

the cortile

KEY

Vegetarian **V** Gluten-Free **GF** Vegan **VE** Halal **H** Lactose-Free **LF** Seafood-Free **SF**

BREAKFAST

(Available 8am - Noon)

Pastries SFHV <i>Plain Croissant, Chocolate Croissant, Pastries, Muffins (selection of 3)</i>	14
Nutella Banana Bread French Toast SFHV <i>Mascarpone, Caramelised Banana</i>	21
Pancakes or Waffles SFHV <i>Berry Compote, Organic Maple Syrup</i>	24
5-Grain Bircher Muesli SFHV <i>Pistachios, Crunchy Nut, Super Berries, Greek Yoghurt</i>	19
Oatmeal Porridge SFHVVE <i>Coconut, Almonds, Chia</i>	18
Breakfast Wrap <i>Egg, Bacon Wrap, Hash Brown, Avocado, Tomato, Chorizo</i>	27
Eggs Benedict <i>Two Free Range Eggs, Hollandaise, Sour Dough</i> <i>Choose from One of the Following, Bacon / Ham / Smoked Salmon / Avocado</i>	29
Free Range Egg White Omelette VGFHSF <i>Baby Spinach, Tomato</i>	22
Fresh Fruit VGFHSF <i>Organic Yoghurt, Malfroy's Gold Honey</i>	21

SOUPS and SALADS

(Available from 11am - Close)

Cortile's Soup V SF H <i>A vegetarian soup changed daily, garlic bread</i>	21
Mud Crab Chowder <i>Sweet Corn, Tarragon, Brandy, Garlic Bread</i>	25
Green Leaf Garden Salad V GF SF H VE <i>Caramelised Red Onion, Quinoa, Cherry Tomato, Lemon, Honey Dressing</i>	15
Smoked Vannella Mozzarella V SF H <i>Vine Tomato, Basil, Sour Dough, Mount Zero EVOO</i>	20
Caesar Salad <i>Baby Cos Lettuce, Maple Bacon, Parmesan, Soft Boiled Egg, Anchovies, Croutons</i>	23
Salad Additions	
<i>Chicken</i>	7
<i>3 Prawns</i>	12
<i>100g Beef Rump</i>	14

MAINS

Roasted Japanese Pumpkin GF V SF H <i>Chickpea, Pumpkin Seeds, Feta, Caramelized Apple Balsamic</i>	25
King Prawn Linguini <i>Garlic, Fresh Chilli, Butter, Parsley & Lemon</i>	36
Beer Battered Local Flathead LF H <i>Sea Salt Chips, Lemon, Crushed Peas, Tartar Sauce</i>	34
Grilled Flat Iron Steak LF GF SF <i>Served Medium Rare, Onion, Salsa Verde, Sweet Potato Fries</i>	35

PIZZA

(Available All Day)

Tirolese Pizza <i>Stone Baked, Ham, Prosciutto, Parmesan, Tallegio Cheese, Rosemary, Rocket</i>	31
Meat Lovers <i>Mozzarella Cheese, Pepperoni, Chicken, Chorizo, Ham and BBQ Sauce</i>	31
Margarita V H <i>Mozzarella Cheese, Basil Leaves, Extra Virgin Olive Oil</i>	26
Create Your Own <i>Ham, Pepperoni, Prosciutto, Bacon, Chorizo, Mushrooms, Roma Tomato, Grilled Eggplant, Kalamata Olives, Jalapeno Peppers, Artichokes, Onion, Persian Feta, Rocket, Pineapple</i>	34

Sandwiches

(Available All Day)

