

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

Poke bowl (GF, VG)

Quinoa, edamame, seaweed, spring onion and tofu

Pumpkin risotto (GF, V)

Pepita granola, pumpkin seed oil and crispy kale

Can be made vegan upon request

Mushroom tagliatelle (V)

Forest mushroom mix, sage and creamy truffle sauce

Prosciutto pizza

Prosciutto, smoked bacon, mozzarella cheese, rocket and 'Nduja

Pumpkin pizza (V)

Caramelised onion, pepita granola, goat cheese and rocket

Battered fish and chips

Lemon aioli and hand cut fries

Japanese curry (VG)

Fried tofu, pickle and spring onion. Served with rice

Chicken katsu burger

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

InterContinental club sandwich

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

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

BEVERAGE SELECTION

WINE

NV The Lane 'Lois' Blanc de Blancs,
Adelaide Hills

2019 Beach Hut Sauvignon Blanc,
South Eastern Australia

2018 Beach Hut Shiraz,
South Eastern Australia

BEER & CIDER

Coopers Pale Ale 425ml
Hahn Super Dry 425ml
5 Seeds Apple Cider 425ml

NON-ALCOHOLIC

Soft drinks
Juices
Tea and Coffee

*All wines and vintages are subject to change.
Please check with our staff when placing your order.*

ALL DAY MENU

NIBBLES

Artisan garlic bread (V)	9
<i>+ Add cheese \$2</i>	
Hummus dip (VG)	15
Pickle, onion, pita bread and dukkah	
Nachos (GF)	19
Corn chips, guacamole, tomato salsa, sour cream, melted cheese and spiced ground beef	

BETWEEN BREAD

Wagyu burger	29
Caramelised onion, pickled cucumber, cheese, mayonnaise and relish on Japanese milk bun. Served with chips	
Chicken katsu burger	29
Caramelised onion, pickled cucumber, cheese, mayonnaise and relish on Japanese milk bun. Served with chips	
InterContinental club sandwich	29
Bacon, chicken, avocado, egg, tomato, leaves and mayonnaise on ciabatta bread Served with chips	

PIZZA

Prosciutto pizza	29
Prosciutto, smoked bacon, mozzarella cheese, rocket and 'Nduja	
Pumpkin pizza (V)	29
Caramelised onion, pepita granola, goat cheese and rocket	

FROM THE GRILL:

250g Beef tenderloin	54
300g Chicken breast	45
180g Market fish	45

All served with truffle mash and seasonal greens. All are gluten free.
Choice of red wine jus or lemon myrtle beurre blanc.

Add extra sauce for \$2/serve

MAINS | COMFORT FOOD

Battered fish and chips Lemon aioli and hand cut fries	34
Pumpkin risotto (GF, V) Pepita granola, pumpkin seed oil and crispy kale <i>Can be made vegan upon request</i>	29
Mushroom tagliatelle (V) Forest mushroom mix, sage and creamy truffle sauce	34
Japanese curry (VG) Fried tofu, pickle and spring onion. Served with rice <i>+ Replace fried tofu with katsu chicken \$4</i>	29
Minestrone soup (V) Served with garlic bread	19

HEALTHY BOWL

Poke bowl (GF, VG) 24

Quinoa, edamame, seaweed, spring onion and tofu

+ Add smoked salmon \$9

Caesar salad 24

White anchovy, bacon, croutons and Parmesan cheese

+ Add chicken \$5

+ Add smoked salmon \$9

SIDES

Hand cut fries (V) 12

choice of plain with salt, salt and vinegar or truffle and Parmesan

Brussels sprout with chorizo and 'Nduja oil 12

Truffle mashed potatoes (V) 12

Steamed greens (VG) 12

Garden salad (VG) 12

KIDS' MENU

For children aged 12 and under

Hearty tomato and vegetable soup (V)	14
Tomato risotto with Parmesan and basil (V)	14
Battered fish and chips Lemon and mayonnaise	14
Beef cheeseburger with chips	19
Fries with mayo (V)	9
Chargrilled sweet corn (V) Parmesan cheese and herb butter	9

DESSERTS

Australian cheese board (V) Selection of condiments, quince paste and crackers	29
Crunchy macarons white & dark chocolate mousse (GF) Seasonal berry coulis	19
Baked blueberry cheesecake tart (GF) Wild hibiscus and mixed berry sorbet	19

