



INTERCONTINENTAL
ADELAIDE



IN ROOM DINING

FLEXIBLE DINING

Available 24 hours



FLEXIBLE DINING

Tasty, versatile & nutritionally balanced dishes, available all day, everyday.

ANYTIME PLATE

POACHED EGG WITH LABNEH AND GRILLED PITA (V, CD, CN) 30

Free-range poached eggs, labneh, chilli oil, dukkah, pistachio, dill

NOURISH BOWL

NOURISH BOWL (GF, NF, VG, H) 30

Roasted pumpkin, mushrooms, black rice, baby spinach, edamame, pickled carrot, furikake, yuzu-miso dressing.

Add:

Egg \$4

Grilled chicken \$9

Smoked salmon \$9

Available 24 hours



BREAKFAST

Available from 6:00 am to 11:00 am

SET BREAKFAST

AUSTRALIAN BIG BREAKFAST (NF, CD, P) 38

Toasted sourdough, two free-range eggs, sautéed mushrooms, bacon, pork sausages, hash browns, baked beans, seasonal fruits.

Choice of:

Tea or Coffee; and
Orange, Apple, or Pineapple Juice

AMERICAN BREAKFAST (NF, CD, P) 38

Pancakes with maple syrup, two free-range eggs, bacon, hash browns, seasonal fruit.

Choice of:

Tea or Coffee; and
Orange, Apple, or Pineapple Juice

LIFESTYLE BREAKFAST (CD, H, V) 38

Two poached free-range eggs on toasted rye, avocado, slow roasted tomatoes, Bircher muesli, seasonal fruits and berries

Choice of:

Tea or Coffee; and
Orange, Apple, or Pineapple Juice

CONTINENTAL BREAKFAST (CD, V) 32

Granola, natural yoghurt, assorted pastries, seasonal fruit

Choice of:

Tea or Coffee; and
Orange, Apple, or Pineapple Juice

BREAKFAST

Available from 6:00 am to 11:00 am

À LA CARTE BREAKFAST

THREE FREE-RANGE EGGS YOUR WAY (V, NF)	18
Scrambled, poached, sunny side-up, or over easy served with sourdough and truss cherry tomatoes	
THREE FREE-RANGE EGG OMELETTE (NF, CD)	20
Truss cherry tomatoes	
Choice of fillings:	
Tomato, cheese, mushroom, ham, spinach, onion	
BUTTERMILK PANCAKES (CD)	
Choice of:	
Blueberry, cranberry & chia seed compote, maple syrup (V)	24
Fried banana, bacon and maple syrup (P)	28
CINNAMON BRIOCHE FRENCH TOAST (V, CD, NF)	26
Brioche, rhubarb & red berry compote, maple syrup, cream	
HOMEMADE BIRCHER MUESLI (V, CD, H)	19
Seasonal berries, dried fruit, seeds	
BACON & EGG ROLL (CD, NF, P)	19
Fried egg, bacon, Mozzarella cheese, chipotle aioli, tomato relish, arugula	
EGGS BENEDICT	
Two free-range poached eggs, English muffin, hollandaise, slow roasted tomato, arugula	
Classic: With sliced ham (NF, CD, P)	23
Royale: With smoked salmon (NF, CD)	27
Florentine: With sautéed spinach (NF, C,P)	22
ASSORTED CEREALS	15
Choice of:	
Granola, Weet-Bix, Corn Flakes, Coco Pops, Special K or Rice Bubbles	
TOAST BASKET (V, CD)	15
Choice of:	
Rye, sourdough, multi grain, country white or wholewheat toast; and	
Strawberry jam, raspberry jam, marmalade, local honey, peanut butter or Vegemite	

BREAKFAST

Available from 6:00 am to 11:00 am

SEASONAL FRUIT PLATE (V, GF, NF, CD, H) 18
Fresh fruit, seasonal berries, natural yoghurt

ADDITIONAL SIDES

Bacon \$8	Baked Beans \$6
Hash Browns \$6	Smoked Salmon \$9
Pork Sausages \$6	Sautéed Spinach \$6
Mushrooms \$6	

CHILDREN'S BREAKFAST

TWO FREE-RANGE EGGS YOUR WAY (NF, CD) 18
Poached, fried, boiled or scrambled
Choice of:
White, wholemeal or multigrain toast

PANCAKE STACK (NF, CD)
Choice of:
Maple syrup and cream (V) 15
Bacon & fried banana, maple syrup (P) 19

FRENCH TOAST (V, NF, CD) 16
Seasonal berries, maple syrup, cream

ASSORTED CEREALS 15
Choice of:
Granola, Weet-Bix, Corn Flakes, Coco Pops, Special K or Rice Bubbles

