

IN ROOM DINING

BREAKFAST

6:00am – 11:00am

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 eggs or egg white) 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, wholemeal, 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.



INTERCONTINENTAL.
BRISBANE

BREAKFAST
6:00am – 11:00am

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 tomatoes
Golden hash browns

Breakfast Sides \$7 each
Golden hash browns
Chicken and herb chipolata sausages
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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INTERCONTINENTAL®
BRISBANE

ALL DAY DINING

11:00am – 10:00pm

SOUP

Pumpkin soup with sage, sunflower and pumpkin seeds, sumac and sourdough \$22

SALAD

Caesar salad, garlic croutons, soft-boiled egg, ham, parmesan \$25

Mediterranean salad, cucumber, onion, olives, tomatoes, pine nuts, feta \$20

APPETISERS

Kingfish crudo, tomato essence, lemon, radish and flowers (GF, DF) \$28

Wagyu tataki, ponzu dressing and chive crumble oil \$26

Salt baked celeriac carpaccio, Maleny camembert fondue and truffle (V, GF) \$24

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

Byron Bay Burrata with heirloom beetroots and figs, 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 \$34

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

MAINS

Slow-cooked beef ragu fettuccine with parmesan cheese \$38

Chicken schnitzel, charred greens and lemon \$40

Market fish, beurre blanc, fried artichokes and rocket, grilled lemon (GF) \$42

Burnt eggplant, herbed labneh, harissa oil, zhoug, pine nuts (V, GF) \$39

Lamb backstrap, herb crust, fondant potato and truffle jus \$48

200-gram Angus eye fillet, fries, Café de Paris butter, red wine jus \$60

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INTERCONTINENTAL.
BRISBANE

ALL DAY DINING

11:00am – 10:00pm

PIZZAS

Classic Margherita

Roma tomatoes, fior di latte mozzarella, tomato sugo and fresh basil (V) \$28

Truffle Mushroom

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

ANYTIME PLATE

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

NOURISH BOWL

Seared tuna, soba noodles, wakame salad, pickled ginger, watermelon radish and wasabi yuzu dressing (DF) \$28

SIDES

Honey glazed heirloom carrots, roasted macadamia (V, GF, DF) \$14

French mashed potatoes (V, GF) \$14

Charred broccolini, dill crème fraîche and garlic chips (V, GF) \$14

Chips with aioli \$14

Leaves, cucumber, radish, pomegranate (V, GF, DF) \$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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INTERCONTINENTAL.
BRISBANE

LATE NIGHT MENU

10:00pm – 6:00am

SOUP

Pumpkin soup with sage, sunflower and pumpkin seeds, sumac and sourdough \$22

NOURISH BOWL

Seared tuna, soba noodles, wakame salad, pickled ginger, watermelon radish and wasabi yuzu dressing (DF) \$28

PIZZAS

Classic Margherita

Roma tomatoes, fior di latte mozzarella, tomato sugo and fresh basil (V) \$28

Truffle Mushroom

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

APPETISERS

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

SIDES

Chips with aioli \$14

DESSERT

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

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

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INTERCONTINENTAL.
BRISBANE

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, Chamomile \$6

Milk options \$0.50

Syrup options \$0.50

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Jet Lag?

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BEVERAGES

SPARKLING WINE

Jansz Rosé NV, Pipers River | \$17 glass | \$85 bottle
Jansz Premium Brut NV, Pipers River | \$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
Heineken \$11
Crown Lager \$11
James Squire 150 Lashes \$11
James Boag Light \$9

Please order your selection through Instant Service using your in-room telephone.



INTERCONTINENTAL.
BRISBANE