

# *The Atrium*

## FOOD & BEVERAGE MENU



### FOOD AVAILABLE UNTIL

Sunday - Thursday: 10pm

Friday - Saturday: 11pm

Please advise our friendly staff of any dietary requirements.  
Visa, MasterCard and American Express payments incur a merchant  
service fee of 1.9% and 3% for Diners and JCB in addition to the total  
amount payable.



# ALL DAY DINING

## TO START

Garlic bread (V, CD) 12  
Turkish bread, garlic butter

South Australian *Rio Vista* olives  
(VG, NF, DF) 15  
Warm marinated olives, chilli, bay leaf,  
*SKALA* sourdough

InterContinental grazing board 45  
Barossa smoked Wagyu beef, Prosciutto di  
San Daniele, Salami Calabrese, hard cheeses,  
olives, pickles, grilled sourdough

## ENTRÉES

Spice marinated Hiramasa kingfish  
wings & collars (DF, NF) 26  
Togarashi, lemon myrtle, and lime aioli

Spencer Gulf king prawns (GF, DF, NF) 38  
Chilli, garlic, roast pepper compote

Crispy calamari (DF, NF) 26  
Tom Yum, curry leaves, lime mayo,  
herbaceous salad

Fremantle octopus (GF, DF, NF) 30  
Grilled octopus, purple congo,  
sundried tomato aioli, smoked paprika

*Mayura Station* full blood  
Wagyu skewers (2) (DF, NF) 34  
Pickled daikon, wakame,  
teriyaki sauce, furikake

Korean fried chicken (NF) 25  
Gochujang glazed fried chicken, Asian slaw,  
toasted sesame

Bruschetta (V, CD) 23  
Medley of mushrooms, almond pesto,  
Parmigiano Reggiano, truffle oil, sourdough

Stracciatella (V, CD) 28  
House caponata, vincotto, *SKALA* sourdough

Dips and pita (VG, CD) 19  
Garlic dip, Hummus, eggplant dips,  
pickles, pita bread

## LIGHT MAINS

Pumpkin minestrone (NF, V, CD) 25  
Seasonal vegetables, cannelloni beans,  
parmesan, garlic bread

InterContinental Caesar salad  
(H, CD) 25  
Young cos, anchovy, egg, bacon, parmesan,  
caper berries, croutons, Caesar dressing

InterContinental club sandwich  
(CD, P) 32  
Chicken, bacon, egg, avocado, tomato,  
mayonnaise, ciabatta roll served with fries

## MAINS

**300g Angus scotch fillet (CD) 69**  
120 days grain fed Angus, celeriac purée,  
broccolini, red wine jus or peppercorn sauce

**250g 36° South beef flank steak 48**  
Premium South Australian beef served with  
whipped eggplant, torched guindillas and  
78° Rosso Vermouth jus

**220g Chermoula South Australian  
lamb rump 48**  
Pearl couscous, ratatouille, eggplant, charred  
cos lettuce, pea tendrils, red wine jus

**Dashi braised pork belly (CD, P) 42**  
Kimchi, beans, mushroom, spinach,  
dashi broth

**Barramundi (GF, NF, CD) 45**  
Blistered cherry tomato, risotto, peas, fennel,  
bouillabaisse sauce

**Prawn tagliatelle (CD, NF) 39**  
Szechuan pepper prawn, calamari,  
tomato sugo, garlic, capers, pepperoncino,  
Parmigiano Reggiano

**Butter chicken (CD) 33**  
Served with green tomato chutney, papadum,  
flat bread and steamed Basmati rice

**Gnocchi (V, CD) 31**  
Potato gnocchi, almond pesto, stracciatella,  
cavolo nero, smoked almond

**Green curry (VG, GF, NF) 31**  
Tofu, eggplants, red capsicum, baby corn,  
green beans served with rice  
Add grilled chicken \$7  
Add prawns \$9

**Pad Thai (CN, GF, DF) 30**  
Stir fried rice noodles with tofu, egg, bean  
sprouts, peanuts, tamarind and palm sugar  
Add grilled chicken \$7  
Add prawns \$9

**Wagyu burger (CD) 35**  
Chargrilled Wagyu beef patty, cheese, pickled  
onion, tomato, mixed lettuce, burger sauce,  
brioche bun, served with chips

**Fish and chips (NF) 35**  
Beer battered fish, chips, lemon, herb salad,  
mushy peas, homemade tartare sauce

## FLEXIBLE DINING

In need of a pick-me-up? To help you feel your best when travelling, we've  
introduced a tasty, versatile and nutritious dish, available at any time

**Nourish bowl (H, NF, V, GF) 25**  
Roasted pumpkin, mushrooms, black rice or quinoa, spinach or  
arugula, edamame, pickled carrot, furikake, house yuzu miso dressing  
Add egg (poached or fried) \$3  
Add avocado \$4  
Add grilled chicken \$7  
Add smoked salmon \$9

## PIZZAS

(Gluten Free base available on request)

