

# BREAKFAST MENU

Weekdays: 6:30am - 10am | Weekends & Public Holidays: 6:30am - 11am

Please let our friendly staff know if you have any dietary requirements.

\* COVID Safe Policy: Please note that we are a cashless venue.

## MAIN DISHES

### InterContinental Breakfast 24

Eggs of your choice on sourdough with bacon, sausages, tomato, baked beans and hash brown  
*Gluten-free, vegetarian or vegan option available upon request*

### Eggs your way (V) 16

2 eggs cooked your way on sourdough bread with hash browns on the side.  
*Gluten-free option available upon request*

### Eggs Benedict 20

On a toasted bagel with slow roasted tomato and hollandaise, and your choice of:

Grilled leg ham

Wilted Spinach (V)

Tasmanian smoked salmon +\$5

*Gluten-free or vegetarian option available upon request*

### Brekky Bruschetta (V) 24

Toasted garlic bread, smashed avocado, ricotta, heirloom cherry tomatoes and poached eggs  
*Gluten-free or vegan option available upon request*

### Omelette your way (V, GF, DF) 24

Rohde's free-range eggs with your choice of fillings, served with hash browns and roasted tomatoes

Our Chef's suggestions:

Salmon and chives (GF, DF)

Ham and cheese (GF)

Asparagus and Greek fetta (V, GF)

Vegetarian (V, DF)

*Other options available: Ham, salmon, cheese, tomato, capsicum, mushroom, asparagus, onion, spinach and chives. Can be made as egg-white omelette*

### Waffles or pancakes (V) 19

With maple syrup, berries, and cream

### Bircher muesli (V) 19

Served with yoghurt and fresh berries

## EXTRA ON SIDE

Spinach (VG) 5

Avocado (VG) 6

Smoke salmon (3 pcs) 9

Hashbrown (3 pcs) 5

Ham (2 pcs) 6

Seasonal sauté vegetables 8

Gluten free toast (2 pcs) 6

Sourdough toast (2 pcs) 6

White, multigrain, raisin or whole meal toast (3 pcs) 3

## CHILDREN'S MENU

### Eggs your way (V) 12

Eggs of your choice on white toast with hash brown

### Waffles or Pancakes (V) 12

Served with ice cream and maple syrup

### Porridge (V) 12

Made with your choice of milk or water

## BEVERAGES 6

Juice | Barista coffee | Loose leaf tea | Hot chocolate  
Chai latte

Milk selection: Full cream milk, Skim milk, Soy, Almond, Oat, and Lactose-free

Juice Selection: Pineapple, apple, orange, cranberry, and tomato



**Riverside**  
RESTAURANT



Created with only the best  
seasonal ingredients and produce.

Sourced from local suppliers  
wherever possible, to produce  
tantalising cuisines inspired by  
some of the most exotic regions  
around the world.

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

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.

## ENTRÉES

<b>Tempura Spencer Gulf King prawns (2pcs)</b>	25
Pea puree, baby vegetables and curry emulsion	
<b>Saffron carrot soup (V)</b>	19
Hint of red gum honey. Served with garlic bread	
<b>Angus beef tartare</b>	25
Horseradish, chives, cured duck egg yolk, crème fraiche and vegetables chips	
<b>House tea-smoked duck breast (GF)</b>	25
Buratta cheese, radicchio, Riverland orange, pomegranate and orange Nam-Jim sauce	
<b>River mint crusted kangaroo tataki (GF)</b>	22
Heirloom beetroot, Woodside goat curd, parsnip chips and truffle oil	

## MAINS

<b>Heirloom beetroot risotto (GF, V)</b>	29
Woodside goat curd, orange segment, heirloom beetroot and puffed grains <i>Can be made vegan upon request</i>	
<b>Puttanesca Linguine</b>	29
Anchovies, wild rocket, crispy capers and puttanesca sauce	
<b>South Australian market Fish</b>	45
Native succulents, soba noodle, clam, fish roe and Miso Dashi butter	
<b>Adelaide Hills cider braised pork belly</b>	39
Coconut rice, apple slaw and Chicharron	

## ON THE GRILL:

250g Full blood Wagyu Porterhouse	69
300g Hay Valley lamb Rump	39
300g 120 days grain fed Angus Scotch Fillet	64
300g Free range chicken breast	34

### Choice of 1 sauce:

Port jus  
Dark Miso butter  
Puttanesca - contains anchovies  
Béarnaise sauce  
Extra sauce for \$2

## SIDES

Hand cut fries	12
With truffle oil and parmesan cheese	
Sauteed brussels sprout with XO sauce (GF)	12
Compressed watermelon and Persian feta salad (GF, V)	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)	29
Quince paste, muscatel, Willunga almonds and lavosh crackers	
White chocolate cheesecake dome (GF)	19
With raspberry gel and coulis	
French apple Tarte Tartin	19
With vanilla bean ice cream	