All Served with Your Choice of Sea Salt Fries or Garden Salad

Toastie SF <i>Ham, Cheese, Tomato on your Chocie of White or Wholemeal Bread</i>	18
The ICS Reuben SF <i>Pastrami, Classic Kraut, Russian Dressing, Swiss Cheese Toasted on Sour Dough</i>	30
InterContinental Sydney Club Sandwich SF LF <i>Bacon, Chicken, Roma Tomato, Fried Egg, Avocado, Cos Lettuce</i>	30
Spicy Chicken Wrap SF LF H <i>Grilled chicken, Sriracha Aioli, Jalapeno, Garden Leaves, Avocado, Corn, Tomato</i>	25
Australian Steak Sandwich SF H <i>Wagyu Rump Steak, Beetroot Relish, Onion, Cheese, Tomato, Cos Lettuce</i>	28
InterContinental Sydney Grilled Wagyu Beef Burger SF <i>Brioche Bun, Bacon, Westmont Pickles, Cos Lettuce, Tomato Relish, Roma Tomato, Cheese, Mustard</i>	30

DESSERTS

(Available 11am - Close)

Cherry <i>Crushed Cherry, Yuzu Whipped Chocolate Ganache, Flourless Chocolate Biscuit</i> GF	15
Strawberry <i>Strawberry Jam, Juice, Cream, Plain Biscuit</i>	15
Chocolate <i>Milk Chocolate Cream, Caramel Dark Chocolate, Layered Caramelised Puff Pastry</i> NF	15
Meringue <i>Vanilla Cream, Berries, Passion Fruit Coulis</i>	15
Fresh Fruit <i>Fruit Sorbet</i>	15
Ice Cream <i>Vanilla, Chocolate, Strawberry (3 Scoops of your choice)</i>	14

CHARCUTERIE

(Available from 4pm - Close)

All charcuterie served with pickles, Pepe Saya butter and toasted sour dough

Jamon - Serrano 15mth La Hoguera, Spain, 30g **\$F** 16
Aged for a minimum of 15 months, this 100% duroc breed of pig is characterised by its typically intense red colour and the high quality of its meat.

Sopressa Milano Salami, NSW, 30g **\$F** 16
Mild salami made by salumi Australia using only Australian pork

Duck And Shiraz Pate, NSW, 30g **\$F** 16
Hand crafted by Julianne's kitchen, using locally sourced ingredients

Tasmanian Smoked Salmon, TAS, 30g **H** 18
Harris Smoke House Black Lable Smoked Salmon, served with traditional condiments- Pepe Saya Crème fraiche and toasted rye

CHEESE

(Available From 4pm - Close)

All Cheese Served With Lavosh And Quince Paste

La Luna Holy Goat, VIC, 60g **H \$F V** 20
Soft Goat Cheese, White Bloom

Tasmanian Double Brie, TAS, 60g **H \$F V** 18
Rich White Mould Cheese

Maffra Cloth Aged Cheddar, VIC, 60g **H \$F V** 18
Aged Minimum 15 Months, Farm House Style

Berrys Creek Riverine Blue , VIC , 60g **H \$F V** 18
Mild Buffalo Milk

BAR SNACKS

(Available From 4pm – Close)

Marinated Toolunka Australian Olives H \$F V GF LF	10
Sydney Rock Oyster or Pacific Oyster LF <i>Natural or White Soy Dashi or G&T Dressing</i> <i>All oysters served with lemon, salmon roe and baby cress</i>	5.5 per serve
Tuna Suhi Rolls H <i>Shoyu Mayo, Pickled Ginger, Seaweed Salad</i>	20
Ora King Salmon Sashimi H <i>Edamame, Pickled Radish, Shiso, Buttermilk Dressing</i>	20
Sweet Potato Fries H \$F V <i>Garlic Aioli</i>	18
Buttermilk Southern Fried Chicken H \$F <i>Sriracha Mayonnaise</i>	20
Peking Duck Boa Buns \$F LF <i>Cucumber, Hoisin Sauce</i>	20
Smokey Pork belly Sliders \$F <i>Chipotle Mayo, Slaw, Sweet Pickle</i>	20

HIGH TEA

Taking inspiration from the quintessence of first class tea quality – the key to exquisite flavour & freshest seasonal produce, our Pastry Chef has created a bespoke High Tea. Indulge in an array of exquisite sweet & savoury items created with love and paired perfectly with your choice of bubbles.

