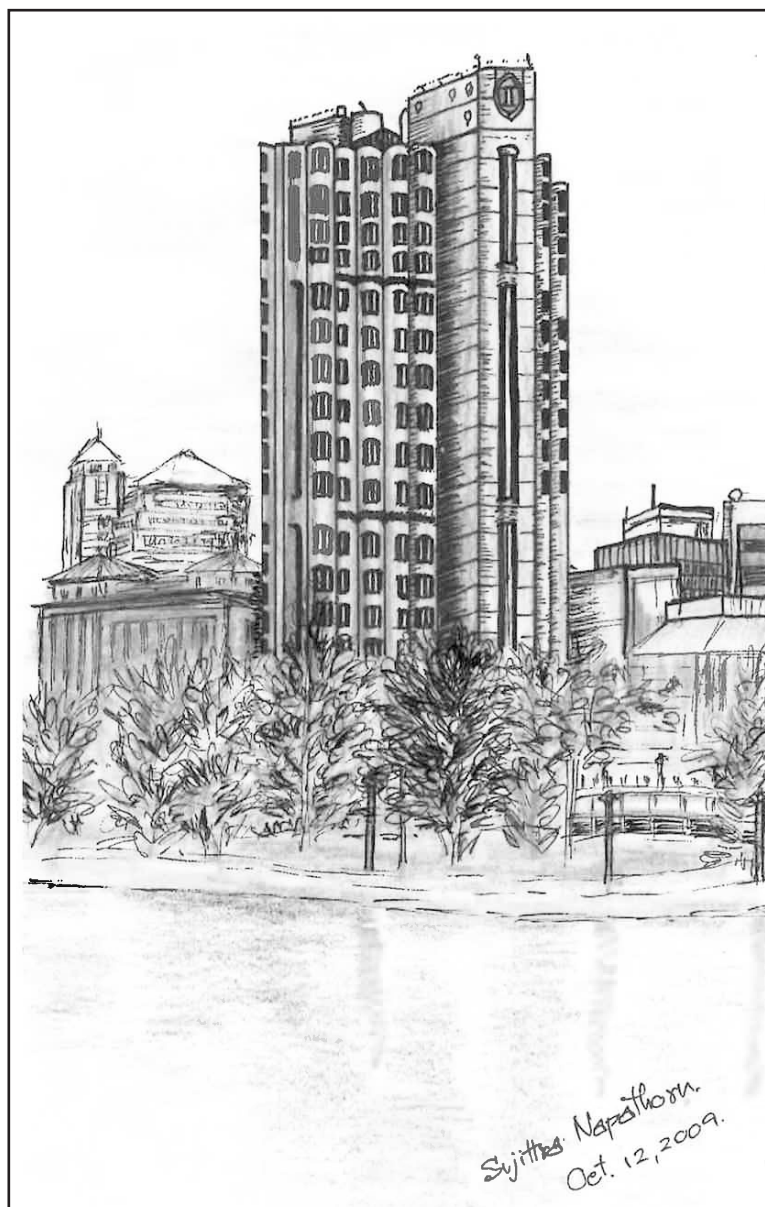


The Atrium

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.

SMALL BITES & ENTRÉE

Pull-apart Garlic Loaf (V, CD, NF) Garlic butter, Parmesan, slow roasted garlic	15
Boneless Korean Fried Chicken (NF, CD) Chicken thigh, gochujang glaze, shaved cucumber pickle, toasted sesame seeds	22
Bourbon and Cola Glazed Pork Ribs (DF, NF, GF) Mustard-pickled red cabbage, chives	26
Coffin Bay Oysters (GF, NF, DF) Natural with lemon & mignonette Additional piece \$5 each	30
Steak Cut Chips with Artisanal Salt (NF, DF) Choice of salt: Olsson smoked red gum, native Australian plum, or flaky sea salt	14
Atlantic Salmon Crudo (NF, DF, GF option) Kohlrabi, Leche de Tigre, green herb oil, nori cracker	26
King Prawn Cocktail (DF, NF, GF option) Marie Rose sauce, avocado, iceberg lettuce, toasted baguette	35
Fried Calamari (DF, NF) Curry leaves, Tom Yum mayo, herb salad	24
Falafel and Hummus Salad (VG, NF, GF option) Pickled red onion, Kalamata olives, cucumber, parsley & sumac salad, pomegranate molasses, grilled pita	24

