   Hahndorf</i>	65	15
2021 David Franz Bartholomeus <i>Arneis   Eden Valley</i>	68	
2021 Yangarra <i>Rousanne,   McLaren Vale</i>	82	
2020 Yalumba Vigilius <i>Viognier   Eden Valley</i>	110	
2020 Corryton Burge <i>Pinot Gris   Adelaide Hills</i>	59	
2022 Pike & Joyce <i>Pinot Gris   Lenswood</i>	68	
2022 Artis Jacopin <i>Pinot Gris   Adelaide Hills</i>	60	15
2022 Henschke Innes <i>Pinot Gris   Adelaide Hills</i>	70	
2021 Golding Rosie May <i>Chardonnay   Adelaide Hills</i>	79	
2022 Elderton Estate Family Vineyards <i>Chardonnay   Eden Valley</i>	70	16
2022 Corryton Burge Patroness <i>Chardonnay   Adelaide Hills</i>	90	
2021 Pike & Joyce Kay <i>Chardonnay   Adelaide Hills</i>	135	
2019 KI By Geoff Hardy <i>Chardonnay   Adelaide Hills</i>	70	
2022 Tapanappa Tiers <i>Chardonnay   Piccadilly Valley</i>	160	32

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## RED WINE

	 BOTTLE	 GLASS
2022 Pike & Joyce Vue Du Nord <i>Pinot Noir   Adelaide Hills</i>	90	
2020 Corryton Burge Cornelian <i>Pinot Noir   Adelaide Hills</i>	87	
2021 Tapanappa Foggy Hill <i>Pinot Noir   Fleurieu Peninsula</i>	115	
2017 Golding Francis John <i>Pinot Noir   Adelaide Hills</i>	80	18
2022 Yalumba Vine Vale <i>Grenache   Barossa Valley</i>	75	
2021 Yangarra Old Vine <i>Grenache   McLaren Vale</i>	90	
2021 Harrison Fleur de la Lune <i>Grenache   Barossa Valley</i>	78	18
2019 Hahndorf Hill Blueblood <i>Blafränkisch   Adelaide Hills</i>	85	
2021 Pikes II Premio <i>Sangiovese   Clare Valley</i>	80	
2021 Henschke Stone Jar <i>Tempranillo   Eden Valley</i>	95	
2021 Seppeltsfield Ec3 <i>Tinta Cao/ Tinta Amarela/ Touriga   Barossa Valley</i>	105	
2018 Haan Estate <i>Merlot Cabernet Franc   Barossa Valley</i>	59	14
2020 Terre à Terre Crayeres Vineyard <i>Cabernet Franc   Wrattontully</i>	70	16
2020 Terre à Terre Crayeres Vineyard <i>Cabernet Sauvignon, Shiraz   Wrattontully</i>	95	
2021 Hey Diddle Wines Super T <i>Cab Sauv/ Montepulciano/ Bonverdo   Barossa Valley</i>	75	
2019 KI By Geoff Hardy <i>Cabernet Sauvignon   Adelaide Hills</i>	87	
2016 Edilillie Reserve <i>Cabernet Sauvignon   Clare Valley</i>	90	
2018 KI By Geoff Hardy <i>Shiraz   Adelaide Hills</i>	78	
2016 Edilillie Reserve <i>Shiraz   Clare Valley</i>	82	
2020 Gibson The Dirtman <i>Shiraz   Barossa Valley</i>	80	18
2018 Brockenshack Jack Harrison <i>Shiraz   Eden Valley</i>	115	
2021 Turkey Flat Butchers Block <i>Shiraz   Barossa Valley</i>	70	

## COCKTAILS

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

## NON-ALCOHOLIC

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

## SPIRITS

### VODKA

Wyborowa	11
Absolut	11
Belvedere	13
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
Martell VS	14
Martell VSOP	18
Hennessy VSOP	18
Martell 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
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
KIS Wild <i>Fever Tree tonic, strawberries and mint</i>	14
Four Pillars Rare Dry <i>Fever Tree tonic, and orange</i>	15
78 Degrees Dry <i>Fever Tree tonic and lime</i>	15
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
Plymouth Traditional Sloe Gin <i>Soda OR Fever Tree tonic, berries and lemon</i>	16
Never Never Southern Strength <i>Fever Tree tonic, lime, and lemon</i>	18
Bareksten <i>Fever Tree tonic, berries and mint</i>	18
Elsker Dry Pink Gin <i>Fever Tree tonic, strawberry</i>	18
Seven Seasons 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

## 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	6
Pepsi Max	6
Solo	6
Schweppes Lemonade	6
Schweppes Dry Ginger Ale	6
Schweppes Tonic Water	6
Juice: Orange, Apple, Pineapple, Cranberry, Tomato	6
A Rock and a Hard Place Still or Sparkling Water (330ml)	5
A Rock and a Hard Place Still or Sparkling Water (750ml)	10

## HOT BEVERAGE

### LMDT LOOSE LEAF TEAS

English Breakfast	6
Earl Grey	6
Chamomile	6
Peppermint	6
Green tea	6
Jasmine	6

### VITTORIA ESPRESSO COFFEE

Full cream milk	6
Skim milk	6
Soy	6
Almond	6
Oat	6
Lactose-free	6
Hot chocolate	6
Chai Latte	6