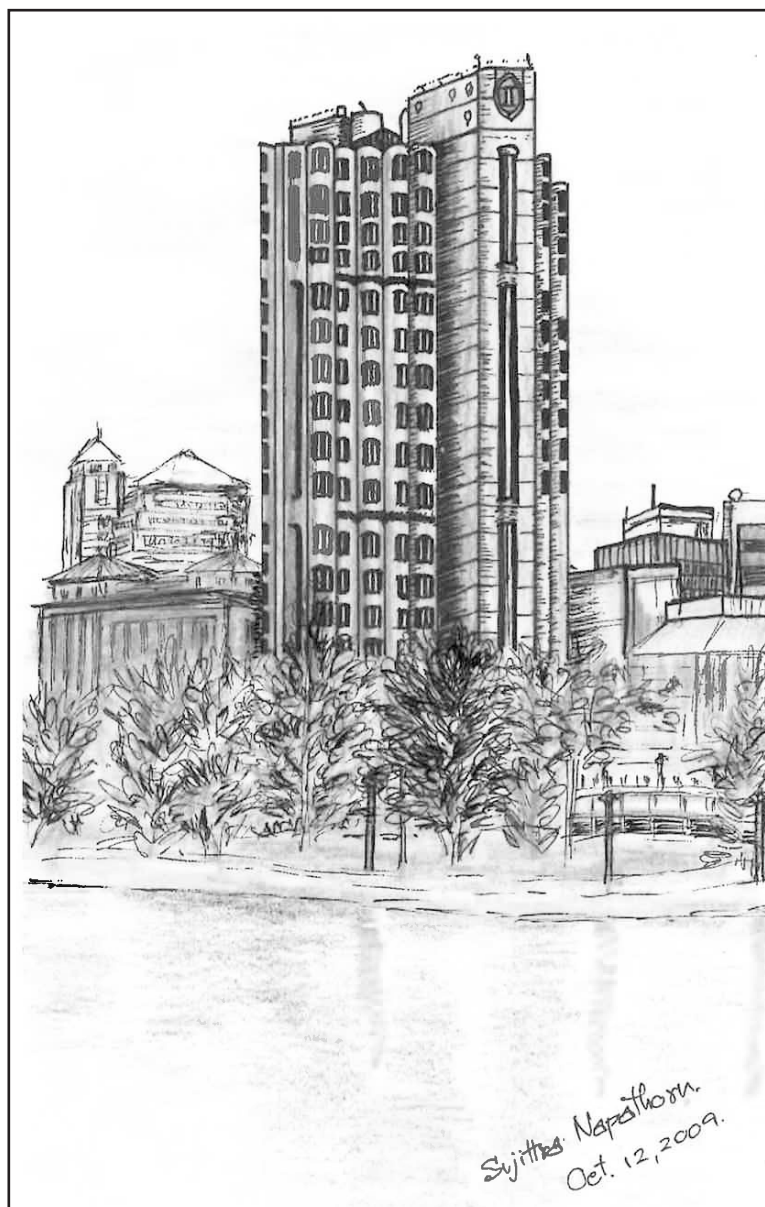


THE *Atrium*

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	24
Bourbon and Cola Glazed Pork Ribs (DF, NF, GF) Mustard-pickled red cabbage, chives	28
Coffin Bay Oysters (GF, NF, DF) Natural with lemon & mignonette	7 each
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	75
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)	30
Baby cos, anchovy fillets, bacon, croutons, Parmigiano Reggiano, poached egg	
Add:	
Grilled chicken	\$8
Smoked Salmon	\$9
Rich Tomato Soup (V, NF, CD, H)	22
Sweet basil, South Australian extra virgin olive oil, charred sourdough	
Nourish Bowl (GF, NF, VG, H)	28
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)	28
Soft ciabatta, chicken, bacon, egg, tomato, lettuce, mayo, steak-cut chips	
Fish and Chips (NF, CD)	38
Beer battered snapper, steak-cut chips, lemon, mushy peas, homemade tartare sauce	
Char-grilled Wagyu Cheese Burger (CD, NF)	33
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)	30
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	32
Parmigiana	35
Spaghetti Aglio e Olio Peperoncino (V, CD, NF)	29
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	64
Chermoula Lamb Back-strap (220gm) (NF, DF) Pearl couscous ratatouille, sautéed green beans, red wine jus or peppercorn sauce	52
Australian Red Snapper (NF, DF, GF) Tomato and curry leaf compote, char-grilled cauliflower	48
Duck Leg Confit (GF, DF, NF) Parsnip purée, braised red cabbage, spiced citrus & duck jus	45
Harissa Spiced Cauliflower Steaks (VG, GF, NF) Hummus, cucumber, parsley & sumac salad, South Australian extra virgin olive oil, pomegranate molasses	29

