

FOOD & BEVERAGE MENU



OUR PROMISE TO YOU

Nourish the soul; inspire the palate.

Re-energise and indulge with a range of inspired food and beverage options. Curated by Executive Chef, Hamish Watt, and his team of culinary geniuses, this InterContinental In-Room Dining Menu is a testament to the rich agriculture of Australia, with fresh ingredients transformed entirely on-site to ensure an exceptional food and beverage experience.

Yours Sincerely,

Matt Rippin General Manager

BREAKFAST				
Available from	6.30	am –	11.30	am

44
55
50
70

(GF) - Gluten-free (GFO) - Gluten-free option (V) - Vegetarian (DF) - Dairy-free

To place your room service order, kindly use the QR code displayed on the small sign in the room. For further assistance, please contact Instant Service (ext. 9). Please advise our team of any dietary requirements. Service delivery charge of \$8 per order applies. 15% surcharge applies on Public Holidays.

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ALL DAY DINING Available from 11.30 am – 10.00 pm

ALL DAY BREAKFAST

TWO FREE RANGE EGGS Your style: fried, poached, boiled or scrambled Roasted tomato, Gympie field mushrooms, double-smoked bacon and sourdough toast	25
INTERCONTINENTAL EGGS BENEDICT Hollandaise sauce and sautéed spinach on an English muffin Your choice of ham or smoked salmon	30
SMASHED AVOCADO (V, GFO) Green peas, mint, cucumber and radish with sourdough toast	28

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FLEXIBLE DINING

Tasty, versatile & nutritionally balanced dishes, available all day, everyday. Available from 11.30 am – 10.00 pm

ANYTIME PLATE

GRILLED HALLOUMI 24 (V)

Organic falafel and hummus served with a poached egg and grilled sourdough

NOURISH BOWL (Vegan)

ORGANIC QUINOA 23

Beetroot hummus, baby spinach and fermented pickled vegetables

ALL DAY DINING Available from 11.30 am – 10.00 pm

SOMETHING TO SHARE

MEZZE PLATTER	33
Marinated olives, stuffed baby peppers, falafel, dukkha, spiced halloumi,	
tabbouleh, hummus, vegetable crudites with grilled flat bread	
CHARCUTERIE BOARD	44
Three locally sourced artesan cured meats with homemade pickles, relish, marinated olives	
and toasted sourdough	
FROMAGE BOARD	44
Three locally sourced cheeses with homemade lavosh, chutney, dried fruits and water crackers	

TAPAS

FRIED LEMON MYRTLE SQUID served with lime chilli dipping sauce	24
PEA & MINT ARANCINI (GF, V) with passata sauce and shaved parmesan	24
SWEET POTATO CROQUETS (GF) with beetroot hummus, pepitas and crumbed feta	24
TRUFFLE FRIES with parmesan mayo	16
SOUP	

19

ROAST TOMATO SOUP (V) corn, edamame, crusty bread and Manchego cheese

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SALADS

SEASONAL GARDEN SALAD (Vegan, GF) Heirloom tomatoes, lebanese cucumbers, mesclun and lemon vinaigrette	19
QUINOA AND EDAMAME NOODLE BOWL (Vegan, GF) Rice vermicelli, edamame, broccolini, spinach with Japanesse dressing	24
CLASSIC CAESAR SALAD Baby cos, bacon, egg, white anchovies, parmesan and herbed croutons	26
Add grilled chicken Add grilled prawns	8 8
SANDWICHES & BURGERS	
INTERCONTINENTAL CLUB SANDWICH Smoked bacon, grilled chicken, fried egg, cos, tomato, mayonnaise, Dijon mustard, cheese and fries	33
INTERCONTINENTAL BEEF BURGER Cos lettuce, sliced tomato, dill pickles, cheese, tomato relish, aioli and onion rings on a milk bun served with fries	36
EARTH BURGER (Vegan, DF) Cos lettuce, sliced tomato, dill pickles, vegan cheese, tomato relish, vegan aioli on a vegan bun with fries.	34
FRIED CAULIFLOWER, SWEET POTATO AND FALAFEL WRAP (Vegan) Hummus, baby spinach, cauliflower, sweet potato, falafel wrap with fries	26

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PIZZA

MARGHERITA (V) Heirloom tomato, mozzarella and basil	29
PRAWN AND ROCKET PIZZA Chilli, pineapple, red onion and coriander	31
All pizza bases are thin crust. Gluten-free bread and pizza are available upon request.	
SUBSTANTIAL DINING	
FRESH PUTTANESCA FETTUCCINI Lemon myrtle, cavolo nero, chilli, leeks and 12 month old Manchego cheese	34
With grilled prawns	42
BEER BATTERED FISH & CHIPS Barramundi, tartare sauce, garden salad and fries	39
ROAST TASMANIAN SALMON (GF) Charred corn, baby spinach, fennel puree and finger lime dressing	46
SLOW COOKED BUTTER CHICKEN Bok choy, steamed basmati rice, mango chutney, cucumber salad and pappadums	38
GRILLED ANGUS SCOTCH FILLET (GF) Garden salad and fries. Sauces - red wine jus or peppercorn	51
SIDES	15
Fries with aioli (DF)	
Garden salad, heirloom tomatoes and cucumber (Vegan, GF, DF)	

Steamed green garden vegetables with olive oil and lemon (Vegan, GF, DF)

Roast potatoes with sea salt and rosemary (Vegan, GF, DF)