**Pizza Pepperoni** (NF, CD, P) 33  
Pepperoni, tomato sugo, fior di latte,  
chilli honey

**Pizza Margherita** (V, NF, CD) 29  
Tomato sugo, Parmigiano Reggiano, basil,  
fior di latte, extra virgin olive oil

**Pizza Capricciosa** (NF, CD, P) 34  
Bacon, mushroom, artichoke, olives,  
tomato sugo, fior di latte

## SIDES

**Garden salad** (GF, V, NF) 12  
With house dressing

**Broccoli** (V, CD) 15  
With garlic, chilli, lemon oil and  
Parmigiano Reggiano

**Steak fries** (V, NF, CD) 12  
With *Olsson's* herb salt

**Grilled baby carrots** (V, DF) 16  
With hummus, za'atar, chilli honey

**Steamed rice** (GF, VG, NF) 8

## SWEET ENDINGS

**House special hot bread pudding**  
(CD, CN) 18  
Cream anglaise, almond, vanilla bean  
ice cream

**Apple & rhubarb crumble tart**  
(CD, CN) 19  
Honey, baby apple, snow sugar, vanilla bean  
ice cream

**Tiramisu** (CD, CN) 19  
Coffee syrup, chocolate shards, coco powder,  
berries, almond bread

**Fresh seasonal cut fruit and berries**  
(H, GF, V, VG) 19

**Vanilla hazelnut Rocher** (GF, CD, CN) 19  
Milk chocolate Chantilly berries coulis,  
roasted hazelnuts

**Local Australian cheese platter**  
(V, CD, CN) 35  
*Onkaparinga* Brie, *Maffra* Cheddar and  
*Onkaparinga* Blue, lavosh bark, baby pear,  
smoked almond, quince paste, muscatels,  
fresh fruit slices

# BEVERAGE MENU

## BEER AND CIDER

ON TAP		285ml	425ml	570ml
Prancing Pony Pale Ale - Guest Tap		9	11	14
Hahn Super Dry	4.6%	9	11	14
Stone + Wood Crisp Ale	3.5%	9	11	14
Gage Road Single Fin Summer Ale	4.5%	9	12	14
White Rabbit Dark Ale	4.9%	11	15	19
Heineken	5.0%	11	14	16
Stone and Wood Pacific Ale	4.4%	11	15	17
James Squire Ginger Beer	4.0%	11	15	18

## LOWER ALCOHOL

Heineken Zero	10
Coopers Light	10

### LOCAL

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

### CRAFT

Pikes Pilsener	12
Pikes IPA	14
Gage Road 'Single Fin'	11
Gage Road 'Side Track'	11

### IMPORTED

Peroni	11
Sapporo	11
Stella Artois	12
Corona	12

### CIDER / GINGER BEER

The Hills Apple or Pear Cider	12
Matso's Alcoholic Ginger Beer	13

## 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
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	
2020 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
2023 Calabria Bros <i>Grenache   Barossa Valley</i>	49	
2022 David Franz Pink Bits Sweet Rosé <i>Multi Varietal   Barossa Valley</i>	68	14
2023 Seppeltsfield Rosé <i>Grenache   Barossa Valley</i>	70	16
2023 Rockford Alicante Bouchet <i>Alicante   Barossa Valley</i>	75	
2022 Rogers & Rufus Rosé <i>Grenache   Barossa Valley</i>	65	

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

## WHITE WINE

	 BOTTLE	 GLASS
2023 KI By Geoff Hardy <i>Sauvignon Blanc   Adelaide Hills</i>	65	16
2023 Shaw & Smith <i>Sauvignon Blanc   Adelaide Hills</i>	79	
2022 Terre à Terre Crayeres Vineyard <i>Sauvignon Blanc   Wrattenbully</i>	85	
2021 Golding La Francesca <i>Savagnin   Adelaide Hills</i>	65	
2022 Harrison Le Sol, Rousanne <i>Grenache Blanc   McLaren Vale</i>	80	
2021 David Franz Madiera Clone <i>Semillon   Barossa</i>	70	
2022 Shut the Gate For Love <i>Fiano   Clare Valley</i>	67	
2021 Pikes Merle <i>Riesling   Clare Valley</i>	105	
2023 Gibson Burkes Hill <i>Riesling   Eden Valley</i>	70	
2023 Jim Barry Florita <i>Riesling   Clare Valley</i>	110	
2023 Max & Me Mirooloo Road <i>Riesling   Eden Valley</i>	65	15
2022 Pewsey Vale 1961 Block <i>Riesling   Eden Valley</i>	68	
2021 David Franz Bartholomeus <i>Arneis   Eden Valley</i>	68	
2021 Yangarra <i>Rousanne   McLaren Vale</i>	82	
2020 Yalumba Virgilius <i>Viognier   Eden Valley</i>	110	
2022 Corryton Burge <i>Pinot Gris   Adelaide Hills</i>	59	
2023 Pike & Joyce <i>Pinot Gris   Lenswood</i>	68	
2023 Artis Jacopin <i>Pinot Gris   Adelaide Hills</i>	60	15
2023 Henschke Innes <i>Pinot Gris   Adelaide Hills</i>	70	
2022 Golding Rosie May <i>Chardonnay   Adelaide Hills</i>	79	
2023 Elderton Estate Family Vineyards <i>Chardonnay   Eden Valley</i>	70	16
2021 Corryton Burge Patroness <i>Chardonnay   Adelaide Hills</i>	90	
2019 Pike & Joyce Kay <i>Chardonnay   Adelaide Hills</i>	135	
2021 KI By Geoff Hardy <i>Chardonnay   Adelaide Hills</i>	70	
2022 Tapanappa Tiers <i>Chardonnay   Piccadilly Valley</i>	160	32
2022 Ashton Hills Piccadilly Valley <i>Chardonnay   Piccadilly Valley</i>	100	