SIDE DISHES

Steak Cut Chips with Artisanal Salt (NF, DF) Choice of salt: Olsson smoked red gum, native Australian plum, or flaky sea salt	14
Grilled Fioretto Cauliflower (CD, V on request) Anchovy cream, Parmigiano Reggiano	14
Charred Green Beans (GF, NF, DF, P, V on request) Crispy bacon crumb	14

ANYTIME PLATES

Available 24 hours

Poached egg with Labneh and Grilled Pita (V, CD) Free-range poached eggs, labneh, chilli oil, dukkah, pistachio, dill	28
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	28

DESSERT

Hot Croissant Bread Pudding (CD, CN) Crème anglaise, almonds, vanilla ice cream	20
Tiramisu (CD, NF) Chocolate shards, cocoa powder, seasonal berries	20
Vegan Chocolate & Strawberries (VG, GF) Aquafava chocolate mousse, strawberries, fresh sweet basil	20
Apple & Rhubarb Crumble Tart (CD, CN, V) Honey, baby apple, vanilla bean ice cream	20
Fresh Fruit Platter (GF, H, VG) Seasonal fruit and berries	20
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

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 Beers

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

Craft Beers

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

Imported Beers

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

COCKTAILS & MOCKTAILS

Cocktails

Cocktail of the Month	Please ask at the bar for this month's special cocktail	23
Adelaide Aviator	Gin, Shiraz Gin, Elderflower, Maraschino Liqueur, Lime Juice	26
Japanese Slipper	Cointreau, Midori, Lemon Juice	21
Caiprioska	Vodka, Lime, Sugar	22
Cosmopolitan	Vodka, Lime Juice, Cranberry Juice, Sugar	22
Mojito	Rum, Sugar Syrup, Lime Juice, Mint Leaves, Soda Water	22
Toblerone	Frangelico, Kahlua, Chocolate Liqueur, Honey, Cream	22
Old Fashioned	Bourbon, Bitters, Sugar	23
Negroni	5th Floor Gin, Campari, Sweet Vermouth	23
Espresso Martini	Vodka, Kahlua, Espresso, Sugar	24
Long Island Iced Tea	Vodka, Rum, Gin, Tequila, Triple Sec, Cola, Lemon Juice	24
Margarita	Tequila, Cointreau, Lime Juice, Sugar	24

Mocktails

Lychee and Rose Fizz	Lychee, rose syrup, lemon juice, soda	14
Peach and Pineapple Cooler	Peach, raspberry, cranberry juice, pineapple juice, lime juice	14
Virgin Apple Sour	Cinnamon, apple, egg white, lime juice	15

SPIRITS

Vodka

Wyborowa	12
Absolut	12
Belvedere	14
Grey Goose	17

Tequila

Olmecca Reposado	12
Don Julio Blanco	16
Don Julio 1942	26

Rum

Havana 3YO White	12
Bundaberg	12
Bacardi Carta Blanca	12
Sailor Jerry Spiced	12
Captain Morgan Black Spiced	12
Havana Especial	13
Havana 7YO Dark	15
Kraken Black Spiced	15

Cognac

St Agnes 3 Star VS	12
Martell VS	15
Martell VSOP	19
Hennessey VSOP	19
Martell XO	41

GIN

South Australia

Adelaide Gin	14
23 rd Street Signature	15
23 rd Street Violet	15
Australian Distilling Co. Shiraz Gin	16
KIS Wild	16
78 Degrees Dry	16
78 Degrees Sunset	16
Never Never Southern Strength	18
Seven Seasons	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

