



INTERCONTINENTAL®  
SANCTUARY COVE RESORT



IN-ROOM DINING

## 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 experts, 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

## IN-ROOM DINING

### BREAKFAST

Available from 6.30 am – 11.30 am

#### THE INTERCONTINENTAL BREAKFAST (V)

40

Your choice of chilled juice: apple, orange, grapefruit, pineapple or tomato

Fresh seasonal fruit plate and berries with your choice of plain yoghurt, fruit-flavoured yoghurt or low-fat yoghurt

House-made Bircher muesli or your choice of one cereal

A selection from our gourmet bakery (choice of three): chocolate croissant, plain croissant, Danish pastry, banana bread, toasted white, wholemeal, rye, multigrain, mini baguette or gluten-free bread

*Served with a selection of preserves*

Your choice of Vittoria Coffee, hot chocolate or loose-leaf tea

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

#### AMERICAN BREAKFAST

50

Choose from The InterContinental Breakfast with the addition of:

Two free range eggs cooked to your liking

Smoked bacon, chicken and herb sausage, field mushrooms, hash brown, slow-roasted tomato with pesto

Your choice of Vittoria Coffee, hot chocolate or loose-leaf tea

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

#### HEALTHY CHOICE BREAKFAST

45

Chilled orange juice

House-made bircher muesli

Fresh seasonal fruit plate with low-fat yoghurt

Two free-range eggs cooked to your liking with herb-roasted tomato, grilled field mushrooms, fetta and avocado served on multigrain bread

Your choice of Vittoria Coffee, hot chocolate or loose-leaf tea

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

#### GOLD COAST BREAKFAST

65

Glass of Mumm Marlborough sparkling wine

Chilled orange juice

Freshly baked croissant and Danish pastry

Eggs benedict with Tasmanian smoked salmon, spinach, and poached eggs on sourdough toast

Your choice of Vittoria Coffee, hot chocolate or loose-leaf tea

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

(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.

## IN-ROOM DINING

### ALL DAY DINING

Available from 11.30 am – 10.00 pm

### ALL DAY BREAKFAST

TWO FREE RANGE EGGS	25
Your style: fried, poached, boiled or scrambled	
Roasted tomato, Gympie field mushrooms, double-smoked bacon and sourdough toast	
INTERCONTINENTAL EGGS BENEDICT	30
Hollandaise sauce and sautéed spinach on an English muffin	
Your choice of ham or smoked salmon	
SMASHED AVOCADO (V, GFO)	28
Green peas, mint, cucumber and radish with sourdough toast	
SOUP	
ROAST PUMPKIN (V)	18
Served with crusty bread, pumpkin seed and smoked cheddar cheese	
CREAMY MUSHROOM (V)	18
Sourdough croutons, red onion and thyme	

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## IN-ROOM DINING

### ALL DAY DINING

Available from 11.30 am – 10.00 pm

### SALADS

SEASONAL GARDEN SALAD (Vegan, DF, GF) Heirloom tomatoes, Lebanese cucumbers and lemon vinaigrette	18
QUINOA AND BROCCOLI BOWL (V, GF) Grilled broccoli, organic quinoa, roast kumara, wild rocket and halloumi	23
CLASSIC CAESAR SALAD Baby cos, bacon, egg, white anchovies, parmesan and herbed croutons	25
Add grilled herb-marinated chicken	6
Add grilled prawns	6

### APPETISERS

MEZZE PLATE (V) Marinated olives, stuffed baby bell peppers, falafel, dukkah spiced halloumi, tabbouleh, hummus with grilled flatbread	28
GREEN PEA ARANCINI (V) Tomato, pecorino and chilli	22
JAMON SERRANO (DF) Charred corn, peppers, croutons and parsley dressed with mandarin and chilli olive oil	25
WHITE ANCHOVIES (DF) Wild rocket, pickles and sourdough toast	20