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

## RED WINE

	 BOTTLE	 GLASS
2022 Pike & Joyce Vue Du Nord <i>Pinot Noir   Adelaide Hills</i>	90	
2023 Corryton Burge Cornelian <i>Pinot Noir   Adelaide Hills</i>	87	
2022 Tapanappa Foggy Hill <i>Pinot Noir   Fleurieu Peninsula</i>	115	
2023 Michael Hall 'Sang De Pigeon' <i>Pinot Noir   Adelaide Hills</i>	75	17
2022 Yalumba Vine Vale <i>Grenache   Barossa Valley</i>	75	
2022 Yangarra Old Vine <i>Grenache   McLaren Vale</i>	90	
2022 Harrison Fleur de la Lune <i>Grenache   Barossa Valley</i>	78	18
2022 Hey Diddle Wines <i>Montepulciano   Barossa Valley</i>	85	
2021 Henschke Stone Jar <i>Tempranillo   Eden Valley</i>	95	
2022 Seppeltsfield Ec3 <i>Tinta Cao/ Tinta Amarela/ Touriga   Barossa Valley</i>	105	
2018 Haan Estate <i>Merlot Cabernet Franc   Barossa Valley</i>	59	14
2021 Terre à Terre Crayeres Vineyard <i>Cabernet Franc   Wrattenbully</i>	70	16
2019 Terre à Terre Crayeres Vineyard <i>Cabernet Sauvignon, Shiraz   Wrattenbully</i>	140	
2021 Hey Diddle Wines Super T <i>Cab Sauv/ Montepulciano/ Bonverdo   Barossa Valley</i>	95	
2019 KI By Geoff Hardy <i>Cabernet Sauvignon   Adelaide Hills</i>	90	
2016 Edillillie Reserve <i>Cabernet Sauvignon   Clare Valley</i>	90	18
2015 Chateau Mouton Rothschild <i>Cabernet Sauvignon   France</i>	3000	
2018 KI By Geoff Hardy <i>Shiraz   Adelaide Hills</i>	78	
2016 Edillillie Reserve <i>Shiraz   Clare Valley</i>	82	
2021 Gibson The Dirtman <i>Shiraz   Barossa Valley</i>	80	18
2019 Brockenshack Jack Harrison <i>Shiraz   Eden Valley</i>	115	
2021 Mollydooker 'Blue Eyed Boy' <i>Shiraz   McLaren Vale</i>	120	
2015 Henschke 'Mount Edelstone' <i>Shiraz   Eden Valley</i>	559	
2016 Hentley Farm 'Clos Otto' <i>Shiraz   Barossa Valley</i>	559	
2015 Torbreck 'RunRig' <i>Shiraz   Barossa Valley</i>	699	
2005 Henschke 'Hill of Grace' <i>Shiraz   Eden Valley</i>	2799	

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

## COCKTAILS

Cocktail of the Month 23

*Please ask at the bar for this month's special cocktail*

Japanese Slipper 21

*Cointreau, Midori, lemon juice*

Caipiroska 22

*Vodka, lime, sugar*

Cosmopolitan 22

*Vodka, lime juice, cranberry juice, sugar*

Mojito 22

*Rum, sugar syrup, lime juice, mint leaves, soda water*

Piña Colada 22

*Rum, Malibu, coconut cream, pineapple juice*

Toblerone 22

*Frangelico, Kahlua, chocolate liqueur, honey, cream*

Old Fashioned 23

*Bourbon, bitters, sugar*

Negroni 23

*5th Floor Gin, Campari, sweet vermouth*

Espresso Martini 24

*Vodka, Kahlua, espresso, sugar*

Long Island Iced Tea 24

*Vodka, rum, gin, tequila, Triple Sec, cola, lemon juice*

Margarita 24

*Tequila, Cointreau, lime juice, sugar*

## NON-ALCOHOLIC

Lychee and Rose Fizz 14

*Lychee, rose syrup, lemon juice, soda*

Peach and Pineapple Cooler 14

*Peach, raspberry, cranberry juice, pineapple juice, lime juice*

Virgin Apple Sour 15

*Cinnamon, apple, egg white, lime juice*

## 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

## FORTIFIED WINE

Seppeltsfield Para Tawny 19

## 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
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
Apani Still or Sparkling Water (500ml)	8
Apani 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

### Jet Lag?

At InterContinental Hotels & Resorts, we want you to be at your best when you travel. Try Timeshifter® on your way home or on your next trip to reduce jet lag. It's on us.