SHARE PLATTERS

Recommended sharing for 2-3 people

Charcuterie Platter (NF) Prosciutto, salami, smoked Wagyu, pancetta, brie, smoked cheddar, pickled chillis, South Australian Rio Vista olives, cornichons, pickled onions, piccalilli, and lavosh bark	70
Mezze Platter (VG, CN) Trio of dips: hummus, eggplant and toum, falafel, South Australia Rio Vista olives, grilled pita, cucumber, parsley & sumac salad	60
Fisherman's Platter (NF, CD) Coffin Bay oysters with mignonette, pickled octopus, chilled South Australian king prawns, fried calamari, steak-cut chips, aioli, chipotle mayo	85

COMFORT MEALS

Caesar Salad (NF, CD, P)	28
Baby cos, anchovy fillets, bacon, croutons, Parmigiano Reggiano, poached egg	
Add:	
Grilled chicken \$8	
Smoked Salmon \$9	
Rich Tomato Soup (V, NF, CD, H)	19
Sweet basil, South Australian extra virgin olive oil, charred sourdough	
Nourish Bowl (GF, NF, VG, H)	25
Roasted pumpkin, mushrooms, black rice, spinach, edamame, pickled carrot, furikake, yuzu-miso dressing	
Add:	
Egg \$3	
Grilled chicken \$8	
Smoked salmon \$9	
Club Sandwich (NF, DF)	26
Soft ciabatta, chicken, bacon, egg, tomato, lettuce, mayo, steak-cut chips	
Fish and Chips (NF, CD)	36
Beer battered snapper, steak-cut chips, lemon, mushy peas, homemade tartare sauce	
Char-grilled Wagyu Cheese Burger (CD, NF)	29
Milk bun, gherkin, sliced tomato, cheddar cheese, mixed lettuce, burger sauce, steak-cut chips	
Add:	
Bacon \$4	
Fried egg \$3	
Fried Chicken Burger (NF, CD)	28
Milk bun, battered chicken thigh, slaw, chili mayo, gherkin, milk bun, steak-cut chips	
Chicken Schnitzel (CD, NF)	
Garden salad, steak-cut chips	
Choice of:	
Gravy or Peppercorn Sauce	29
Parmigiana	32
Spaghetti Aglio e Olio Peperoncino (V, CD, NF)	27
South Australian extra virgin olive oil, garlic, 30-month aged Parmigiano Reggiano, chilli flakes	
Add:	
Grilled chicken \$8	

MAINS

120-Day Grain Fed Angus Scotch Fillet (300gm) (NF, CD) Celeriac purée, cherry tomato, served with a choice of red wine jus or peppercorn sauce	55
Chermoula Lamb Back-strap (220gm) (NF, DF) Pearl couscous ratatouille, sautéed green beans, red wine jus or peppercorn sauce	49
Australian Red Snapper (NF, DF, GF) Tomato and curry leaf compote, char-grilled cauliflower	45
Duck Leg Confit (GF, DF, NF) Parsnip purée, braised red cabbage, spiced citrus & duck jus	42
Harissa Spiced Cauliflower Steaks (VG, GF, NF) Hummus, cucumber, parsley & sumac salad, South Australian extra virgin olive oil, pomegranate molasses	28

SIDE DISHES

Steak Cut Chips with Artisanal Salt (NF, DF) Choice of salt: Olsson smoked red gum, native Australian plum, or flaky sea salt	10
Grilled Fioretto Cauliflower (CD, V on request) Anchovy cream, Parmigiano Reggiano	10
Charred Green Beans (GF, NF, DF, P, V on request) Crispy bacon crumb	10

ANYTIME PLATES

Available 24 hours

Poached egg with Labneh and Grilled Pita (V, CD) Free-range poached eggs, labneh, chilli oil, dukkah, pistachio, dill	24
Nourish Bowl (GF, NF, VG, H) Roasted pumpkin, mushrooms, black rice, spinach, edamame, pickled carrot, furikake, yuzu-miso dressing Add: Egg \$3 Grilled chicken \$8 Smoked salmon \$9	25

DESSERT

Hot Croissant Bread Pudding (CD, CN) Crème anglaise, almonds, vanilla ice cream	18
Tiramisu (CD, NF) Chocolate shards, cocoa powder, seasonal berries	18
Vegan Chocolate & Strawberries (VG, GF) Aquafava chocolate mousse, strawberries, fresh sweet basil	18
Apple & Rhubarb Crumble Tart (CD, CN, V) Honey, baby apple, vanilla bean ice cream	18
Fresh Fruit Platter (GF, H, VG) Seasonal fruit and berries	18
Local Australian Cheese Platter (V, CD, CN) Onkaparinga Brie, Maffra Cheddar and Onkaparinga Blue, lavosh bark, baby pear, quince paste, smoked almond, muscatels, fresh fruit slices	35