# 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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<b>SPARKLING</b>		
2021 Wicks Estate Sparkling Chardonnay Pinot Noir Adelaide Hills	12	49
2021 Grant Burge Frizzante Moscato South Australia	12	49
NV Canti Prosecco Australia	14	59
NV The Lane "Lois" Blanc de Blancs Adelaide Hills	15	64
NV Hancock & Hancock Sparkling Shiraz (200ml) McLaren Vale		19
<b>CHAMPAGNE</b>		
NV G.H. MUMM Cordon Rouge France	35	169
NV Bollinger Special Cuvee France		349
<b>WHITE WINE</b>		
2019 Grant Burge Benchmark Sauvignon Blanc South Australia	12	49
2021 Pikes 'Luccio' Fiano Clare Valley	12	49
2021 Villa Maria Cellar Selection Sauvignon Blanc Marlborough, New Zealand	14	59
2017 Devil's Lair Honeybomb Chardonnay Margaret River, WA	14	59
2019 Penfolds Autumn Riesling Barossa Valley	14	59
2020 Corryton Burge Pinot Gris Adelaide Hills	14	59
2020 Shaw + Smith Sauvignon Blanc Adelaide Hills	18	79
2021 Hentley Farm Riesling Eden Valley		64
2021 Petaluma Pinot Gris Adelaide Hills		69
2019 Penfolds Max's Chardonnay Adelaide Hills		79

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

		
<b>ROSÉ</b>		
<b>2020 Calabria Bros Rosé</b> Barossa Valley, South Australia	12	49
<b>2021 Rockford Alicante Bouchet</b> Barossa Valley, South Australia		75
<b>RED WINE</b>		
<b>2021 Grant Burge Benchmark Shiraz</b> South Australia	12	49
<b>2019 Saltram Shiraz</b> Barossa Valley	14	59
<b>2021 Wynns 'The Gables' Cabernet Sauvignon</b> Coonawarra	14	59
<b>2018 Grant Burge 'Hillcot' Merlot</b> Barossa Valley	14	59
<b>2020 Paracombe Pinot Noir</b> Adelaide Hills	14	59
<b>2020 Ara Single Estate Pinot Noir</b> Marlborough, New Zealand	16	69
<b>2019 Hentley Farm Villain &amp; Vixen Shiraz</b> Barossa Valley	16	69
<b>2018 Robert Oatley Signature GSM</b> McLaren Vale		59
<b>2020 Seppeltsfield Grenache</b> Barossa Valley		62
<b>2014 Paracombe Shiraz Viognier</b> Adelaide Hills		69
<b>2020 Seppeltsfield Barossa Shiraz</b> Barossa Valley		71
<b>2018 Majella 'The Composer' Cabernet Sauvignon</b> Coonawarra		79
<b>2017 Rockford Basket Press Shiraz</b> Barossa Valley		249
<b>FORTIFIED WINE</b>		
<b>Calabria Three Bridges Botrytis Sémillon</b> Barossa Valley	16	72
<b>Seppeltsfield Para Grand Tawny 10 YO</b> Barossa Valley, South Australia	19	

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## COCKTAILS

<b>Japanese Slipper</b>	21
Cointreau, Midori, lemon juice	
<b>Caipiroska</b>	22
Vodka, lime, sugar	
<b>Cosmopolitan</b>	22
Vodka, lime juice, cranberry juice, sugar	
<b>Mojito</b>	22
Rum, sugar syrup, lime juice, mint leaves, soda water	
<b>Piña Colada</b>	22
Rum, Malibu, coconut cream, pineapple juice	
<b>Toblerone</b>	22
Frangelico, Kahlua, chocolate liqueur, honey, cream	
<b>Old Fashioned</b>	23
Bourbon, bitters, sugar	
<b>Negroni</b>	23
5th Floor Gin, Campari, sweet vermouth	
<b>Espresso Martini</b>	24
Vodka, Kahlua, espresso, sugar	
<b>Long Island Iced Tea</b>	24
Vodka, rum, gin, tequila, Triple Sec, cola, lemon juice	
<b>Margarita</b>	24
Tequila, Cointreau, lime juice, sugar	
<b>NON-ALCOHOLIC COCKTAILS</b>	
<b>Lychee and Rose Fizz</b>	14
Lychee, rose syrup, lemon juice, soda	
<b>Peach and Pineapple Cooler</b>	14
Peach, raspberry, cranberry juice, pineapple juice, lime juice	
<b>Virgin Apple Sour</b>	15
Cinnamon, apple, egg white, lime juice	



## 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 Tonic with lemon or lime	11
Tanqueray London Dry Tonic and lime	12
Bombay Sapphire Fever Tree tonic, lime and lemon	12
5th Floor (InterContinental Adelaide Gin) Fever Tree tonic and rosemary	14
23rd Street Signature Fever Tree tonic and lime	14
23rd Street Violet Fever Tree tonic and lemon	14

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

## WHISKY

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

## BOURBON WHISKY

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 DRINKS

Pepsi   Pepsi Max   Solo	6
Schweppes Signature Ginger Beer	6
Schweppes Vittoria Lemonade	6
Schweppes Dry Ginger Ale	6
Schweppes Tonic Water	6
Juice	6
orange, apple, pineapple, cranberry, tomato	
Santa Vittoria Still / Sparkling (250ml)	3.5
Santa Vittoria Still / Sparkling (1L)	10

## TEAS - LMDT LOOSE LEAF TEAS

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

## HOT DRINKS

Vittoria Espresso Coffee	6
Hot chocolate	6
Chai latte	6

### Milk choices:

Full cream milk  
Skim milk  
Soy  
Almond  
Oat  
Lactose-free