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Soup

ROAST PUMPKIN \$18

Served with crusty bread, pumpkin seeds and smoked cheddar cheese (V)

CREAMY MUSHROOM \$18

Sourdough croutons, red onion and thyme (V)

Tapas

WHITE ANCHOVIES \$20

Wild rocket, pickles and sourdough toast (DF)

GREEN PEA ARANCINI \$22

Tomato, pecorino and chilli (V)

JAMON SERRANO \$25

Charred corn, peppers, croutons and parsley dressed with mandarin and chilli olive oil (DF)

TRUFFLE FRIES \$15

Truffle oil, pesto and Parmesan (Contains nuts)

Salads

SEASONAL GARDEN SALAD \$18

Heirloom tomatoes, Lebanese cucumbers and lemon vinaigrette (Vegan, DF, GF)

QUINOA AND BROCCOLI BOWL \$23

Grilled broccoli, organic quinoa, roast kumara, dukkah, wild rocket and halloumi (V, GF) (Contains nuts)

CLASSIC CAESAR SALAD \$25

Baby cos, bacon, egg, white anchovies, parmesan and herbed croutons

Add grilled herb-marinated chicken \$6

Add grilled prawns \$6

(V) Vegetarian (GF) Gluten Free (DF) Dairy Free

Please speak to a member of the team if you have any dietary allergies or intolerances, All items may contain traces of nuts

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Something to Share

2-4 people

MEZZE PLATE \$30

Marinated olives, stuffed baby bell peppers, falafel, dukkah spiced halloumi, tabbouleh, hummus with grilled flatbread (V) (Contains nuts)

CHARCUTERIE BOARD \$40

A selection of local cured meats, prosciutto, salami, capocollo with homemade pickled vegetables, relish and toasted sourdough

FROMAGE BOARD \$40

3 locally sourced cheeses, Kingfisher Double Cream Brie, Maffra Matured Cheddar, King Island Blue with homemade lavosh, chutney, fruit and crackers (V)

Comfort Food

BEER BATTERED QUEENSLAND BARRAMUNDI \$37

Beer battered barramundi, tartare sauce, mesclun salad and fries

THE EARTH BURGER \$28

Vegan pattie, field mushroom, baby spinach, guacamole and tomato relish (Vegan)

INTERCONTINENTAL CLUB SANDWICH \$30

Bacon, grilled chicken, fried egg, cos, tomato and fries

WAGYU BEEF BURGER \$32

Cos, tomato, onion rings, gherkin, aged cheddar, tomato relish, aioli on a milk bun with fries

PUMPKIN & FALAFEL WRAP \$22

Roast pumpkin, falafel, aioli, sundried tomato and baby spinach (Vegan)

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Chef's Selection

PUMPKIN AND SAGE RAVIOLI \$32

Burnt butter, zucchini, kumara and pecorino (V)

MOOLOOLABA PRAWN & MUSSEL FETTUCCINE \$37

Fermented chili, confit garlic and mandarin olive oil

ROAST TASMANIAN SALMON \$42

Charred corn, fennel puree and finger lime (GF)

SLOW BRAISED LAMB SHANK \$42

Broccolini, pumpkin mash, poached shallot with charred capsicum and basil jus

BUTTER CHICKEN \$34

Steamed Basmati rice, mango chutney, cucumber raita and pappadums

SCOTCH FILLET \$45

Char-grilled scotch fillet, baby gem salad and fries (GF)
Red wine jus or peppercorn sauce

Sides

Fries with aioli \$11

Steamed Basmati rice \$11

Steamed garden vegetables \$11

Garden salad, heirloom tomatoes and cucumber \$11

Roast kipfler potatoes with sea salt and rosemary \$11

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Dessert

ICE CREAM (100ml) EACH \$6

Vanilla bean, dark chocolate, salted caramel, rainbow

CARAMEL CHOCOLATE MOUSSE \$19

Vanilla crumble and raspberry compote (GF) (Contains nuts)

VEGAN BROWNIE \$19

Coconut cream and roasted apricot (Vegan) (Contains nuts)

PASSIONFRUIT CHEESECAKE \$19

Fresh blueberries and dark chocolate sheet

LEMON TART \$19

Fresh vanilla cream and berries salad

SEASONAL FRESH FRUIT PLATE \$17

(Vegan, GF, DF)