Weekdays (available from 11am to 4pm)

Traditional 3 tier High Tea Stand

Served with local Sparkling Wine

59

Served with Champagne

74

Weekends

Contemporary High Tea Buffet

68

Served with local Sparkling Wine

Served with Champagne

83

Available Saturday and Sunday in two sessions:

Session 1: 1.00pm to 2.30pm

Session 2: 3.00pm to 4.30pm

Please note that availability may be limited at peak times and we advise booking in advance.

HIGH COFFEE

Be taken on a journey of the senses with a simple sniff, swirl and sip. An afternoon of High Coffee will involve our resident barista matching Vittoria Coffee blends with a selection of sweet & savoury dishes that will turn a simple cup of coffee into an experiential dining experience.

Enjoy a lazy afternoon in the beautiful surrounds of the historic sandstone arcades of the Treasury Building of 1851 while discovering the evolution of coffee from classic espressos, and signature creations while indulging in a selection of treats with a coffee twist.

Your journey starts with an Espresso Martini upon arrival and will finish off with an Affogato.

High Coffee Experience

75

Available Saturday and Sunday from 11am until 4pm.

Please note that availability may be limited at peak times and we advise booking in advance.

WINE BY THE GLASS | BOTTLE

Champagne

glass| btl

Brut Champagne	Mumm Cordon Rouge	Reims	NV	36 180
Brut Champagne	Ruinart	Reims	NV	290
Rosé Champagne	Moët & Chandon Impérial	Epernay	NV	280

Sparkling Wine (125ml glass/750ml bottle)

La Gioiosa Superiore	Prosecco	Valdobriadene, Italy	NV	19 88
Bimbadgen Estate	Semillon	Hunter Valley, NSW	NV	19 88

White

Alta-Alta	Sauvignon Blanc	Adelaide Hills, SA	2019	19 92
Penfolds Koonunga Hill	Riesling	Eden Valley, SA	2019	18 82
Dal Zotto	Pinot Grigio	King Valley, VIC	2018	20 94
Bimbadgen Estate	Chardonnay	Hunter Valley, NSW	2017	14 59

Rose'

Alta-Alta	Pinot Noir rose'	Adelaide Hills, SA	2018	18 86
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Red

Josef Chromy	Pinot Noir	Tasmania	2016	24 108
Climbing	Merlot	Orange, NSW	2015	19 88
Mountadam 550	Shiraz	Barossa Valley	2016	19 86
Bimbadegn Estate	Shiraz Cabernet	Hunter Valley, NSW	2019	16 68
Pocketwatch	Cabernet Sauvignon	Central Ranges, NSW	2017	18 74

Dessert Wine (60ml glass)

Iced Riesling	Frogmore Creek	Coal River Valley	2015	14 75
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Fortified Wine (60ml glass)

Hanwood Grand Tawny Port				10
Penfolds Grandfather Rare Tawny Port				28

PREMIUM WINE OF THE MONTH BY GLASS | BOTTLE

Please ask your waiter for our premium wine of the month from our private collection				25 100
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COCKTAILS

Cortile Suggests

Blue Steel 24
Belvedere Vodka, Blue Curacao, & pineapple Juice

Lady in Red 23
Belvedere Vodka, Chambord, lime, strawberries, cranberry juice

Sun Mojito 23
Dark Rum, mint, lime, sugar syrup

Cortile Signatures

Mocha Aztec Martini 26
Olmeca Alta Plata Tequila, Café Patron XO Tequila Mocha Liquer, espresso shot

Classic Venetian Spritz 24
Prosecco, Aperol, club soda

Spiced Old Fashioned 26
Bulliet 10yo Bourbon, housemade spices, bitters, orange, cinnamon

