

The Atrium

FOOD & BEVERAGE MENU



FOOD AVAILABLE UNTIL
10PM SUN - THURS
11PM FRI - SAT

Please advise our friendly staff of any dietary requirements.
Visa, MasterCard and American Express payments incur a merchant
service fee of 1.5% and 3% for Diners and JCB in addition to the total
amount payable.

ALL DAY MENU

STARTERS

Garden herb and Garlic Bread (V) Sourdough, fragrant herbs, butter	12
Kale and cos Caesar salad (CD) Young cos, anchovy, egg, bacon, parmesan, croutons	24
Healthy Bowl (NF, VG,H, GF) Roasted pumpkin, mushrooms, rice, spinach, spring onion, edamame, miso dressing +Add Egg \$3 +Add avocado \$4 +Add grilled chicken \$7 +Add smoked salmon \$9	23
Vanilla burrata with grilled fruits (V, CD) Basil, Vincotto and toasted Hazelnuts	32
Olives, Dips and Bread (VG) Garlic dip, Hummus, eggplant, marinated olives, pickled onion, pita	22
Crispy Calamari Tom yum, curry leaves, lemongrass, Manchego and apple salad	21
Korean Fried Chicken Gochujang sauce, kimchi slaw and apple slaw, spring onion, toasted sesame	21
Minestrone (DF, NF, V) Seasonal vegetables, cannelloni bean, basil, parmesan, garlic toast	21

MAINS

InterContinental Club Sandwich (CD) Chicken, bacon, egg, avocado, tomato, ciabatta	30
Wagyu Burger (CD) Char-grilled beef patty, cheese, onion, tomato, relish, brioche bun, served with chips	33
Chicken Shawarma (CD) Chermoula chicken, labneh, garlic sauce, pickle, salad, served with chips	31
Pizza Supreme (CD) Bacon, peperoni, bell pepper, red onion, olives, basil, fior de late	33
Margherita Pizza (CD, V) Tomato, mozzarella, parmesan, basil (<i>Gluten free base available on request</i>)	29
Tagliatelle (CD) Beef Ragu, basil, Parmigiano Reggiano, mushroom medley	33
Risotto (CD, GF, V) Carnaroli, portobello, truffle oil, chives	32

Kingfish (GF, DF, NF)	46
Cauliflower puree, slow cooked zucchini, smoked paprika oil, mint, lemon	
Fish and Chips	34
Battered snapper, steak fries, lemon, Watercress fennel salad, homemade tartare sauce	
300g 120 days grain fed Angus Scotch Fillet (GF)	69
Potato purée, confit garlic, charred lemon, rainbow carrots, red wine jus	
200g Angus tenderloin (GF)	66
Potato purée, confit garlic, charred lemon, rainbow carrots, red wine jus	
Butter chicken (GF)	33
Served with mango chutney, papadum, bread and steamed Basmati rice	
SIDES	
Farmers garden salad, balsamic dressing (GF, V, NF)	12
Steak cut fries, pecorino, truffle oil (V, NF)	12
Grilled baby carrots with honey, vinegar, labneh, green oil and dukkah (V)	12
Steamed broccolini, almond, brown butter (GF, V)	12
Steamed Rice (GF, VG, NF)	12
SWEET ENDINGS	
House special hot bread pudding (CD, CN)	18
Cream anglaise, almond, vanilla ice cream	
Dark Chocolate tart	19
With caramel, toasted hazelnut	
Tiramisu	19
With Kahlua, Cocoa dust	
Fresh fruit (GF, CD, VG, H)	19
Seasonal cut fruit and berries	
Local Australian cheese (CD, CN)	39
18-24 month aged Maffra cloth aged cheddar, Tarago River triple cream brie, Tarago River Shadows of Blue, Marinated goats feta, crackers, quince, muscatels, pickled walnuts, dried apricot, dried figs	

BEVERAGE MENU

BEER AND CIDER

ON TAP	285ml	425ml	570ml
Coopers Pale Ale	9	11	14
Hahn Super Dry	9	11	14
Furphy Refreshing Ale	9	11	14
Mismatch Session Ale	9	12	14
White Rabbit Dark Ale	11	15	19
Heineken	11	14	16
Stone and Wood Pacific Ale	11	15	17
James Squire Ginger Beer	11	15	18

LOWER ALCOHOL

Heineken Zero	10
Coopers Light	10

LOCAL

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

CRAFT

Pikes Pilsener	12
Pikes IPA	14
White Rabbit Dark Ale	14

IMPORTED

Peroni	11
Sapporo	11
Stella Artois	12
Corona	12

CIDER

The Hills Apple or Pear Cider	12
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SPARKLING