AUSTRALIAN CHEESE PLATE \$27

Fruit chutney, lavosh and dried fruits (V)

Afternoon Tea

DEVONSHIRE TEA \$25

Housemade scones (4) with jam and cream
Your choice of tea or coffee

HIGH TEA \$57

Daily seasonal high tea including:
Selection of sandwiches and savoury delicacies
House made scones and sweet treats
Your choice of tea or coffee

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Time Honoured Cocktails

MARGARITA \$22

Tequila, Triple Sec, citrus and Agave

Classic / Chilli / Strawberry

CLASSIC DRY MARTINI \$22

Choice of house Gin or Vodka, Dry Vermouth, Lemon Twist

A timeless classic, crafted to your taste

BRANDY ALEXANDER \$22

St Agnes Brandy, Creme De Cacao, Cream

From the 20th Century snowy streets of New York, comes this warm and indulging blend. A perfect way to finish any night

ESPRESSO MARTINI \$22

Vodka, Kahlua, Vittoria Coffee Liqueur 43

The Espresso Martini cocktail was created by Dick Bradsell for a customer who allegedly asked for something that would “wake her the heck up” hence the combination of vodka and strong espresso coffee. The 3 beans atop of the Espresso Martini also serve to represent health, happiness and prosperity

INTERCONTINENTAL75 \$21

The Botanist Islay dry gin, fresh lemon juice, honey syrup,
Piper-Heidsieck Brut Cuvee NV champagne

*A celebratory twist on the classic French 75, refreshing and delightfully botanical.
Honey sweet with notes of citrus and herbal aromatics.
The perfect cocktail to celebrate our anniversary or any occasion*

Time Honoured Cocktails

COSMOPOLITAN \$21

Manly Vodka, Cointreau, fresh lime juice and cranberry juice

*A refreshing blend of both sweet and sour,
elevated with locally distilled botanical vodka*

OLD FASHIONED \$22

Makers Mark, Angostura Orange Bitters and raw sugar

*A combination of sweetness, bitters and twist of citrus
crafted to your taste*

WHISKY SOUR \$22

Chivas Whisky, fresh lemon juice, egg white and sugar

Vice Admiral Edward Vernon of England began mixing a few ingredients together to serve to his crew to help combat sea-sickness, malnutrition, and scurvy. But because they didn't want an entire ship of intoxicated sailors, they began to water it down with lemon or lime juice. While the British used Gin and Brandy, Americans flavoured Whisky, thus the Whisky Sour was born

Unleaded (Non Alcoholic Spirits)

AMALFI SPRITZ \$16

Lyre's Italian spritz, alcohol free sparkling wine, soda water

LOW TIDE MAI TAI \$16

Lyre's White Cane Spirits, Dark Cane Spirits, Orange Sec,
lime Juice, almond Syrup

CUBA LIBRE \$16

Lyre's Dark Cane Spirits, lime Juice, coke

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Signature Cocktails

MANGO SOUR \$22

White Oat Mango Gin, Cointreau, orange bitters, maraschino cherry, lemon

*A delicate mix of sweet and sour,
incorporating tropical flavours with a locally distilled mango gin and a hint of sour*

PINEAPPLE PUNCH \$22

Capricorn Pineapple Rum, Kraken, orange, lychee

A fresh and tropical blend created with locally distilled and handcrafted pineapple rum

SMOKE AND ICE \$24

Mezcal, Aperol, Lillet Blanc, Cacao white

*A dark storm of bitters, sweetness and smoked with Applewood
chips to create a perfect infusion*

JACKS GIN \$22

Ink Dry Gin, Sapere lychee Liqueur, Elderflower St.Germain, lime juice

*Ink's unique purple colour and seductive flavour comes from a blend of 13 Australian
native, traditional and exotic botanicals. With a perfect harmony of sweet, citrus
and aromatic lychee goodness*

Signature Cocktails

AUTUMN RUSH \$22

Vanilla vodka, Chambord, Aperol, passion fruit puree, pineapple juice, lime juice

A twist on the classic French Martini reinvented with the sour hint from fresh passionfruit and sweet vanilla touch bringing the signature to life