Mocktail

Pineapple Cobbler 14
Strawberry Puree, pineapple juice, lime, soda

Innocent 14
Mango juice, pineapple juice, cranberry juice, lime wedges, mint

- Please feel free to ask for your favourite classic cocktail from our extraordinary bartender

Draught Beer

Stella Artois	Lager	Belgian	13
Australian Guest Beer - <i>Please enquire with staff regarding our current Guest Beer on Draught</i>			10

In support of local breweries, we are very pleased to present a series of draught beer sourced from Sydney and around Australia. Ranging from Lagers to Pale Ales, free to sample the brewer's craft.

Local and Craft Beer

Crown Lager	Lager	Victoria,VIC	10
Cascade Premium Light	Lager, Light	Tasmania ,TAS	9
Kosciuszko	Pale Ale	Jindabyne, NSW	12
Lord Nelson Three Sheets	Pale Ale	The Rocks, NSW	13
4 Pines	Kolsch	Manly, NSW	12

International Beers

Asahi Dry	Lager	Japan	13
Corona	Lager	Mexico	13

Cider

Bulmers	Apple	England	12
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Aperitifs

Aperol	Herbal	Italy	10
Campari	Herbal	Italy	10
Pimms	Gin-based Floral	England	10
Noilly Pratt	Dry Vermouth	France	10
Antica Formula	Rosso Vermouth	Italy	10
Cinzano Bianco	Blanc Vermouth	Italy	10

Vodka

Absolut	Winter Wheat	Sweden	12
Belvedere Pure	Danikowski Golden Rye	Poland	16
Grey Goose	Winter Wheat	France	16
Ciroc	Grape	France	16

Gin

Archie Rose	Rare Dry	Australia	14
Four Pillars	Rare Dry	Australia	14
Four Pillars Navy Strength	Rare Dry	Australia	17
Beefeater	London Dry	England	10
Bombay Sapphire	London Dry	England	14
Plymouth	London Dry	England	12
Monkey 47	Dry	Germany	17
Tanqueray 10	Small Batch	Scotland	19
Hendricks	Small Batch	Scotland	18
The Botanist	Islay	Scotland	19
Gin Mare	Mediterranean	Spain	19

Blended Scotch Whisky

Chivas Regal	12 y.o		Scotland	14
Chivas Regal	18 y.o		Scotland	30
Johnnie Walker Black	12 y.o		Scotland	13
Johnnie Gold label Reserve			Scotland	26
Dimple	12 y.o		Scotland	14
Monkey Shoulder	Highland Style		Scotland	13

Single Malt Scotch Whisky

Aberlour A'bunadh		Highlands	Scotland	20
Glenmorangie	10 y.o	Highlands	Scotland	16
Glenmorangie	18 y.o	Highlands	Scotland	32
Glenmorangie Signet		Highlands	Scotland	40
The Glenkinchie	12 y.o	Lowlands	Scotland	18
The Glenlivet 'Founder's Reserve		Speyside	Scotland	14
The Glenlivet	18 y.o	Speyside	Scotland	20
Lagavulin	16 y.o	Islay	Scotland	19
Ardberg Corryvreckan	10 y.o	Islay	Scotland	34
Glenfiddich	12 y.o	Speyside	Scotland	15
Glenfiddich Solera reserve	15 y.o	Speyside	Scotland	21
Glenfiddich Small Batch	18 y.o	Speyside	Scotland	29
Glenfiddich reserve Rum Cask	21 y.o	Speyside	Scotland	50
Tamdhu	10 y.o	Speyside	Scotland	16
Aberlour	12 y.o	Highlands	Scotland	20
Oban	15 y.o	Highlands	Scotland	24

