IN ROOM DINING

BREAKFAST

Mon-Fri: 6:30am – 10:00am | Sat-Sun: 7:00am – 10:30am

Eggs Your Way (V) \$22
Two free-range eggs (fried/scrambled/boiled or poached) with sourdough and roasted tomato

Omelette Your Style \$24

Three free-range whole or all white egg omelette with your choice of filling: tomato, cheese, mushroom, onion, spinach, ham

Classic Egg Benedict \$24

Two free-range poached eggs, Champagne ham and spinach on an English muffin with hollandaise sauce

Pastry Basket (V) \$20 Selection of freshly baked pastries

Fresh Sliced Fruits (VG, GF, DF) \$22 Seasonal fruits with berries

Sunrise Continental \$42 Seasonal fresh sliced fruits with mixed berries

Choice of cereal: Special K, Cornflakes, Weet-Bix, Toasted muesli or house-made Bircher muesli

Served with your choice of milk: Full Cream, Soy, Almond or Lactose-free

Bakery Basket: Mini Croissant, Danish and Muffin of the day

Breads & Spreads: Choice of toast
(white, whole meal, sourdough, multigrain, English muffin or gluten-free)
Served with local strawberry jam, apricot preserve, orange marmalade or Australian honey

Juices: Choice of Orange, Apple and Pineapple

Hot beverages: Coffee or Tea

V • VEGETARIAN GF • GLUTEN FREE DF • DAIRY FREE

All items may contain traces of nuts, dairy, gluten and other allergens.

Please speak with our staff regarding dietary requirements.



BREAKFAST

Mon-Fri: 6:30am – 10:00am | Sat-Sun: 7:00am – 10:30am

Brisbane Harvest Breakfast \$54
All items in Sunrise Continental, plus
Two free range eggs cooked your way
Double smoked bacon rashers
Chicken and herb chipolata sausages
Sautéed button mushrooms
Slow roasted tomato
Golden hash browns

Breakfast Sides \$7 each
Golden hash browns
Chicken chipolatas
Double smoked bacon rashers
Sautéed mushrooms
Roasted tomatoes
Baked beans
Bircher muesli

Anytime Plate \$28
Truffle-Infused field mushrooms, baby rocket, poached egg, grilled sourdough and lemon vinaigrette

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ALL DAY DINING

11:00am - 9:30pm

SOUP

Spiced tomato, prawn and seafood soup with toasted sourdough \$24

SALAD

Prawn cocktail, marie rose, butter leaves and aleppo pepper (GF) \$24 Caesar salad, garlic croutons, soft boiled egg, ham, parmesan \$25

APPETISERS

Kingfish crudo, bush tomato, raddish and flowers (GF, DF) \$26

Half shell Hervey Bay scallop crudo gochujang dressing, seaweed (GF, DF) \$26

Saison squid ink, truffle and free-range pork salami, wild kangaroo & native anise myrtle salami, gin and beetroot relish and breads \$28

Byron Bay Burrata with heirloom beetroots and tomatoes, pickled walnuts,

buckwheat and caraway crackers (V, GF) \$24

BURGERS AND SANDWICHES

All burgers and sandwiches are served with fries

Club sandwich, roast turkey breast, grilled bacon, fried egg, cos, tomato \$33

Beef burger, brisket pattie, aged cheddar, smoky tomato relish, pickle, cos, tomato \$34

MAINS

Lamb backstrap, eggplant purée, pomegranate and braised figs (GF, DF) \$48

Chicken schnitzel, charred greens and lemon \$40

Market fish and chips served with tartare sauce and pea purée \$42

Fired eggplant, zhough and tahini and herbs chickpeas and puffed rice (V, GF, DF) \$34

Black Onyx tenderloin, compressed pear, beef fat hash \$72

Chilli, garlic, prawn, fresh herbs fettuccine \$43

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ALL DAY DINING

11:00am - 9:30pm

PIZZAS

Classic Margherita (V) \$28

Roma tomatoes, fore di latte mozzarella, tomato sugo and fresh basil

Truffle Mushroom (V) \$28

White bianca, truffle and porcini mushroom

ANYTIME PLATE \$28

Truffle-Infused field mushrooms, baby rocket, poached egg, grilled sourdough and lemon vinaigrette