KIDS MENU

Sunday - Thursday: 11:00am - 10:00pm | Friday - Saturday: 11:00am - 11:00pm

SMALL BITES

Tomato Soup (V, CD) Basil, grilled sourdough	14
Kids Caesar Salad (V, CD) Young cos, poached egg, parmesan, croutons Add: Grilled chicken \$5	14
Hummus with Vegetables Crudités (VG, GF, NF) Hummus, carrot, cucumber and cherry tomatoes	12

BIG APPETITES

Beef Lasagne (CD) Tomato sauce, creamy mozzarella	16
Fish & Chips (NF) Battered flathead, chips, ketchup, lemon	18
Chicken Nuggets and Chips (NF) Chips, ketchup	16
Beef Burger (NF, CD) Milk bun, lettuce, tomato, tomato sauce, mayo, served with steak-cut chips Add: Cheese \$3 Bacon \$4 Egg \$3	16
Club Wrap (NF, P) Chicken, bacon, egg, tomato, lettuce, mayo, garden salad	16

A BIT EXTRA

Steak Cut Chips (V, NF) Tomato sauce	10
Steamed Vegetables (VG, NF)	10

DESSERT

Chocolate or Vanilla Ice-cream (GF, CD) Served with berries and chocolate sauce	10
Warm Chocolate Brownie (CD, NF, GF) Vanilla ice cream, berries	10
Fresh Fruit Platter (VG, GF, H) Seasonal fruit and berries	10

BEVERAGE MENU

BEER AND CIDER

ON TAP		285ml	425ml	570ml
Prancing Pony Pale Ale - Guest Tap		11	15	17
Hahn Super Dry	4.6%	10	12	15
Stone + Wood Crisp Ale	3.5%	10	12	15
Gage Road Single Fin Summer Ale	4.5%	10	13	16
White Rabbit Dark Ale	4.9%	12	16	19
Heineken	5.0%	12	15	17
Stone and Wood Pacific Ale	4.4%	12	16	18
James Squire Ginger Beer	4.0%	12	16	19

LOWER ALCOHOL

Heineken Zero	11
Coopers Light	11

LOCAL

Crown Lager	11
Coopers Pale Ale	12
Coopers Sparkling Ale	12
Coopers Best Extra Stout	12
James Boag's Premium Lager	12

CRAFT

Pikes Pilsener	13
Pikes IPA	15
Gage Road 'Single Fin'	12
Gage Road 'Side Track'	12

IMPORTED

Peroni	12
Sapporo	12
Stella Artois	13
Corona	13

CIDER / GINGER BEER

The Hills Apple or Pear Cider	13
Matso's Alcoholic Ginger Beer	14

CHAMPAGNE

	BOTTLE	GLASS
G.H. Mumm Grand Cordon <i>Reims</i>	99	25
Perrier-Jouet Grand Brut <i>Eperney</i>	160	
NV Bollinger Special Cuvee <i>France</i>	240	
Perrier-Jouet Blason Rosé <i>Eperney</i>	190	
Penfolds x Thienot Champagne Rosé <i>Eperney</i>	210	

SPARKLING

	BOTTLE	GLASS
Daosa Natural Reserve 7th Release <i>Piccadilly Valley</i>	90	21
2018 Daosa Blanc de Blancs <i>Piccadilly Valley</i>	120	
2020 Deviation Road Loftia Vintage Brut <i>Adelaide Hills</i>	90	
2020 Cobb Hill Southern Cross Methode <i>Adelaide Hills</i>	88	
NV K1 by Geoff Hardy <i>Adelaide Hills</i>	72	16
MV Deviation Road Altair Brut Rosé <i>Adelaide Hills</i>	85	
Josef Chromy Sparkling Rosé <i>Tasmania</i>	79	
Rockford Sparkling Black Shiraz (disgorged 2022) <i>Barossa Valley</i>	190	
Corryton Burge "Martha Mae" <i>Tasmania</i>	78	

ROSÉ

	BOTTLE	GLASS
2023 Calabria Bros <i>Grenache Barossa Valley</i>	49	
2023 David Franz Pink Bits Sweet Rosé <i>Multi Varietal Barossa Valley</i>	68	14
2022 Rogers & Rufus Rosé <i>Grenache Barossa Valley</i>	65	
2024 Willunga 100 <i>Grenache McLaren Vale</i>	70	16