Classics

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

Bourbon

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

Japanese

Hibiki Harmony	24
Yamazaki 12YO	52

Blended Scotch

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

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

WINE BY THE GLASS

All wines are served as 150ml pours unless otherwise stated

Sparkling Wine

				Glass	Bottle
N.V.	KI by Geoff Hardy	Adelaide Hills, SA	80% Chardonnay, 20% Pinot Noir	\$18	\$72
N.V.	Devaux "Cuvee D" Brut	Côte des Bar, FRA	55% Pinot Noir, 45% Chardonnay	\$30	\$120
<i>Devaux ages their wines for 5-years - well beyond the 18-month requirement. A rich, creamy and well-balanced expression of champagne from a lesser known, but exceptional producer.</i>					

White Wine

				Glass	Bottle
2025	Corryton Burge	Adelaide Hills, SA	100% Pinot Gris	\$15	\$60
2025	Stonehorse by Kaesler	Barossa Valley, SA	100% Chardonnay	\$17	\$68
2025	Rieslingfreak No. 3	Clare Valley, SA	100% Riesling	\$18	\$70
2024	Terre à Terre	Wrattonbury, SA	100% Sauvignon Blanc	\$21	\$85
2024	Tapanappa "Tiers"	Piccadilly Valley, SA	100% Chardonnay	\$38	\$160
2025	Bremerton	Langhorne Creek, SA	100% Fiano	\$15	\$60

Red Wine

				Glass	Bottle
2024	Seppeltsfield	McLaren Vale, SA	100% Grenache	\$17	\$65
2023	Mollydooker "Scooter"	McLaren Vale, SA	100% Merlot	\$19	\$75
2021	Brockenack "Hare Hunter"	Eden Valley, SA	100% Pinot Noir	\$19	\$78
2018	David Franz "Georgie's Walk"	Barossa Valley, SA	100% Cabernet Sauvignon	\$21	\$85
2024	Henschke "Henry's Seven"	Barossa Valley, SA	76% Shiraz 16% Grenache 7% Mataro 1% Viognier	\$21	\$85
2022	Kaesler "The Bogan"	Barossa Valley, SA	100% Shiraz	\$26	\$105

Rosé Wine

				Glass	Bottle
2025	Willunga 100	McLaren Vale, SA	100% Grenache	\$15	\$60

Dessert Wine

				Glass	Bottle
<i>Glasses served as 75ml pours</i>					
2023	Yalumba FSW Botrytis 375ml bottle	Adelaide Hills, SA	100% Viognier	\$17	\$70

Fortified Wines

				Glass
	Seppeltsfield 10-year-old "Para Grand Tawny"	Barossa Valley, SA	Shiraz Dominant. <i>Percentages undefined</i>	\$14
	Penfolds "Grandfather" 20-year-old Rare Tawny	Multi-regional, SA	Shiraz, Grenache, Mataro and Cabernet plus nine minor others. <i>Percentages undefined</i>	\$60
1925	Seppeltsfield 100-year-old Para Vintage Tawny	Barossa Valley, SA	Shiraz, Grenache and Mourvèdre <i>Percentages not recorded at vintage.</i>	\$240

While all efforts are made to ensure vintages are accurate, we thank you for your understanding on occasional variation

CHAMPAGNE & SPARKLING WINE

Champagne may be the most famous and revered of all the wines. Chardonnay, Pinot Noir and Pinot Meunier are the only grape varieties permitted in wines that carry the Champagne name and must have undergone secondary fermentation in bottle.

While Champagne may be the king of sparkling wines, there are still many producers the world over that produce outstanding wines that provide great value. This also opens up many more exciting flavour profiles as winemakers are not restricted by law as to what grapes can be used in the production of these wines.

While in South Australia, trying a Sparkling Shiraz is always an interesting experience for the uninitiated.