PEACH ME THIS \$22

Mezcal, Aperol, peach schnapps, pineapple, lemon, egg whites

Peach schnapps and fiery Mezcal fused together with a sour finish to create this summer inspired blend

MI AMOR \$22

1800 Silver tequila, Cointreau, pear juice, lime juice, tabasco, Agave

Is it love at first sight? When tequila met the fruitiness of the pear with a touch of spiciness. Enough talk, Mi amor was waiting for you

CASSE-NOISETTE \$22

Tariquet 8 Armagnac, White Cacao, Frangelico

An indulging fusion of hazelnut, White Cacao and Armagnac, adding notes of chocolate and caramel

Whisky

Scottish Single Malt Whisky

**Islay - distinct malts, often heavily
Peated and smoky**

Ardbeg, Uigeadail	\$20
Laphroaig aged 10 years	\$15
Lagavulin aged 16 years	\$18
Bowmore aged 18 years	\$22
Bruichladdich 'Classic Laddie'	\$15
Bruichladdich Octomore 11.3 aged 5 years	\$35

**Speyside - mellow, sweet and
fruity malt whisky**

Glenfiddich aged 15 years	\$16
Glenfiddich 'Grand Cru' aged 23 years	\$45
Glenfiddich 'Grand Couronne' aged 26 years	\$160
Aberlour A'bunadh	\$16
Glenlivet aged 12 years	\$12
Glenlivet 'Single Cask Edition Grayknowe' aged 16 years	\$28
Balvenie 'Single Barrel Traditional Oak' aged 21 years	\$50
Balvenie aged 25 years	\$105
Balvenie 'A Day Of Dark Barley' aged 26 years	\$125
Balvenie 'The Edge Of Burnhead Wood' aged 19 years	\$60
Glenfarclas aged 17 years	\$18
Maccallan aged 12 years	\$20

Balvenie aged 14 years Caribbean Cask	\$20
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Campbeltown – defined dryness with a pungency, smoke and a solid salinity Glenogle Distillery aged 12 years	\$18
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Lowlands – soft and light whiskies with malty and grassy characteristics Auchentoshan Three Wood	\$15
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**Highlands - wide ranging area, whiskies
vary from dry and sweet, to smokey
with a touch of peat**

Oban aged 14 years	\$16
Highland Park aged 18 years	\$26
Glenmorangie aged 10 years	\$14

World Whisky

Starward 'Nova' Single Malt, Victoria, Australia	\$22
Lark Distillery Wolf Release IV, Tasmania, Australia	\$50
Amrut Fusion Single Malt, Bangalore, India	\$28
Kavalan Solist Ex-Bourbon Cask Strength, Yuanshan, Taiwan	\$30
Canadian Club, Ontario, Canada	\$9
Jameson Original, Cork, Ireland	\$9
Redbreast, aged 12 years, Cork, Ireland	\$20

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Whisky

Japanese Whisky

Mars Iwai Tradition, Nagano, Japan	\$15
Shinobu, aged 10 years, Niigata, Japan	\$22
Amahagan Yamazakura Wood Finish, Shiga, Japan	\$16
Amahagan Mizunara Wood Finish, Shiga, Japan	\$18
Kurayoshi 18 Year Old Pure Malt, Honshu, Japan	\$48
Hakushu Distillers Reserve, Hokuto, Japan	\$35
Hakushu, aged 12 years Hokuto, Japan	\$65
Yamazaki Distillers Reserve, Shimamoto, Japan	\$24
Yamazaki aged 12 years, Shimamoto, Japan	\$55
Hibiki Harmony, Osaka, Japan	\$30
Chita Single Grain, Chita, Japan	\$15
Nikka Taketsuru Pure Malt Osaka, Japan	\$40
Nikka Miyagikyo, Osaka, Japan	\$45
Nikka Yoichi, Osaka, Japan	\$65

Whisky Flights

Can't make up your mind or not sure what whisky you would like?

My Scotch Needs More Scotch \$25
It's what happens when one scotch is never enough!