BEVERAGE MENU

BEER AND CIDER

ON TAP	285ml	425ml	570ml
Coopers Pale Ale	8	11	14
Hahn Super Dry	8	11	14
XXXX Gold	8	11	14
Furphy Refreshing Ale	8	11	14
5 Seeds Apple Cider	9	12	15
Pikes Pilsener	9	12	15
Little Creatures Pacific Ale	11	14	16
Heineken	11	14	16

LOWER ALCOHOL

Heineken Zero	10
Coopers Light	10

LOCAL

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

CRAFT

Pikes IPA	14
White Rabbit White Ale	14
White Rabbit Dark Ale	14

IMPORTED

Chang Lager	11
Peroni	11
Stella Artois	12
Sapporo	11

CIDER

The Hills Apple or Pear Cider	12
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SPARKLING



NV The Lane "Lois" Blanc de Blancs <i>Adelaide Hills</i>	14	59
NV Arras Blanc de Blancs <i>Pipers River, Tasmania</i>	19	85
NV T'Gallant Prosecco <i>Australia</i>	14	59
NV Hancock & Hancock Sparkling Shiraz <i>McLaren Vale</i>	16	69

CHAMPAGNE

NV G.H. MUMM Cordon Rouge <i>Reims, France</i>	35	169
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WHITE WINE

2019 Penfolds Autumn Riesling <i>Barossa Valley</i>	14	59
2020 Corryton Burge Pinot Gris <i>Adelaide Hills</i>	14	59
2019 Beach Hut Sauvignon Blanc <i>South Eastern Australia</i>	12	49
2020 Shaw + Smith Sauvignon Blanc <i>Adelaide Hills</i>	18	75
2020 Mud House Sauvignon Blanc <i>Marlborough, New Zealand</i>	14	59
2019 Oakridge Over the Shoulder Chardonnay <i>Yarra Valley</i>	14	59
2020 Petaluma White Label Chardonnay <i>Adelaide Hills</i>		69
2019 Bekkers Petit Chablis <i>McLaren Vale</i>		139

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>	18	75



RED WINE

2020 Paracombe Pinot Noir <i>Adelaide Hills</i>	14	59
2019 Pikes Los Companeros Shiraz Tempranillo <i>Clare Valley</i>	14	59
2018 Robert Oatley Pinot Noir <i>Yarra Valley</i>	14	59
2020 Seppeltsfield Grenache <i>Barossa Valley</i>		59
2019 Mollydooker The Scooter Merlot <i>McLaren Vale</i>	16	69
2018 Beach Hut Shiraz <i>South Eastern Australia</i>	12	49
2019 Saltram Shiraz <i>Barossa Valley</i>	14	59
2019 Hentley Farm Villain & Vixen Shiraz <i>Barossa Valley</i>	16	69
2018 Penfolds Bin 28 Kalimna Shiraz <i>Barossa Valley</i>		119
2019 Mollydooker The Boxer Shiraz <i>Barossa Valley</i>		69
2018 Bremerton Coulthard Cabernet Sauvignon <i>Langhorne Creek</i>	14	59
2018 The Pawn Wine Co. Revolution Sangiovese <i>Adelaide Hills</i>		69
2017 Rockford Basket Press Shiraz <i>Barossa Valley</i>		249

FORTIFIED WINE

Seppeltsfield Para Grand Tawny 10 YO <i>Barossa Valley</i>	19	
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COCKTAILS

Margarita <i>Tequila, Cointreau, lime juice, sugar</i>	24
Old Fashioned <i>Bourbon, bitters, sugar</i>	23
Japanese Slipper <i>Cointreau, Midori, lemon juice</i>	21
Negroni <i>5th Floor Gin, Campari, sweet vermouth</i>	23
Cosmopolitan <i>Vodka, lime juice, cranberry juice, sugar</i>	22
Caipiroska <i>Vodka, lime, sugar</i>	22
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
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
“Fiery” Manhattan <i>Rye Whiskey, shiraz, bitters, sweet vermouth</i>	23

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
Lyre’s Marble Martini <i>Lyre’s Coffee Originale, Lyre’s White Cane Spirit, hazelnut, cream, chocolate</i>	14