TOAST BASKET (V, CD) 15
Choice of:
Rye, sourdough, multi grain, country white or wholewheat toast; and
Strawberry jam, raspberry jam, marmalade, local honey, peanut butter or Vegemite

ALL DAY MENU

Sunday – Thursday: 11:00 am – 10:00 pm | Friday & Saturday: 11:00 am – 11:00 pm

ENTRÉE & SMALL BITES

PULL-APART GARLIC LOAF (V, CD, NF)	15
Garlic butter, parmesan, slow roasted garlic	
BONELESS KOREAN FRIED CHICKEN (NF, CD)	24
Chicken thigh, gochujang glaze, shaved cucumber pickle, toasted sesame seeds	
BOURBON & COLA GLAZED PORK RIBS (DF, NF, GF)	28
Mustard-pickled red cabbage, chives	
COFFIN BAY OYSTERS	7 each
Choice of:	
Natural with mignonette (GF, NF, DF)	
Baked saffron mornay (NF, CD)	
STEAK CUT CHIPS (NF, DF)	15
Herb Salt	
CRAB TOAST (NF, CD)	35
Toasted Brioche, crab, dill, lime, apple, capers, lime aioli, yuzu pearl caviar	
KING PRAWNS (DF, NF)	35
Grilled with lemongrass, galangal, lime, chilli oil, cilantro salad	
GRILLED PORT LINCOLN CALAMARI (DF)	26
Pickled shallots, romesco, fresh herb salad	
CHAR-GRILLED ZUCCHINI AND WALNUTS (VG, DF)	24
Ponzu glaze, citrus dressing salad	

ALL DAY MENU

Sunday – Thursday: 11:00 am – 10:00 pm | Friday & Saturday: 11:00 am – 11:00 pm

COMFORT MEALS

CAESAR SALAD (NF, CD, P)	30
Baby cos, anchovy fillets, bacon, croutons, Parmigiano Reggiano, poached egg	
Add:	
Grilled Chicken \$9	
Smoked Salmon \$9	
ROASTED CORN SOUP (VG, NF, GF)	22
Charred corn, chilli oil, lime, corn chips	
CLUB SANDWICH (NF, DF)	32
Soft ciabatta, chicken, bacon, egg, tomato, lettuce, mayo, steak-cut chips	
FISH & CHIPS (NF, CD)	38
Beer battered snapper, steak-cut chips, lemon, mushy peas, homemade tartare sauce	
CHAR-GRILLED WAGYU CHEESE BURGER (CD, NF)	34
Milk bun, gherkin, sliced tomato, cheddar cheese, mixed lettuce, burger sauce, steak-cut chips	
Add:	
Bacon \$5	
Fried egg \$4	
GRILLED BRATWURST (NF, CD, P)	34
Mashed potato, sauerkraut, sweet peas, mustard, gravy	
CHICKEN SCHNITZEL (CD, NF)	
Garden salad, steak-cut chips	
Choice of:	
Gravy or peppercorn sauce	33
Parmigiana	35
SPAGHETTI PRIMAVERA (V, CD, NF)	30
Fresh seasonal vegetables, garlic, and South Australian extra virgin olive oil, Parmesan Reggiano, fresh herbs	
Add:	
Grilled chicken \$9	

ALL DAY MENU

Sunday – Thursday: 11:00 am – 10:00 pm | Friday & Saturday: 11:00 am – 11:00 pm

LARGE PLATES

120-DAY GRAIN FED ANGUS SCOTCH FILLET (300GM) (NF, CD)	69
King oyster mushroom, cherry tomato, with red wine jus	
GRILLED PORK CHOP (NF, DF, P)	49
Cumin roasted pumpkin, brandy glazed apple compote, crispy kale, jus	
PAN-SEARED BARRAMUNDI (NF)	48
Beurre Blanc, asparagus, kaffir lime oil	
CHICKEN INASAL (CD, NF)	45
Filipino-style chicken, Sisig sauce, turmeric rice	
VEGAN RED CURRY WITH PUMPKIN AND TOFU (VG, GF, NF)	38
Grilled pumpkin, grilled tofu, lime, basil	

SIDE DISHES

STEAK CUT CHIPS (NF, DF)	15
Herb salt	
CHAR-GRILLED BROCCOLINI WITH SESAME (VG, NF)	15
Light soy, sesame oil, toasted sesame sprinkle	
GRILLED PORTOBELLO (VG, GF, NF)	15
Thyme, garlic	