Auchentoshan Three Wood, Lowlands, Scotland
Ledaig 10 year, Highlands, Scotland
Glenlivet aged 12 years, Speyside, Scotland

Born in the USA... \$25

Big names, big county, smooth Bourbon Whisky

Knob Creek Small Batch, Kentucky, USA

Buffalo Trace, Kentucky, USA

Eagle Rare 10 year, Kentucky, USA

The Smoke House... \$25

If you like some smoke, check out these peaty beauties

Ardbeg, Uigeadail, Islay, Scotland

Laphroaig aged 10 years, Islay, Scotland

Lagavulin aged 16 years, Islay, Scotland

That's No How You Make Whisky... \$25

The whiskies Scotland does not want you to know about

Amrut Fusion Single Malt, Bangalore, India

Mars Iwai Tradition, Nagano, Japan

Starward 'Nova' Single Malt, Victoria, Australia

For Relaxing Time...

Make it a Suntory... \$25

127 million people can't be wrong

Hakushu Distillers Reserve,

Hokuto, Japan

Chita Single Grain, Aichi, Japan

Yamazaki Distillers Reserve,

Shimamoto, Japan

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Vodka

Manly Spirits Co, 'Grape & Grain', NSW, Australia	\$9
Belvedere Zyrardow, Poland	\$13
Grey Goose, Cognac, France	\$14
Beluga 'Noble', Siberia, Russia	\$13

Rum

Sailor Jerry Spiced Rum, Virgin Islands, USA	\$10
Havana Club 7, Santa Cruz, Cuba	\$14
The Kraken Spiced Rum, Trinidad & Tobago	\$11
Ratu Signature Rum, Lautoka, Fiji	\$11
Havana Club Añejo 3 Años, Santa Cruz, Cuba	\$9
Ron Zacapa Centenario 23 year old, Zazapa, Guatemala	\$16
Diplomatico Reserva Exclusiva 12 year Old, Andes Mountains, Venezuela	\$18

Tequila / Mezcal

1800 Silver, Jalisco, Mexico	\$13
Clase Azul 'Reposado', Jalisco, Mexico	\$58
Herradura Ultra Anejo, Jalisco, Mexico	\$18
Don Julio 1942 100% Agave, Jalisco, Mexico	\$25
QuiQuiRiQui 'Espadain' Mezcal, Oaxaca, Mexico	\$15
Bozal 'Cuiche' Mezcal, Oaxaca, Mexico	\$25
Bozal 'Cenizo' Mezcal, Oaxaca, Mexico	\$23

Gin

Manly Spirits Co 'Australian Dry Gin', NSW, Australia	\$9
Roku Gin, Shimamoto, Japan	\$10
Husk Ink Gin, NSW, Australia	\$11
Hendricks, Girvan, Scotland	\$12
The Botanist, Islay, Scotland	\$11
Monkey 47, Black Forest, Germany	\$14
Ki No Bi 'Kyoto Dry Gin' Kyoto, Japan	\$16
Ki No Bi 'Sei Navy Strength Gin' Kyoto, Japan	\$18
Manly Spirits Co 'Coastal Citrus', NSW, Australia	\$10
Manly Spirits Co 'Lilly Pilly Pink', NSW, Australia	\$10
Freshwater Spirits 'Makers Gin' NSW, Australia	\$11

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Bourbon

Makers Mark, Kentucky, USA	\$12
Makers Mark 46, Kentucky, USA	\$14
Jim Beam, Kentucky, USA	\$9
Jack Daniel's, Tennessee, USA	\$9
Wild Turkey, Kentucky, USA	\$10
Buffalo Trace, Kentucky, USA	\$12
Knob Creek, Kentucky, USA	\$14
Bulleit 95 Rye, Kentucky, USA	\$12

Brandy

St Agnes XO Very Old Brandy, SA, Australia	\$15
St. Agnes V.S. Brandy, SA, Australia	\$9

Cognac

Courvoisier VS, Jarnac, France	\$11
Remy Martin VSOP Cognac, France	\$12
Hennessy XO Cognac, France	\$24

Armagnac

1985 Delord, Bas Armagnac, France	\$15
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Fortified

Taylor's Fine Tawny Port, Douro, Portugal	\$10
Penfolds Club Reserve Classic Tawny Barossa, South Australia	\$10