SPIRITS

VODKA

Absolut	11
Suntory Haku	12
23rd Street Australian Vodka	12
Belvedere	13
Grey Goose	16

TEQUILA

Olmecca Reposado	11
Olmecca Altos Plata Silver	13
Olmecca Altos Reposado	13
Don Julio Blanco	15
Don Julio 1942	25

RUM

Havana 3YO White Rum	11
Havana Especial Rum	12
Havana 7YO Dark Rum	14
Bundaberg	11
Bacardi Carta Blanca	11
Flor de Cana 4YO White Rum	11
Sailor Jerry Spiced Rum	11
Captain Morgan Black Spiced Rum	11
Kraken Black Spiced Rum	14

BRANDY & COGNAC

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

GIN (with recommended pairings)

Beefeater London Dry Gin <i>Cascade tonic with lemon or lime</i>	11
5th Floor Gin (InterContinental Adelaide Gin) <i>Fever Tree tonic, and rosemary</i>	14
Drumshanbo Gunpowder Irish Gin <i>Fever Tree tonic, and grapefruit</i>	15
The Botanist Islay Gin <i>Fever Tree tonic, grapefruit, thyme, and lime</i>	15
Never Never Southern Strength Gin <i>Fever Tree tonic, lime, and lemon</i>	18
Ki No Bi Kyoto Dry Gin <i>Fever Tree tonic, lime</i>	20

GIN (with recommended pairings)

Hendricks Gin <i>Fever Tree tonic, and cucumber</i>	15
Tanqueray London Dry Gin <i>Cascade tonic, and lime</i>	12
Tanqueray No. 10 London Dry Gin <i>Fever Tree tonic, lime, and grapefruit</i>	16
Bombay Sapphire Gin <i>Fever Tree tonic, lime, and lemon</i>	12
23rd Street Signature Gin <i>Fever Tree tonic, and lime</i>	14
23rd Street Violet Gin <i>On ice Fever Tree tonic, and lemon</i>	14
Four Pillars Rare Dry Gin <i>Fever Tree tonic, and orange</i>	15
Prohibition Shiraz Gin <i>Soda or Fever Tree tonic, orange, lime, ice</i>	21
Adelaide Hills 78 Degrees Gin <i>Fever Tree tonic, lime</i>	15
Adelaide Hills 78 Degrees Sunset Gin <i>Fever Tree tonic, orange</i>	15
Adelaide Hills Green Ant Gin <i>On ice Fever Tree tonic, coriander, lime</i>	19
Settlers Pink Gin <i>Strawberry, mint, lemon slice. With soda or Fever Tree tonic</i>	14
KIS Wild Gin <i>Fever Tree tonic, strawberries, mint</i>	14
KIS O' Gin <i>Fever Tree tonic, mint</i>	14
KIS Whiskey Barrel Aged Gin <i>On ice Fever Tree tonic, hydrated orange, lemon zest</i>	18
KIS Old Tom Gin <i>On ice Fever Tree tonic, cinnamon quill, pineapple</i>	21
KIS Mulberry Gin <i>Soda or Fever Tree tonic, berries, basil, ice</i>	17
Roku Gin <i>On ice Fever Tree tonic with ginger and lime, or ginger and Maraschino cherry</i>	14
Coffin Bay Rare Coastal Gin <i>On ice Fever Tree tonic, and lemon</i>	18
Coffin Bay High Tide Gin <i>On ice Fever Tree tonic, and lemon</i>	18
Monkey 47 Schwarzwald Dry Gin <i>Fever Tree tonic, lime, and orange zest</i>	19
Sipsmith Sloe Gin <i>On ice Soda Fever Tree tonic, berries, and lemon</i>	22

WHISKY

Jack Daniel's	11
Gentleman Jack	13
Canadian Club	11
Jamesons	11
Wild Turkey Rye	12

JAPANESE WHISKY

Yamazaki 12YO	49
Hakushu Distiller's Reserve	21
Hibiki Harmony	23
Toki	14
Chita	16

BLENDED SCOTCH WHISKY

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

SINGLE MALT WHISKY

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

BOURBON WHISKY

Jim Beam	11
Maker's Mark	12
Maker's Mark 46	16
Woodford Reserve	13
Wild Turkey	12
Knob Creek	18

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