General food matches: *Fresh Seafood, Fried Foods, Caviar*

Classic Blends – Chardonnay, Pinot Meunier & Pinot Noir

N.V.	KI by Geoff Hardy	Adelaide Hills, SA	80% Chardonnay, 20% Pinot Noir	750ml	\$72
2019	Corryton Burge "Martha Mae"	Multi-regional, TAS	Pinot Noir, Chardonnay	750ml	\$75
N.V.	Daosa "Natural Reserve"	Piccadilly Valley, SA	57% Pinot Noir, 35% Chardonnay, 8% Pinot Meunier	750ml	\$105
N.V.	Devaux "Cuvee D" Brut	Champagne, FRA	55% Pinot Noir, 45% Chardonnay	750ml	\$120
N.V.	Mumm Grand Cordon	Reims, FRA	45% Pinot Noir, 30% Chardonnay, 25% Pinot Meunier	750ml	\$175
N.V.	Perrier-Jouet Grand Brut	Épernay, FRA	20% Chardonnay, 40% Pinot Noir and 40% Pinot Meunier	750ml	\$195
2016	Louis Roederer "Cristal"	Aÿ, FRA	60% Pinot Noir, 40% Chardonnay	750ml	\$980

Rosé

N.V.	Deviation Road "Altair" brut Rose	Adelaide Hills, SA	40 % Pinot Noir, 35% Chardonnay, 25% Pinot Meunier	750ml	\$88
N.V.	Penfolds X Thienot	Champagne, FRA	30% Chardonnay, 20% Pinot Noir, 50% Pinot Meunier	750ml	\$210
2014	Perrier-Jouet "Belle Epoque"	Épernay, FRA	90% Chardonnay, 10% Pinot Noir	750ml	\$780

Blanc-de-Blancs - 100% Chardonnay

N.V.	Devaux "Blanc-de-Blanc"	Côte des Bar, FRA	100% Chardonnay	750ml	\$220
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Other Sparkling

2025	Hentley Farm "Blanc de Noir"	Barossa Valley, SA	100% Pinot Noir	750ml	\$82
2022	Majella "Sparkling Shiraz"	Coonawarra, SA	100% Shiraz	750ml	\$99
2025	Rockford "Black Shiraz"	Barossa Valley, SA	100% Shiraz	750ml	\$205

WHITE WINE

Aromatic Whites

These wines tend to exhibit, as the classification will hint towards, outstanding aromatic qualities. While not a definitive list Riesling, Gewürztraminer, Pinot Gris (or Grigio) and Müller-Thurgau are widely regarded to fall into this category. These wines tend to be somewhat ignored in favour of the more well-known varietals, but prove to be excellent when pairing with Asian foods.

General food matches: *Seafood, Green Salads, Thai Spices, Chèvre Cheese*

2025	Corryton Burge	Adelaide Hills, SA	100% Pinot Gris	750ml	\$60
2025	Artis "Jacopin"	Adelaide Hills, SA	100% Pinot Gris	750ml	\$60
2024	Max & Me "Morooloo"	Eden Valley, SA	100% Riesling	750ml	\$68
2024	Pewsey Vale "1961 Block"	Eden Valley, SA	100% Riesling	750ml	\$72
2024	Henschke "Innes Vineyard"	Adelaide Hills, SA	100% Pinot Gris	750ml	\$75
2025	Pikes & Joyce	Lenswood, SA	100% Pinot Gris	750ml	\$78
2025	Rieslingfreak "No.3"	Clare Valley, SA	100% Riesling	750ml	\$70
2023	Quartz Reef	Central Otago, NZ	100% Pinot Gris	750ml	\$82
2015	Kanta "Museum Release"	Adelaide Hills, SA	100% Riesling	750ml	\$99
2024	MMAD	Blewitt Springs, SA	100% Chenin Blanc	750ml	\$95
2025	Jim Barry "Florita"	Clare Valley, SA	100% Riesling	750ml	\$110

Sauvignon Blanc, Semillon & Blends

Crisp, elegant and fresh with flavours that vary from grassy to sweet tropical fruits depending on the region.

Adding the Sémillon helps to add softness and richness to the sometimes-acidic Sauvignon Blanc.

