



INTERCONTINENTAL  
AUCKLAND



IN-ROOM DINING

## IN-ROOM DINING

### BREAKFAST

Available daily from 6.30 am - 11.00 am

#### ADVIEH GRANOLA (GF,V)

Housemade granola, mixed berries,  
coconut yoghurt 21

#### SEASONAL FRUIT (GF)

Forever changing hand-picked fruits 19

#### MAPLE WAFFLES (V)

Salted caramel, hokey pokey, banana  
caramel, whipped mascarpone 23  
(add bacon 9)

#### HABITUAL EGGS (GFA)

Two eggs cooked your way  
with toasted sourdough 19  
(GF bread available on request)

#### TURKISH EGGS (V)

Two eggs with whipped tahini yoghurt,  
chilli, Turkish butter, hazelnut dukkah 23

#### BREAKFAST SALAD (V)

Grilled broccolini, baby romaine,  
smoked almond skordalia, bulgur,  
crispy egg 26

#### MINCE ON TOAST

Sourdough, Waygu beef bolognese,  
chili fried egg, pecorino 31

#### HOUSE SMOKED PASTRAMI BENEDICT

Two poached eggs, hash browns, green  
hollandaise, za'atar, herbs 30

#### MIE GORENG

Chopped bacon, chili, toasted peanuts,  
Asian greens, noodles, fried egg 31

#### NEW ZEALAND BREAKFAST (GFA)

Merguez lamb sausage, free farmed  
bacon, roasted tomato and grilled  
mushroom, sourdough toast and two  
eggs your way 34

#### LOCAL CHEESE PLATE (V)

Kikorangi blue, Totara cheddar,  
Whitestone brie, fruit, crackers and nuts 38

#### CHARCUTERIE PLATE

Salami, prosciutto, Turkish pastrami  
and pickles 32

### KIDS MENU

Eggs your way on toast ( add bacon +9) 10

Buttermilk waffles, seasonal berries and  
maple syrup 10

Kids Kellogg's selection, Coco Pops,  
Crunchy Nut, Nutri-Grain or Rice Bubbles 10  
(choice of milk)

### SIDES

Free farmed bacon 9

Avocado 9

Smoked salmon 9

Egg 6

Halloumi 9

DIETARY KEY: VE - Vegan | V- Vegetarian | GF - Gluten Free | GFA - Gluten Free Available | DF - Dairy Free | NF - Nut Free

When ordering please advise of any food allergies, food intolerance, dietary requirements or religious interest that you or any of your party may have

## BREAKFAST TABLE SELECTION

35

Fresh juices, Zealong tea or Kōkako coffee

Chef's choice bakery basket (4 items)

## HANDPICKED SEASONAL FRUITS

Sliced seasonal fruits

## ADVIEH GRANOLA

Housemade granola with poached seasonal fruits and natural Anabelle's yoghurt

## TOASTED HAND CRAFTED SOURDOUGH

Preserve of your choice: citrus marmalade, strawberry jam, apricot jam, raspberry jam, peanut butter, Nutella and Vegemite

## BEVERAGE

## KŌKAKO ORGANIC COFFEE

Black, Mahana 7.5

White, Mahana 8.5

## ZEALONG TEA

Breakfast, Grey, Green, Ice Breaker,  
Chamomile or Pure Oolong 6

## HOMEGROWN JUICE

Orange or Apple 8

## OTHER JUICE

Pineapple, Cranberry or Tomato 8

## ANTIPODES WATER 1L

Sparkling or Still 16

## ANTIPODES WATER 500ML

Sparkling or Still 8.5



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## ALL DAY DINING

Available 11.00 am - 11.00 pm

|   |    |  |        |
|---|----|--|--------|
| FRESHLY BAKED TURKISH PIDE (V)  |    | FRENCH FRIES (V)   |        |
| Za'atar, whipped Advieh butter  | 14 | Parmesan and garlic aioli  | 15     |
| TARAMA DIP  |    | GARDEN LEAVES (V)  |        |
| Smoked warehou fish roe, sumac spice  | 22 | Celery hearts, bulgur wheat, nigella seed  | 16     |
| CHEESE PLATE (V, GFA)   |    | SAUTEED GREENS (V)   |        |
| Local cheese selection, fruits, house made preserves and crackers                               | 41 | Turkish butter, pistachio dukkah   | 18     |
| MAC N CHEESE (V)  |    | SOMETHING SWEET  |        |
| Aged cheddar, fontal cheese, Parmigiano Reggiano and truffle (add bacon 9)                      | 29 | Chocolate covered dates  | 7 each |
| SMASHED WAGYU CHEESEBURGER  |    | Turkish delight crème brûlée   | 25     |
| American cheese, tomato, gherkins, mustard with fries   | 33 | Duck Island ice cream (120ml)  | 9      |
| ZA'ATAR CRUSTED LAMB CUTLETS  |    | Choice of  |        |
| Crushed green pea ezme with sheep's milk labneh   | 49 | Ambrosia (Raspberry)   |        |
| SPECKLE PARK BEEF SIRLOIN   |    | Milk Chocolate Fudge   |        |
| Café de Paris, onion rings and hand cut chips   | 48 | Salted Caramel Cacao Crumb   |        |
| REUBEN CLUB SANDWICH ON RYE   |    | SEASONAL FRUITS (GF)   |        |
| Smoked pastrami, pickled egg, sauerkraut, provolone cheese, thousand island dressing with fries | 34 | Forever changing hand-picked fruits  | 19     |
| ROMAINE HEARTS (GF)   |    |  |        |
| 'Green Caesar', Ortiz anchovies, crispy egg, pecorino cheese (add chicken 12)                   | 25 |  |        |