WHITE WINE

	BOTTLE	GLASS
2024 K1 By Geoff Hardy <i>Sauvignon Blanc / Adelaide Hills</i>	65	16
2024 Shaw & Smith <i>Sauvignon Blanc / Adelaide Hills</i>	79	
2022 Terre à Terre Crayeres Vineyard <i>Sauvignon Blanc / Wrattenbully</i>	85	
2022 Harrison Le Sol, Rousanne <i>Grenache Blanc / McLaren Vale</i>	80	
2021 David Franz Madiera Clone <i>Semillon / Barossa</i>	70	
2024 Pikes Merle <i>Riesling / Clare Valley</i>	105	
2023 Gibson Burkes Hill <i>Riesling / Eden Valley</i>	70	
2023 Tapanappa <i>Riesling / Eden Valley</i>	72	
2022 Jim Barry Florita <i>Riesling / Clare Valley</i>	110	
2024 Max & Me Mirooloo Road <i>Riesling / Eden Valley</i>	65	15
2023 Pewsey Vale 1961 Block <i>Riesling / Eden Valley</i>	68	
2021 Yangarra <i>Rousanne / McLaren Vale</i>	82	
2024 Hentley Farm <i>Garganega / Mount Cranford</i>	75	
2024 Inkwell Tangerie <i>Viognier / McLaren Vale</i>	70	
2022 Yalumba Virgilius <i>Viognier / Eden Valley</i>	110	
2023 Corryton Burge <i>Pinot Gris / Adelaide Hills</i>	59	
2024 Pike & Joyce 'Beurre Bosc' <i>Pinot Gris / Lenswood</i>	68	
2024 Artis Jacopin <i>Pinot Gris / Adelaide Hills</i>	60	15
2023 Henschke Innes <i>Pinot Gris / Adelaide Hills</i>	70	
2021 Paracombe <i>Pinot Blanc / Adelaide Hills</i>	60	
2023 Pike & Joyce 'Sirocco' <i>Chardonnay / Adelaide Hills</i>	70	16
2021 Corryton Burge Patroness <i>Chardonnay / Adelaide Hills</i>	90	
2022 Pike & Joyce Kay <i>Chardonnay / Adelaide Hills</i>	135	
2023 Shaw + Smith M 3 <i>Chardonnay / Adelaide Hills</i>	140	
2022 K1 By Geoff Hardy <i>Chardonnay / Adelaide Hills</i>	70	
2024 Tapanappa Tiers <i>Chardonnay / Piccadilly Valley</i>	160	32
2023 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	
2021 Ashton Hills Estate <i>Pinot Noir / Adelaide Hills</i>	160	
2023 Tapanappa Foggy Hill <i>Pinot Noir / Fleurieu Peninsula</i>	115	
2023 Michael Hall 'Sang De Pigeon' <i>Pinot Noir / Adelaide Hills</i>	75	17
2023 Artis 'Jacopin' <i>Nero D' Avola / Adelaide Hills</i>	60	
2023 Hey Diddle Wines <i>Montepulciano / Barossa Valley</i>	85	
2023 Henschke Stone Jar <i>Tempranillo / Eden Valley</i>	95	
2022 Seppeltsfield Ec3 <i>Tinta Cao/ Tinta Amarela/ Touriga / Barossa Valley</i>	105	
2019 Haan Estate <i>Merlot Cabernet Franc / Barossa Valley</i>	59	14
2020 Mollydooker 'Scooter' <i>Merlot / McLaren Vale</i>	75	
2021 Terre à Terre Crayeres Vineyard <i>Cabernet Franc / Wrattenbully</i>	70	16
2022 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 Rockford 'Moppa Springs' <i>Grenache/ Mataro/Shiraz / Barossa Valley</i>	95	
2019 KI By Geoff Hardy <i>Cabernet Sauvignon / Adelaide Hills</i>	90	
2017 Edilillie Reserve <i>Cabernet Sauvignon, Shiraz / Clare Valley</i>	90	18
2016 KI Tzimmukin <i>Cabernet Sauvignon / Shiraz / Adelaide Hills</i>	450	
2019 Yalumba The Signature <i>Cabernet Sauvignon / Shiraz / Barossa Valley</i>	175	
2015 Chateau Mouton Rothschild <i>Cabernet Sauvignon / France</i>	3000	
2023 Yalumba Vine Vale <i>Grenache / Barossa Valley</i>	75	
2023 Yangarra Old Vine <i>Grenache / McLaren Vale</i>	90	
2023 Harrison Fleur de la Lune <i>Grenache / Barossa Valley</i>	78	18
2018 KI By Geoff Hardy <i>Shiraz / Adelaide Hills</i>	78	
2017 Edilillie Reserve <i>Shiraz / Clare Valley</i>	82	
2022 Gibson The Dirtman <i>Shiraz / Barossa Valley</i>	80	18
2022 Mollydooker 'Blue Eyed Boy' <i>Shiraz / McLaren Vale</i>	120	
2015 Henschke 'Mount Edelstone' <i>Shiraz / Eden Valley</i>	559	
2021 John Duval Entity <i>Shiraz / Barossa Valley</i>	115	
2016 Hentley Farm 'Clos Otto' <i>Shiraz / Barossa Valley</i>	559	
2015 Torbreck 'RunRig' <i>Shiraz / Barossa Valley</i>	699	
2015 Orlando Centenary Hill <i>Shiraz / Barossa Valley</i>	130	
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