Food Matches: *Scallops and fresh fish, Caesar Salad, Poultry*

2025	Bec Hardy "Pertaringa Scarecrow"	McLaren Vale, SA	100% Sauvignon Blanc	750ml	\$60
2024	KI by Geoff Hardy	Adelaide Hills, SA	100% Sauvignon Blanc	750ml	\$65
2024	Cullen "Dancing in the Sun"	Margaret River, WA	53% Sauvignon Blanc, 28% Semillon, 14% Chenin, 4% Chardonnay, 1% Verdelho	750ml	\$69
2024	Freycinet Vineyards	Freycinet, TAS	100% Sauvignon Blanc	750ml	\$72
2025	Shaw & Smith	Adelaide Hills, SA	100% Sauvignon Blanc	750ml	\$79
2024	Terre à Terre	Adelaide Hills, SA	100% Sauvignon Blanc	750ml	\$85
2023	Moss Wood	Margaret River, WA	100% Semillon	750ml	\$95
2020	Dog Point "Section 94"	Marlborough, NZ	100% Sauvignon Blanc	750ml	\$99

Chardonnay

Originating in Burgundy, Chardonnay is now grown in almost all wine producing countries. By itself the Chardonnay has relatively neutral flavours, though it gains many of its trademark aromas from the terroir in which it is grown, and (most influentially) the use of oak in its production.

To experience Chardonnay in a truly terroir driven style, look to the unoaked “gunflint” examples from Chablis in France. To enjoy your Chardonnay to its fullest, we recommend drinking at 10 degrees centigrade, slightly warmer than you would most other white wines.

Unoaked and Chablis Food matches: *Oysters, Scallops, Pork, Brie Cheese*

Oaked Food matches: *Poultry or Seafood with rich creamy sauces*

2025	Stonehorse by Kaesler	Clare Valley, SA	100% Chardonnay	750ml	\$68
2024	Pikes & Joyce “Sirocco”	Adelaide Hills, SA	100% Chardonnay	750ml	\$70
2024	Bremerton “Bâtonnage”	Langhorne Creek, SA	100% Chardonnay	750ml	\$100
2023	Ashton Hills	Piccadilly Valley, SA	100% Chardonnay	750ml	\$100
2023	Domaine William Fèvre “Petit Chablis”	Burgundy, FRA	100% Chardonnay	750ml	\$120
2024	Shaw & Smith “M3”	Adelaide Hills, SA	100% Chardonnay	750ml	\$130
2024	Tapanappa “Tiers”	Piccadilly Valley, SA	100% Chardonnay	750ml	\$160
2022	Leeuwin Estate “Art Series”	Margaret River, WA	100% Chardonnay	750ml	\$330
2023	Penfolds “Bin 144 Yattarna”	Multi-regional, AUS	100% Chardonnay	750ml	\$420

Other White Varietals

The world of wine provides many opportunities for experimentation. The white varietals contained in this section are not as widely represented on wines lists but offer some wonderful surprises for those wanting to expand their understanding of the world of wine.

2025	Bremerton	Langhorne Creek, SA	100% Fiano	750ml	\$60
2023	John Duval “Plexus”	Barossa Valley, SA	41% Marsanne, 34% Roussanne, 25% Viognier	750ml	\$69

RED WINE

Pinot Noir

Considered by many to be the connoisseurs' varietal of choice due to its complexity and subtle nuances. Generally, one can expect a light to medium bodied wine with cherry and raspberry aromas, combined with other fresh red berries. This can be complimented by farmyard aromas, especially from Burgundian and aged examples.

General food matches: *Duck, Lamb, Mushrooms, Parmesan or Brie Cheeses*

2023	Corryton Burge "Cornelian Bay"	Cornelian Bay, SA	100% Pinot Noir	750ml	\$78
2021	Brockenchack "Hare Hunter"	Eden Valley, SA	100% Pinot Noir	750ml	\$78
2024	Josef Chromy "Estate"	Tamar Valley, TAS	100% Pinot Noir	750ml	\$92
2023	Tappanappa "Foggy Hill"	Fleurieu Peninsula, SA	100% Pinot Noir	750ml	\$112
2024	Felton Road "Bannockburn"	Central Otago, NZ	100% Pinot Noir	750ml	\$165
2023	Ashton Hills "Estate"	Adelaide Hills, SA	100% Pinot Noir	750ml	\$168
2022	Ata Rangi	Martinborough, NZ	100% Pinot Noir	750ml	\$240

Cabernet Sauvignon, Merlot and Bourdeaux Varieties

One of the most well-known wine blends made famous by the wines of Bordeaux. In France, Cabernet Sauvignon and Merlot are often blended with Cabernet Franc to create some of the world's most famous, expensive and best wines. Each varietal is used the world over either as single varietal wines or blended to different degrees with styles varying between country, appellation and winemaker.