NV Grant Burge Sparkling Petite Bubbles <i>South Australia</i>	12	49
NV Canti Prosecco <i>Australia</i>	14	59
NV The Lane "Lois" Blanc de Blancs <i>Adelaide Hills</i>	15	64
NV Hancock & Hancock Sparkling Shiraz (200ml) <i>McLaren Vale</i>		19

CHAMPAGNE

NV G.H. MUMM Cordon Rouge <i>France</i>	35	169
NV Bollinger Special Cuvee <i>France</i>		349

WHITE WINE

2021 Grant Burge Benchmark Sauvignon Blanc <i>South Australia</i>	12	49
2021 Villa Maria Cellar Selection Sauvignon Blanc <i>Marlborough, New Zealand</i>	14	59
2022 Devil's Lair Honeybomb Chardonnay <i>Margaret River, WA</i>	14	59
2022 Penfolds Autumn Riesling <i>Barossa Valley</i>	14	59
2021 Corryton Burge Pinot Gris <i>Adelaide Hills</i>	14	59
2022 Shaw + Smith Sauvignon Blanc <i>Adelaide Hills</i>	18	79
2021 Hentley Farm Riesling <i>Eden Valley</i>		64
2022 Petaluma Pinot Gris <i>Adelaide Hills</i>		69
2019 Penfolds Max's Chardonnay <i>Adelaide Hills</i>		79

ROSÉ



2020 Calabria Bros Rosé
Barossa Valley

12

49

2021 Rockford Alicante Bouchet
Barossa Valley

75

RED WINE

2021 Grant Burge Benchmark Shiraz
South Australia

12

49

2021 Saltram Shiraz
Barossa Valley

14

59

2021 Wynns 'The Gables' Cabernet Sauvignon
Coonawarra

14

59

2021 Grant Burge 'Hillcot' Merlot
Barossa Valley

14

59

2021 Paracombe Pinot Noir
Adelaide Hills

14

59

2021 Ara Single Estate Pinot Noir
Marlborough, New Zealand

16

69

2021 Hentley Farm Villain & Vixen Shiraz
Barossa Valley

16

69

2019 Robert Oatley Signature GSM
McLaren Vale

59

2020 Seppeltsfield Grenache
Barossa Valley

62

2016 Paracombe Shiraz Viognier
Adelaide Hills

69

2020 Seppeltsfield Barossa Shiraz
Barossa Valley

71

2021 Majella 'The Composer' Cabernet Sauvignon
Coonawarra

79

2018 Rockford Basket Press Shiraz
Barossa Valley

249

DESSERT & FORTIFIED WINE

Calabria Three Bridges Botrytis Sémillon
Barossa Valley

16

72

Seppeltsfield Para Grand Tawny 10 YO
Barossa Valley

19

COCKTAILS

Japanese Slipper <i>Cointreau, Midori, lemon juice</i>	21
Caipiroska <i>Vodka, lime, sugar</i>	22
Cosmopolitan <i>Vodka, lime juice, cranberry juice, sugar</i>	22
Mojito <i>Rum, sugar syrup, lime juice, mint leaves, soda water</i>	22
Piña Colada <i>Rum, Malibu, coconut cream, pineapple juice</i>	22
Toblerone <i>Frangelico, Kahlua, chocolate liqueur, honey, cream</i>	22
Old Fashioned <i>Bourbon, bitters, sugar</i>	23
Negroni <i>5th Floor Gin, Campari, sweet vermouth</i>	23
Espresso Martini <i>Vodka, Kahlua, espresso, sugar</i>	24
Long Island Iced Tea <i>Vodka, rum, gin, tequila, Triple Sec, cola, lemon juice</i>	24
Margarita <i>Tequila, Cointreau, lime juice, sugar</i>	24

NON-ALCOHOLIC COCKTAILS

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

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

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
Never Never Southern Strength <i>Fever Tree tonic, lime, and lemon</i>	18
Bareksten <i>Fever Tree tonic, berries and mint</i>	18
Elsker Dry Pink Gin <i>Fever Tree tonic, strawberry</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
Sipsmith Sloe <i>Soda OR Fever Tree tonic, berries and lemon</i>	22

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 Pepsi Max Solo	6
Schweppes Signature Ginger Beer	6
Schweppes Lemonade	6
Schweppes Dry Ginger Ale	6
Schweppes Tonic Water	6
Juice: Orange, apple, pineapple, cranberry, tomato	6
Santa Vittoria Still/ Sparkling Water (250ml)	4
Santa Vittoria Still/ Sparkling Water (1000ml)	10

HOT BEVERAGE

LMDT LOOSE LEAF TEAS 6

English Breakfast
Earl Grey
Chamomile
Peppermint
Green tea
Jasmine

VITTORIA ESPRESSO COFFEE 6

Full cream milk
Skim milk
Soy
Almond
Oat
Lactose-free

Hot chocolate
Chai Latte