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AFTERNOON TEA

DEVONSHIRE TEA	27
House made scones (4) with homemade jam and cream	

DESSERTS

ICE CREAM	
Your choice of three scoops - vanilla bean, dark chocolate, salted caramel, rainbow	16
CARAMEL CHOCOLATE MOUSSE (GF) Vanilla crumble and raspberry compote	22
vanna crumble and raspoerry compote	
VEGAN BROWNIE (Vegan)	22
Coconut cream and roasted apricot	
PASSIONFRUIT CHEESECAKE	22
Fresh blueberries and dark chocolate sheet	
LEMON TART	22
Fresh vanilla cream and berries salad	
SEASONAL FRESH FRUIT PLATE (Vegan, GF, DF)	20
AUSTRALIAN CHEESE PLATE (V)	30
Fruit chutney, lavosh and dried fruits	

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PLANET TREKKERS CHILDREN'S MENU Available from 11.30 am – 10.00 pm

SMALL PLATES Smiley tomato soup (V, GF) Crunchy veggies and hummus dip (V, GF) Super salad with avocado, greens and Asian dressing (V, GF)	16
BIG PLATES Happy tomato and basil fettuccine Fettuccine bolognese Crunchy munchy chicken tenderloins Fish fingers Yummy beef burger	21
SIDES A-maze-ing corn-on-the-cob (V, GF) Broccolini trees with butter (V, GF) French fries (V)	12 12 13
DESSERTS Iced watermelon popsicles (V) Chocolate brownie ice cream sundae (V) Hilly Billy ice-cream with 100s & 1000s	12
DRINKS Milk Chilled juices: apple, orange, grapefruit, pineapple or tomato	6 6

Full cream, skim, soy, almond, oat or lactose-free milk is available upon request

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OVERNIGHT MENU Available from 10.00 pm – 6.30 am	
FRIES (V) Cripsy fries served with aioli	15
CLASSIC CAESAR SALAD Baby cos, bacon, egg, white anchovies, parmesan and herbed croutons	26
INTERCONTINENTAL BEEF BURGER (Vegan burger on request) Cos lettuce, sliced tomato, dill pickles, cheese, tomato relish, aioli and onion rings on a milk bun served with fries	36
PIZZA	
MARGHERITA PIZZA (V) Tomato, mozzarella and basil	29
All pizza bases are thin crust. Gluten-free bread and pizza are available upon request	
DESSERTS	
CARAMEL CHOCOCOLATE MOUSSE Vanilla crumble and raspberry compote (GF)	22
ICE CREAM Your choice of three scoops - vanilla bean, dark chocolate, salted caramel, rainbow	16

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WINE

SPARKLING WINE AND CHAMPAGNE Até Sparkling Cuvee, Riverland, South Australia Bimbadgen Sparkling, Hunter Valley, New South Wales NV Bimbadgen Moscato, Hunter Valley, New South Wales Jansz Premium Cuvée, Pipers Brook, Tasmania Mumm Grand Cordon Champagne, Reims France	Glass 14	Bottle 60 70 70 90 145
WHITES Bimbadgen Ridge Chardonnay, Hunter Valley, New South Wales Bimbadgen Ridge Semillon-Sauvignon Blanc, Hunter Valley, New South Wales Innocent Bystander Pinot Gris, Yarra Valley, Victoria Petaluma Chardonnay, Adelaide Hills, South Australia Leeuwin Estate Art Series Riesling, Margaret River, Western Australia	16 14	70 70 80 75 75
ROSÉ La Luna Rosé, Hunter Valley, New South Wales Rameau d'Or Rosé, Cotes De Provence, France	14	60 85
REDS Até Shiraz, Riverland, South Australia La Luna Shiraz, Hunter Valley, New South Wales St. Hallet 'Garden of Eden', Barossa, South Australia Smith & Hooper Merlot, Wrattonbully, South Australia Lala Land Pinot Noir, Mildura, Victoria	14 14	60 60 70 75 70
BEER AND CIDER		
LOCAL BEER Balter XPA, Currumbin Water, Queensland Great Northern Super Crisp, Yatala Queensland DOMESTIC BEER		Bottle 14 12
Pure Blonde, Southbank, Australia Pure Blonde Mid Strength, Southbank, Australia		14 14
IMPORTED BEER Peroni Nastro Azzurro, Vigevano, Italy Peroni Nastro Azzurro 0%, Vigevano, Italy Asahi Super Dry, Osaka Japan		14 12 14
CIDER & GINGER BEER Somersby Apple Cider, Denmark Brookvale Union Ginger Beer, Manly, New South Wales		14 14

BEVERAGES

SOFT DRINKS Pepsi, Pepsi Max, lemonade, Solo Soda water, dry ginger ale, tonic water Sparkling mineral water, 750ml Still water, 500ml	6 11 7
JUICES AND SHAKES Chilled Juice: apple, orange, grapefruit, pineapple or tomato	8
Freshly squeezed juices: Refreshing: watermelon, strawberry, mint Awakener: orange, carrot, ginger	12
Milkshakes: Speak with a member of our team to discover our flavours	14
COFFEE Hand-crafted Vittoria Coffee Full cream, skim, soy, almond, oat or lactose-free is milk available upon request	7
TEA Loose-leaf Tea by LMDT, choose your favourite from our selection: English Breakfast, Earl Grey, Green Tea, Camomile, Lemon & Ginger, Peppermint Full cream, skim, soy, almond, oat or lactose-free milk is available upon request	6
HOT CHOCOLATE Full cream, skim, soy, almond, oat or lactose-free milk is available upon request	7



INTERCONTINENTAL SANCTUARY COVE RESORT Sanctuary Cove, Manor Circle, Hope Island QLD 4212 To make a reservation or for more information, call +61 7 5530 1234 or visit our Concierge team