General food matches: *Beef, Coq au Vin, Gruyère or Morbier Cheese*

2023	Bowen Estate	Coonawarra, SA	100% Cabernet Sauvignon	750ml	\$78
2022	Terre à Terre	Wrattonbully, SA	100% Cabernet Franc	750ml	\$75
2023	Mollydooker "Scooter"	McLaren Vale, SA	100% Merlot	750ml	\$75
2018	David Franz "Georgie's Walk"	Barossa Valley, SA	100% Cabernet Sauvignon	750ml	\$85
2021	KI by Geoff Hardy	Adelaide Hills, SA	100% Cabernet Sauvignon	750ml	\$90
2021	Pertaringa by Bec Hardy "Topsy Hill Single Vineyard"	McLaren Vale, SA	100% Cabernet Sauvignon	750ml	\$150
2023	Primo Estate "Joseph Moda"	Joseph Range, SA	80% Cabernet Sauvignon, 20% Merlot	750ml	\$185
2021	Brockenchack "DEN Reserve"	Eden Valley, SA	100% Cabernet Sauvignon	750ml	\$199
2021	Elderton "Ashmead"	Barossa Valley, SA	100% Cabernet Sauvignon	750ml	\$210
2019	Irvines "The Grand"	Eden Valley, SA	100% Merlot	750ml	\$210
2015	Château Mouton Rothschild 1 ^{er} Cru Classé	Pauillac, FRA	82% Cabernet Sauvignon, 16% Merlot, 2% Cabernet Franc	750ml	\$2,700

Shiraz and Rhône Varietals

If you ask those residing a stone's throw from here, South Australia is the Shiraz capital of the world – Local examples are known the world over to pack a punch as they do not hold back... one could say they are unapologetically in your face.

Shiraz (or Syrah) is a powerful and full-bodied varietal that generally exhibits black pepper, violet and dark berry notes. Aged examples of this varietal often start to take on more earthy flavours of truffle and leather. While stunning as a single varietal wine, Shiraz is particularly effective when used as a blending grape, as most notably seen in France's Rhône Valley where (in Châteauneuf-du-Pape) up to 13 grapes can be used in the blend.

General food matches: *Grilled and Braised Beef or Wild Game, Peppered Sauces, Cheddar or Blue Cheeses*

2024	Seppeltsfield	Barossa Valley, SA	100% Grenache	750ml	\$65
2018	KI by Geoff Hardy	Adelaide Hills, SA	100% Shiraz	750ml	\$79
2024	Henschke "Henry's Seven"	Eden Valley, SA	100% Shiraz	750ml	\$85
2022	Rockford "Moppa Springs"	Barossa Valley, SA	46% Grenache, 44% Mataro, 10% Shiraz	750ml	\$95
2022	Kaesler "The Bogan"	Barossa Valley, SA	100% Shiraz	750ml	\$98
2018	Willunga 100 "The Tithing"	McLaren Vale, SA	100% Grenache	750ml	\$105
2022	Mollydooker "Blue Eyed Boy"	McLaren Vale, SA	100% Shiraz	750ml	\$120
2021	Poonawatta "The Cuttings"	Eden Valley, SA	100% Shiraz	750ml	\$120
2021	Seppeltsfield "The Great Terraced Single Vineyard"	Barossa Valley, SA	100% Grenache	750ml	\$135
2023	Hentley Farm "The Beauty"	Barossa Valley, SA	100% Shiraz	750ml	\$142
2020	E. Guigal Châteauneuf-du-Pape	Châteauneuf-du-Pape, FRA	70% Grenache, 15% Mourvèdre, 10% Syrah, 5% miscellaneous Rhône varietals	750ml	\$225
2021	Rockford "Basket Press"	Barossa Valley, SA	100% Shiraz	750ml	\$240
2020	Yarra Yering "Dry Red No. 2"	Yarra Valley, VIC	98.5% Shiraz, 0.5% Marsanne, 0.5% Mataro, 0.5% Viognier	750ml	\$225
2020	Elderton "Command"	Barossa Valley, SA	100% Shiraz	750ml	\$255
2022	Wirra Wirra "Chook Block"	McLaren Vale, SA	100% Shiraz	750ml	\$275
2017	Penfolds "St. Henri"	Multi-regional, SA	100% Shiraz	750ml	\$290
2016	KI "Tzimmukin"	Adelaide Hills, SA	76% Shiraz, 24% Cabernet Sauvignon	750ml	\$380
2022	Hentley Farm "Clos Otto"	Barossa Valley, SA	100% Shiraz	750ml	\$495
2016	Torbreck "Run Rig"	Barossa Valley, SA	100% Shiraz	750ml	\$595
2022	Kaesler "Old Bastard"	Barossa Valley, SA	100% Shiraz	750ml	\$620
2022	Jim Barry "Aramah"	Clare Valley, SA	100% Shiraz	750ml	\$850
2021	Henschke "Hill of Grace"	Eden Valley, SA	100% Shiraz	750ml	\$1,750
2005	Henschke "Hill of Grace"	Eden Valley, SA	100% Shiraz	750ml	\$2,250
2021	Penfolds "Grange"	Multi-regional, SA	100% Shiraz	750ml	\$1,880