ALL DAY MENU

Sunday – Thursday: 11:00 am – 10:00 pm | Friday & Saturday: 11:00 am – 11:00 pm

DESSERT

HOT CROISSANT BREAD PUDDING (CD, CN)	22
Crème anglaise, almonds, vanilla ice cream	
TIRAMISU (CD, NF)	22
Chocolate shards, cocoa powder, seasonal berries	
VEGAN CHOCOLATE & STRAWBERRIES (VG, GF)	22
Aquafava chocolate mousse, strawberries, fresh sweet basil	
APPLE & RHUBARB CRUMBLE TART (CD, CN, V)	22
Honey, baby apple, vanilla bean ice cream	
FRESH FRUIT PLATTER (GF, H, VG)	20
Seasonal fruit and berries	
LOCAL AUSTRALIAN CHEESE PLATTER (V, CD, CN)	35
Onkaparinga Brie, Maffra Cheddar and Onkaparinga Blue, lavosh bark, baby pear, quince paste, smoked almond, muscatels, fresh fruit slices	

OVERNIGHT MENU

Sunday – Thursday: 10:00 pm – 6:00 am | Friday & Saturday: 11:00 pm – 6:00 am

ROASTED CORN SOUP (VG, GF, NF)	22
Charred corn, chilli oil, lime, corn chips	
BOURBON AND COLA GLAZED PORK RIBS (NF, CD, P)	28
Mustard-pickled red cabbage	
CAESAR SALAD (NF, CD, P)	30
Baby cos, anchovy fillets, bacon, croutons, Parmigiano Reggiano, poached egg	
WAGYU BEEF CHEESE BURGER (NF, CD)	34
Milk bun, chargilled Wagyu beef patty, cheddar cheese, pickled onion, tomato, mixed lettuce, burger sauce, roasted baby potatoes	
CLUB WRAP (CD, P)	29
Chicken, bacon, egg, tomato, mayo - served with garden salad	
PRESSED GRILLED PANINI	
Garden salad with a choice of:	
Ham and cheese (NF, CD, P)	25
Roasted capsicum, eggplant, semi-dried tomato, goat cheese, pesto (V, CD, CN)	25
BEEF LASAGNE (CD, NF)	32
Pomodoro, Mozzarella, Parmigiano Reggiano	
CHICKEN RED CURRY (GF, DF, NF)	38
Seasonal vegetables, steamed jasmine rice, lime, basil	
VEGAN RED CURRY WITH PUMPKIN AND TOFU (VG, GF, NF)	38
Grilled pumpkin, grilled tofu, lime, basil	
TIRAMISU (CD, CN)	22
Chocolate shards, cocoa powder, seasonal berries	
VEGAN CHOCOLATE MOUSSE & STRAWBERRIES (GF, VG)	22
Served with green tomato chutney, papadum, flat bread and steamed Basmati rice	
FRESH FRUIT PLATTER (GF, VG, H)	20
Seasonal fruit and berries	

CHILDREN'S MENU

Sunday – Thursday: 11:00 am – 10:00 pm | Friday & Saturday: 11:00 pm – 11:00 pm

SMALL BITES

ROASTED CORN SOUP (V, CD) Charred corn, chilli oil, lime, corn chips	16
KIDS' CAESAR SALAD (V, CD) Young cos, egg, parmesan, croutons Add: Grilled chicken \$5	18
HUMMUS DIPS WITH VEGETABLES CRUDITÉS (VG, GF) Hummus, carrot, cucumber, and cherry tomatoes	16

LARGE PLATES

BEEF LASAGNE (CD) Tomato sauce, creamy mozzarella	20
FISH AND CHIPS (V, CD) Battered flathead, chips, ketchup, lemon	20
CHICKEN NUGGETS AND CHIPS (NF) Chips, ketchup	18
BEEF BURGER (CD, NF) Milk bun, lettuce, tomato, tomato sauce, mayo, served with steak-cut chips Add: Cheese \$3 Bacon \$5 Egg \$4	22
CLUB WRAP (P, NF) Chicken, bacon, egg, tomato, mayo, garden salad	16

A BIT EXTRA

STEAK CUT CHIPS (V, NF)	15
STEAMED VEGETABLES (VG, NF)	15

DESSERT

CHOCOLATE OR VANILLA ICE-CREAM (GF, CD) Served with berries & chocolate sauce	12
WARM CHOCOLATE BROWNIE (CD, NF, GF) Vanilla ice cream, berries	12
FRESH FRUIT PLATTER (VG, GF, H) Seasonal fruit and berries	12

WINE BY THE GLASS

All wines are served as 150ml pours unless otherwise stated

To view our extensive Wine list,
please call 'Instant Service' for a printed copy
or scan the QR Code for a digital copy.