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

Japanese Slipper

Cointreau, Midori, lemon juice

Caipiroska

Vodka, lime, sugar

Cosmopolitan

Vodka, lime juice, cranberry juice, sugar

Mojito

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

Toblerone

Frangelico, Kahlua, chocolate liqueur, honey, cream

Old Fashioned

Bourbon, bitters, sugar

Negroni

5th Floor Gin, Campari, sweet vermouth

Espresso Martini

Vodka, Kahlua, espresso, sugar

Long Island Iced Tea

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

Margarita

Tequila, Cointreau, lime juice, sugar

NON-ALCOHOLIC

Lychee and Rose Fizz

Lychee, rose syrup, lemon juice, soda

Peach and Pineapple Cooler

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

Virgin Apple Sour

Cinnamon, apple, egg white, lime juice

SPIRITS

23 VODKA

21 Wyborowa 12

Absolut 12

22 Belvedere 14

22 Grey Goose 17

22 TEQUILA

Olmecca Reposado 12

22 Don Julio Blanco 16

23 Don Julio 1942 26

23 RUM

Havana 3YO White 12

24 Bundaberg 12

Bacardi Carta Blanca 12

24 Sailor Jerry Spiced 12

24 Captain Morgan Black Spiced 12

Havana Especial 13

Havana 7YO Dark 15

Kraken Black Spiced 15

BRANDY & COGNAC

14 St Agnes 3 Star VS 12

Martell VS 15

14 Martell VSOP 19

Hennessy VSOP 19

15 Martell XO 41

FORTIFIED WINE

Seppeltsfield Para Tawny 19

Penfolds Grandfather Tawny 25

GIN

SOUTH AUSTRALIA

23rd Street Signature	15
23rd Street Violet	15
KIS Wild	16
78 Degree Dry	16
78 Degrees Sunset	16
Never Never Southern Strength	18
Seven Seasons Green Ant	19
Prohibition Original	19

VICTORIA

Four Pillars Rare Dry	16
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ENGLAND

Beefeater London Dry	13
Tanqueray London Dry	14
Bombay Sapphire	14
Plymouth Traditional Sloe Gin	16

SCOTLAND

Hendricks	16
The Botanist Islay	16

IRELAND

Drumshanbo Gunpowder Irish	16
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JAPAN

Roku	14
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WHISKY

Jack Daniel's	12
Canadian Club	12
Jameson	12
Wild Turkey Rye	13
Gentleman Jack	14
Cut Hill Distillery 'Wine Cask' Whisky (South Australia)	21

BOURBON WHISKEY

Jim Beam	12
Maker's Mark	13
Maker's Mark 46	17
Wild Turkey	13

JAPANESE WHISKY

Hibiki Harmony	24
Yamazaki 12YO	52

BLENDED SCOTCH WHISKY

Chivas Regal 12YO	12
Johnnie Walker Black	13
Monkey Shoulder	14
Chivas Regal XV	16
Chivas Regal 18YO	19
Chivas Regal Royal Salute	42
Johnnie Walker Blue	42
Chivas Regal 25YO	75

SINGLE MALT WHISKY

Glenlivet Founder's Reserve	13
Glenmorangie 10YO	15
Glenfiddich 12YO	16
Ardmore Legacy	16
Aberlour 12YO	17
Laphroaig 10YO	17
Talisker 10YO	17
Glenlivet 15YO	18
Glenfiddich 15YO	19
Glenlivet 18YO	21
Caol Ila 12 YO	21
Oban 14YO	21
Lagavulin 16YO	22
Glenfiddich 18YO	27
Glenfiddich 21YO	41

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	6
English Breakfast, Earl Grey, Chamomile, Peppermint, Green Tea, Jasmine	

BARISTA COFFEE

Large: Additional \$1

Long Black and Espresso	6
Milk-based Coffee	7
Chai Latte	6
Matcha Latte	7
Iced Coffee	10
Iced Latte	8

Alternative Milk Options: Soy, Almond, Oat, Lactose-free (Additional \$1)

Jet Lag?

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