Bourbon and American Whiskey

Jim Beam	Bourbon	Kentucky	10
Wild Turkey	Bourbon	Kentucky	12
Makers Mark	Bourbon	Kentucky	16
Woodford Reserve	Bourbon	Kentucky	17
Bookers	Bourbon	Kentucky	20
Jim Beam Whiskey	Rye Whiskey	Kentucky	12
Bulleit Rye	Rye Whiskey	Kentucky	16
Bulleit 10	Bourbon	Kentucky	14
Jack Daniels Old No. 7	Tennessee Sour Mash	Tennessee	12
Jack Daniels Single Barrel	Tennessee Sour Mash	Tennessee	24

Whiskey Around the World

Starward		Victoria, Australia	17
Hellyer's Road 10 y.o		Tasmania, Australia	18
Hellyer's Road Pinot Noir Finish		Tasmania, Australia	18
Jameson		Ireland	12
Jameson Caskmates IPA Edition		Ireland	15
Canadian Club		Canada	11
Yamazaki	12 y.o	Japan	20

Rum

Havana Club Anejo 3 Anos	White Rum	Cuba	11
Havana Club Anejo Especial	Dark Rum	Cuba	12
Havana Club Anejo 7 Anos	Dark Rum	Cuba	16
Ron Zacapa Reserva 23	Dark Rum	Guatemala	18
Black Kraken	Black Spiced Rum	U.S.A	13

Tequila

Olmecca Altos Plata	Silver / White	Mexico	12
Olmecca Altos Reposado	Reposado	Mexico	12
Café Patron XO	Silver Coffee	Mexico	15

Cognac / Brandy

St Agnes X.O Brandy		South Australia	15
Martell V.S.O.P		Cognac, France	14
Martell Cordon Bleu		Cognac, France	18
Hennessy V.S.O.P		Cognac, France	21
Hennessy X.O		Cognac, France	45
Rémy Martin V.S.O.P		Cognac, France	21
Rémy Martin X.O		Cognac, France	45

Liqueurs/Aperitif

Chambord	Raspberry	France	10
Southern Comfort	Bourbon with Stone Fruit	USA	10
Cointreau	Orange	France	12
Frangelico	Hazelnut	Italy	12
Baileys	Irish Whisky Cream	Ireland	12
Midori	Melon	Japan	12
Malibu	Rum with Coconut	Barbados	12
Tia Maria	Coffee	Jamaica	12
Kahlua	Coffee	Mexico	12
Grand Marnier	Orange	France	13
Luxardo	Maraschino	Italy	13
Opal Bianca	Sambucca – White	Italy	12
Opal Nera	Sambucca – Black	Italy	12
Dom Bénédictine	Herbal	France	13
Drambuie	Herbal Honey Scotch	Scotland	13

Digestifs

Pernod	Pastis	France	12
Pernod Absinthe	Absinthe	France	12
Averna Amaro	Amaro	Italy	12
Montenegro	Amaro	Italy	12
Di Saronno Amaretto	Almondine	Italy	12

Vittoria Coffee

7

Espresso, Double Espresso, Long Black

Cappucino, Flat White, Café Latté, Café Mocha

Chai Latte, Hot Chocolate

Loose Leaf Tea by Ronnefeldt

7

Green Tea

Fancy Sencha, Classic Pai Mu Tan, Jasmine Gold

Black Tea

Assamari, English Breakfast, Earl Grey, Irish Malt, Classic Chai, Spring Darjeeling, Ginger and Herbs

Herbal Infusion

Peppermint, Chamomile, Rooibos Vanilla, Red Berry

Soft Drinks 8

Coca Cola, Diet Coke, Coke Zero

Sprite, Lemon Squash

Soda Water, Tonic Water, Dry Ginger Ale

Lemon Lime and Bitters, Pink Lemonade

Bundaberg Ginger Beer

Juices 6

Orange, Apple, Pineapple, Cranberry, Mango, Gauva

Water

Santa Vittoria Sparkling Water 500ml / 1L 7 | 12

Santa Vittoria Still Water 500ml 7