The Best of the Rest

The red varietals contained in this section are not as widely represented on wines lists though offer some wonderful surprises for those wanting to expand their understanding of wine.

2024	Seppeltsfield	Barossa Valley, SA	100% Nero d'Avola	750ml	\$65
2024	Artis "Jacopin"	Adelaide Hills, SA	96% Nero d'Avola, 4% Pinot Noir	750ml	\$68
2024	Mitolo "Cinquecento"	McLaren Vale, SA	100% Sangiovese	750ml	\$72
2021	Irvine "Altitude"	Eden Valley, SA	100% Primitivo (<i>Zinfandel</i>)	750ml	\$75
2024	Bec Hardy "Lot 94 BSR"	McLaren Vale, SA	100% Tempranillo	750ml	\$75

ROSÉ WINE

Rosé, or "blush wines" as they are sometimes known, come a wide range of styles and can be produced from almost any grape varietal. Generally light and fruity, with flavours imparted from the black skinned grapes from which they derive their colour.

General food matches: Light salads, Salmon, Lobster, Young Cheddar Cheese

2025	Hentley Farm "Villain and Vixen"	Barossa Valley, SA	100% Grenache	750ml	\$69
2025	Willunga 100	McLaren Vale, SA	100% Grenache	750ml	\$70
2022	FROMM vineyards	Marlborough, NZ	90% Pinot Noir, 4.5% Syrah, 4% Malbec and 1.5% Viognier	750ml	\$88

DESSERT WINES

Sweet wines come in a variety of different forms, made in a variety of different fashions and tend to be a work of passion on behalf of the winemaker.

General food matches: Sweets, desserts, blue cheese

2023	Yalumba FSW Botrytis 375ml bottle	Adelaide Hills, SA	100% Viognier	375ml	\$70
2024	Frogmore Creek Iced Riesling	Coal River, TAS	100% Riesling	375ml	\$75
2024	Terre à Terre "Late Harvest"	Wrattonbury, SA	100% Sauvignon Blanc	750ml	\$85

COLD BEVERAGE

Soft Drinks

Pepsi	6
Pepsi Max	6
Solo	6
Schweppes Lemonade	6
Schweppes Dry Ginger Ale	6
Schweppes Tonic Water	6

Juices

Orange / Apple / Pineapple / Cranberry / Tomato	6
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Water

Apani Still or Sparkling Water (500ml)	8
Apani Still or Sparkling Water (750ml)	8

HOT BEVERAGE

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

LMDT Loose Leaf Tea

English Breakfast / Early Grey / Chamomile / Peppermint / Green Tea / Jasmine	6
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Alternative Milk Options
(Soy, Almond, Oat, Lactose-Free): Additional \$1

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