NOURISH BOWL (DF) \$28

Seared tuna, soba noodles, wakame salad, pickled ginger, watermelon radish and wasabi– yuzu dressing

SIDES

Glazed heirloom carrots, toum, carrot tops (V, GF, DF) \$14

Leaves, cucumber, radish, pomegranate (V, GF, DF) \$14

Roast potatoes, black salt (V, GF, DF) \$14

Chips with aioli \$14

DESSERT

Gelato – A delicious trio of artisanal flavours (V, GF) \$18

Seasonal fresh fruit platter (VG, GF, DF) \$22

Chocolate olive oil mousse, candied sea salt almonds \$19

Pavlova Roulade, roasted stone fruits \$19

Australian cheese plate with quince paste, lavosh and crackers (V) \$34

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LATE NIGHT MENU

9:30pm - 6:30am

Chips with aioli \$14

Nourish Bowl (DF) \$28

Seared tuna, soba noodles, wakame salad, pickled ginger, watermelon radish and wasabi– yuzu dressing

Classic Margherita (V) \$28

Roma tomatoes, fore di latte mozzarella, tomato sugo and fresh basil

Truffle Mushroom (V) \$28 White bianca, truffle and porcini mushroom

Jamon, brie, fig and and Szechuan jam croissant and salad \$22

Saison squid ink, truffle and free-range pork salami, wild kangaroo & native anise myrtle salami, gin and beetroot relish and breads \$28

Gelato – A delicious trio of artisanal flavours (V, GF) \$18

Seasonal fresh fruit platter (VG, GF, DF) \$22

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BEVERAGES

STILL OR SPARKLING WATER

StrangeLove Still Water 350ml \$6 StrangeLove Sparkling Water 350ml \$6 StrangeLove Still Water 750ml \$10 StrangeLove Sparkling Water 750ml \$10

SOFT DRINKS

Pepsi \$6
Pepsi Max \$6
Lemonade \$6
Bundaberg Ginger Beer \$6

JUICE

Freshly Squeezed Juice:
Apple, Orange. Pineapple, Watermelon, Carrot, Celery, Beetroot or Ginger \$12

Fruit Juice:
Apple, Orange, Pineapple, Cranberry, Tomato \$7

COFFEE

Cappuccino, Flat White, Latte \$6
Espresso \$5
Long Black \$6
Hot Chocolate \$6
Mocha \$6

TEA SELECTIONS

English Breakfast, Earl Grey, Jasmine Green, Peppermint, Camomile \$6

Milk options \$0.50 Syrup options \$0.50

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Jet Lag?

At InterContinental Hotels & Resorts, we want you to be at your best when you travel. Try Timeshifter® on your way home or on your next trip to reduce jet lag. It's on us.



BEVERAGES

SPARKLING WINE

Jansz Rose NV, Piper Rivers | \$17 glass | \$85 bottle Jansz Premium Brut NV, Piper Rivers | \$18 glass | \$85 bottle

CHAMPAGNE

Veuve Clicquot NV, Reims | \$28 glass | \$170 bottle

WHITE WINE

Jim Barry Lodge Hill Riesling, Clare Valley | \$16 glass | \$75 bottle
Opawa Sauvignon Blanc, Marlborough | \$15 glass | \$75 bottle
Hill Smith Estate Chardonnay, Eden Valley | \$16 glass | \$75 bottle
La Maschera Pinot Grigio, Limestone Coast | \$15 glass | \$70 bottle
Mt Difficulty Roaring Meg Pinot Gris, Central Otago | \$16 glass | \$75 bottle

RED WINE

O'Leary Walker Shiraz, Clare Valley | \$17 glass | \$80 bottle TarraWarra Estate Pinot Noir, Yarra Valley | \$18 glass | \$90 bottle Forrest Hill Estate Cabernet Sauvignon, Mt Barker | \$17 glass | \$80 bottle Heirloom Vineyard Tempranillo, Adelaide Hills | \$17 glass | \$75 bottle

BEER (Bottle)
Corona \$11
Heneiken \$11
Crown Lager \$11
James Squire 150 Lashes \$11
James Boag Light \$9

Please order your selection through Instant Service, on your in room telephone.