## ALL DAY KIDS MENU

Available 11.00 am - 10.00 pm

|   |    |
|---|----|
| BENTO BOX   |    |
| Choose from buttered macaroni, fried chicken, steak or halloumi |    |
| Includes fries, dessert of the day and fruit                    | 18 |
| CARROT AND CUCUMBER STICKS WITH HUMMUS                          | 12 |
| DUCK ISLAND ICE CREAM (120ml)                                   | 9  |

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## LATE NIGHT

Available 11.00 pm - 06.30 am

## FRESHLY BAKED TURKISH PIDE (V)

Za'atar, whipped Advieh butter 14

## TARAMA DIP

Smoked warehou fish roe, game chips  
and Sumac spice 22

## CHEESE PLATE (V, GFA)

Local cheese selection, fruits, house  
made preserves and crackers 41

## MAC N CHEESE (V)

Aged cheddar, fontal cheese,  
Parmigiano Reggiano and truffle (add bacon 7) 29

## SMASHED WAGYU CHEESEBURGER

American cheese, tomato, gherkins,  
mustard with fries 33

## REUBEN CLUB SANDWICH ON RYE

Smoked pastrami, pickled egg,  
sauerkraut, provolone cheese, thousand  
island dressing with fries 34

## ROMAINE HEARTS

'Green Caesar', Ortiz anchovies, crispy  
egg, pecorino cheese 25  
(add grilled chicken 12)

## FRENCH FRIES (V)

Parmesan and garlic aioli 16

## GARDEN LEAVES (V)

Celery hearts, bulgur wheat, nigella seeds 16

## SOMETHING SWEET

Chocolate covered dates 7 each

Turkish delight crème brûlée 25

Duck Island ice cream (120ml) 9

Choice of

Ambrosia (Raspberry)

Milk Chocolate Fudge

Salted Caramel Cacao Crumb



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## IN-ROOM DINING

### BEVERAGE (NON ALCOHOLIC)

Available 24/7

#### KŌKAKO ORGANIC COFFEE

Black, Mahana 7.5

White, Mahana 8.5

#### ZEALONG TEA 6

Breakfast, Grey, Green, Ice Breaker,  
Chamomile or Pure Oolong

#### EAST IMPERIAL 8

Thai Ginger Ale, Mombasa Ginger  
Beer, Yuzu Lemonade or Royal Botanic  
Tonic

#### HOMEGROWN JUICE 8

Orange or Apple

#### OTHER JUICE 8

Pineapple, Cranberry or Tomato

#### ANTIPODES WATER 1L 16

Sparkling or Still

#### ANTIPODES WATER 500ML 8.5

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## BEVERAGE (ALCOHOLIC)

Served until 02:00 am



## LOCAL &amp; INTERNATIONAL BEER

|   |    |
|---|----|
| Asahi Super Dry Lager, 5.1 ABV,<br>Tokyo, Japan | 13 |
| Sawmill Homegrown Lager, 4.5%<br>ABV, Matakana  | 13 |
| Sawmill Pilsner, 4.8% ABV,<br>Matakana          | 13 |
| Sawmill Hazy IPA, 5.9% ABV,<br>Matakana         | 14 |

## WINE

GLS BTL

## SPARKLING

|   |    |     |
|---|----|-----|
| NV Ruinart de Ruinart, Reims, France            | 36 | 180 |
| NV Bandini Prosecco Extra Dry,<br>Veneto, Italy | 16 | 80  |

## WHITE

|  |    |     |
|--|----|-----|
| 2023 Rockferry Trig Hill Pinot Gris,<br>Central Otago        | 18 | 90  |
| 2023 Deep Down Sauvignon Blanc,<br>Marlborough               | 18 | 90  |
| 2023 Smith & Sheth CRU Heretaunga<br>Chardonnay, Hawke's Bay | 23 | 115 |

## ROSÉ

|   |    |     |
|---|----|-----|
| 2023 Minuty Prestige Rosé,<br>Côtes De Provence, France | 20 | 100 |
|---|----|-----|

## RED

|  |    |     |
|--|----|-----|
| 2019 Thomson Surveyor Pinot Noir<br>Central Otago        | 25 | 125 |
| 2020 October 30 Syrah, Matakana                          | 18 | 90  |
| 2021 Craggy Range Gimblett Gravels<br>Merlot, Hawkes Bay | 21 | 105 |

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InterContinental Auckland  
One Queen Street, Auckland CBD, Auckland 1010  
T: + 64 (0) 9 304 0040  
Web: [intercontinental.com/auckland](http://intercontinental.com/auckland)