Beer & Cider

LOCAL BEER

Burleigh Brewing Co, Big Head, Burleigh Heads, QLD	\$9.5
Stone & Wood, Pacific Ale, Byron Bay, NSW	\$10
Stone & Wood, Green Coast Lager, Byron Bay, NSW	\$9.5
Stone & Wood, Green Coast Crisp Lager, Byron Bay, NSW	\$8.50
Hahn Premium Light, Auburn, NSW	\$7.5
XXXX Gold Lager, Milton, QLD	\$8
Feral Biggie Juice East Coast IPA Baskerville, WA	\$11
Little Creatures Rogers Amber Ale Fremantle, WA	\$9.5
Byron Bay Brewery Lager, Byron Bay, NSW	\$9.5
James Squire One Fifty Lashes Pale Ale, Camperdown, NSW	\$9.5

IMPORTED BEER

Corona, Mexico City, Mexico	\$10
Kirin Ichiban Lager, Tokyo, Japan	\$9.5
Heineken Lager, Amsterdam, Holland	\$9.5
Heineken 'Zero Alcohol' Lager, Amsterdam, Holland	\$7.5

CIDER

James Squire Orchard Crush Apple Cider, Orange, NSW – (Sweet)	\$10
Little Creatures Pipsqueak Apple Cider Adelaide Hills, SA – (Medium Dry)	\$10

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Champagne & Sparkling Wine

CHAMPAGNE	Glass	
Bottle		
NV G.H. Mumm, Grand Cordon Rouge, Reims, France	\$22	\$120
NV Taittinger Cuvee Prestige Brut Champagne, France		\$220
SPARKLING WINE	Glass	Bottle
Até Sparkling Cuvée, Riverland, SA	\$9	\$35
Bimbadgen Moscato, Hunter Valley, NSW	\$12	\$55
NV Jansz Premium Cuvée, Pipers Brook, TAS	\$15	\$70
Dal Zotto Pucino Prosecco, King Valley, VIC	\$14	\$60
WHITE	Glass	Bottle
Totara Sauvignon Blanc, Marlborough, NZ	\$14	\$60
Petaluma Chardonnay, Adelaide Hills, SA	\$14	\$65
Leeuwin Art Series Riesling, Margaret River, WA	\$12	\$65
La Luna, Pinot Gris, Hunter Valley, NSW	\$10	\$40
Devil's Corner Pinot Grigio, Apslawn, TAS	\$14	\$65

Wine

RED	Glass	Bottle
Storm Bay Pinot Noir, Coal River Valley, TAS	\$13	\$65
St. Hallet 'Garden of Eden' Shiraz, Barossa Valley, SA	\$14	\$60
La Luna Shiraz, Hunter Valley, NSW	\$10	\$40
West Cape Howe Cabernet Sauvignon, Mount Barker, WA	\$12	\$55
Smith & Hooper Merlot, Wrattontully, SA	\$14	\$60
ROSE	Glass	Bottle
Rameau d'Or, Côtes de Provence, France	\$14	\$70
La Luna Hunter Valley, NSW	\$10	\$40

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Non-Alcoholic Drinks

COFFEE	\$6
Hand-crafted espresso base coffee by Vittoria	
TEA	\$5
English Breakfast (Black Tea) <i>Powerful aroma, classic blend of black teas</i>	
Green Tea (Green Tea) <i>Rich in antioxidants, woody, floral and fruity notes</i>	
Camomile (Herbal Tea) <i>Smooth notes of citron and a light bitterness</i>	
Earl Grey (Black Tea) <i>Fruity and flowery with notes of bergamot orange</i>	
Lemon & Ginger (Herbal Tea) <i>Blend of cool lemongrass and warm spicy ginger</i>	
Peppermint (Herbal Tea) <i>Refreshingly minty and crisp infusion.</i>	

SOFT DRINKS AND WATER	
Pepsi, Pepsi Max, Coca Cola, Lemonade, Solo	\$5
Soda Water, Dry Ginger Ale, Tonic Water	\$5
Sparkling Mineral Water, 750ml	\$10
Carton & Co Triple Filtered Still Water, 500ml	\$6.5
JUICES AND SHAKES	
Your Choice of Juice:	\$7
Apple, orange, guava, pineapple or tomato	
Freshly Squeezed Juice:	\$10
Refreshing – watermelon, strawberry, mint Awakener – orange, carrot, ginger	
Milkshakes:	\$10
Please speak to your server to discover our flavours	

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