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
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					

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	40	175
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

Glasses served as 75ml pours

				GLASS	BOTTLE
2023	Yalumba FSW Botrytis	Adelaide Hills, SA	100% Viognier	17	70
375ml bottle					

FORTIFIED WINES

Served as 60ml pours unless otherwise stated

				GLASS
	Seppeltsfield 10-year-old "Para Grand Tawny"	Barossa Valley, SA	Shiraz Dominant. Percentages undefined.	14
	Penfolds "Grandfather" 20-year-old Rare Tawny	Multi-regional, SA	Shiraz, Grenache, Mataro and Cabernet plus nine minor others. Percentages undefined.	60
1925	Seppeltsfield 100-year-old Para Vintage Tawny	Barossa Valley, SA	Shiraz, Grenache and Mourvèdre	850
30ml pour				

While all efforts are made to ensure vintages are accurate, we thank you for your understanding on occasional variation. Please press the 'Room Service' button on the phone to place your order. A \$6 delivery fee will be added to your bill.

BEVERAGES

BEER & CIDER

LOWER ALOCHOL

Heineken Zero	12
Coopers Light	12

LOCAL BEERS

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

CIDER

The Hills Apple	14
Pear Cider	14

CRAFT BEERS

Pikes Pilsner	15
Pikes IPA	15

IMPORTED BEERS

Peroni	12
Asahi	12
Stella Artois	14
Corona	14

SPIRITS

VODKA

Wyborowa	14
Absolut	14
Belvedere	16
Grey Goose	17

TEQUILA

Olmecca Reposado	14
Don Julio Blanco	18
Don Julio 1942	26

RUM

Havana 3YO White	14
Bundaberg	14
Bacardi Carta Bianca	14
Sailor Jerry Spiced	14
Captain Morgan Black Spiced	14
Havana Especial	16
Havana 7YO Dark	18
Kraken Black Spiced	18

COGNAC

Martell VS	16
Martell VSOP	20
Hennessey VSOP	22
Martell XO	44

LIQUEUR

Galliano White	14
Galliano Black Sambuca	14
Baileys	14
Tia Maria	14
Drambuie	14
Southern Comfort	14
Disaronno	14

BEVERAGES

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
Prohibition Original	19

VICTORIA

Four Pillars Rare Dry	16
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ENGLAND

Beefeater London Dry	14
Tanqueray London Dry	16
Bombay Sapphire	16
Plymouth Traditional Sloe Gin	18

SCOTLAND

Hendricks	18
The Botanist Islay	18

JAPAN

Roku	16
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WHISKY

CLASSICS

Jack Daniel's	14	Chivas Regal 18YO	24
Canadian Club	14	Chivas Regal Royal Salute	48
Jameson	14	Johnnie Walker Blue	48
Wild Turkey Rye	14	Chivas Regal 25YO	85
Gentleman Jack	16		

BOURBON

Jim Beam	14	Glenlivet Founder's Reserve	16
Wild Turkey	15	Glenmorangie 10YO	17
Maker's Mark	16	Glenfiddich 12YO	18
Marker's Mark 46	19	Ardmore Legacy	18
		Aberlour 12YO	19

JAPANESE

Toki	18	Laphroaig 10YO	19
Hibiki Harmony	28	Talisker 10YO	19
Yamazaki 12YO	55	Glenlivet 15YO	20
		Glenfiddich 15YO	22
		Glenlivet 18YO	24
		Caol Ila 12 YO	24

BLENDED SCOTCH

Chivas Regal 12YO	14	Oban 14YO	24
Johnnie Walker Black	16	Lagavulin 16YO	25
Monkey Shoulder	16	Glenfiddich 18YO	32
Chivas Regal XV	20	Glenfiddich 21YO	45

BEVERAGES

COLD BEVERAGE

SOFT DRINKS

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

6
6

WATER

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

8
10

JUICES

Orange/Apple/Pineapple/Cranberry/Tomato

6

HOT BEVERAGE

BARISTA COFFEE

Large: Additional \$1

Long Black and Espresso
Milk-based Coffee
Chai Latte
Matcha Latte

6
7
6
7

LMDT LOOSE LEAF TEA

English Breakfast/Earl Grey/Chamomile/
Peppermint/Green Tea/Jasmine

7

Alternative Milk Options

(Soy, Almond, Lactose-Free): Additional \$1

Jet Lag?

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Summer 2026

InterContinental Adelaide

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To make a reservation or for more information,
please visit our Concierge team