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## IN-ROOM DINING

### ALL DAY DINING

Available from 11.30 am – 10.00 pm

### SUBSTANTIAL DINING

PUMPKIN AND SAGE RAVIOLI (V) Burnt butter, zucchini, kumara and pecorino	32
BUTTER CHICKEN Steamed Basmati rice, mango chutney, broccolini, cucumber raita and poppadums	34
ROAST TASMANIAN SALMON (GF) Charred corn, fennel puree and finger lime	42
MOOLOOLABA PRAWN & MUSSEL FETTUCCINE Fermented chilli, confit garlic and mandarin olive oil	37
BEER BATTERED QUEENSLAND BARRAMUNDI Beer battered barramundi, tartare sauce, mesclun salad and fries	37
SLOW-BRAISED LAMB SHANK (GF) Broccolini, pumpkin mash, poached shallot with charred capsicum and basil jus	42
SCOTCH FILLET 300g (GF, DF) Char-grilled scotch fillet, baby gem salad, fries, red wine jus or peppercorn sauce	47
THE EARTH BURGER (Vegan) Vegan pattie, field mushroom, baby spinach, guacamole and tomato relish	28
INTERCONTINENTAL CLUB SANDWICH Bacon, grilled chicken, fried egg, cos, tomato and fries	30
WAGYU BEEF BURGER Cos, tomato, onion, bacon, gherkin, aged cheddar, aioli on a sesame seed bun with fries	32
PUMPKIN & FALAFEL WRAP (Vegan) Roast pumpkin, falafel, aioli, sundried tomato and baby spinach	22
SIDES	11
Fries with truffle oil and parmesan	
Steamed rice	
Steamed garden vegetables	
Garden salad, heirloom tomatoes and cucumber	
Roast kipfler potatoes with sea salt and rosemary	

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## IN-ROOM DINING

### ALL DAY DINING

Available from 11.30 am – 10.00 pm

### PIZZA

SLOW-COOKED PULLED LAMB	29
Baby spinach, pickled red onions and spiced yogurt	
MARGHERITA (V)	25
Tomato, mozzarella and basil	
PRAWN AND ROCKET PIZZA	25
Chilli, pineapple, red onion and coriander	

*All pizza bases are thin crust. Gluten-free bread and pizza are available upon request*

### DESSERTS

ICE CREAM (100ml)	EACH 6
Vanilla bean, dark chocolate, salted caramel, rainbow	
CARAMEL CHOCOLATE MOUSSE (GF)	19
Vanilla crumble and raspberry compote	
VEGAN BROWNIE (Vegan)	19
Coconut cream and roasted apricot	
PASSIONFRUIT CHEESECAKE	19
Fresh blueberries and dark chocolate sheet	
LEMON TART	19
Fresh vanilla cream and berries salad	
SEASONAL FRESH FRUIT PLATE (Vegan, GF, DF)	17
AUSTRALIAN CHEESE PLATE (V)	27
Fruit chutney, lavosh and dried fruits	

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## IN-ROOM DINING

### PLANET TREKKERS CHILDREN'S MENU

Available from 11.30 am – 10.00 pm

SMALL PLATES	12
Smiley tomato soup (V, GF)	
Crunchy veggies and hummus dip (V, GF)	
Super salad with avocado, greens and Asian dressing (V, GF)	
 BIG PLATES	 18
Yummy mini beef burgers	
Happy tomato risotto (V, GF)	
Spaghetti and meatball bolognese	
Crunchy munchy chicken fingers	
Crispy fish fingers	
 SIDES	 8
A-maze-ing corn-on-the-cob (V, GF)	
Broccoli trees with butter (V, GF)	
French fries (V)	
 DESSERTS	 10
Very berry yoghurt ice cream (V)	
Chocolate brownie ice cream sundae (V)	
Fruit salad (V, GF)	
 DRINKS	
Milk	6
Chilled juices: apple, orange, grapefruit, pineapple or tomato	6

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## IN-ROOM DINING

### OVERNIGHT MENU

Available from 10.00 pm – 6.30 am

FRIES (V)	11
Crispy fries served with aioli	

CLASSIC CAESAR SALAD	25
Baby cos, bacon, egg, white anchovies, parmesan and herbed croutons	

WAGYU BEEF BURGER (Vegan burger on request)	30
Cos, tomato, onion, bacon, gherkin, aged cheddar, sesame seed bun and fries	

### PIZZA

SLOW-COOKED PULLED LAMB	29
Baby spinach, pickled red onions and spiced yogurt	

MARGHERITA PIZZA (V)	25
Tomato, mozzarella and basil	

*All pizza bases are thin crust. Gluten-free bread and pizza are available upon request*

### DESSERTS

CARAMEL CHOCOCOLATE MOUSSE	19
Vanilla crumble and raspberry compote (GF)	

ICE CREAM (100ml)	EACH 6
Vanilla bean, dark chocolate, salted caramel, rainbow	

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### WINE

SPARKLING WINE AND CHAMPAGNE	Glass	Bottle
Até Sparkling Cuvee, Riverland, South Australia	9	35
Bimbadgen Sparkling, Hunter Valley, New South Wales		55
NV Bimbadgen Moscato, Hunter Valley, New South Wales		55
Jansz Premium Cuvée, Pipers Brook, Tasmania		70
Mumm Grand Cordon Rouge, Reims, France		120

### WHITES

Bimbadgen Ridge Chardonnay, Hunter Valley, New South Wales	10	40
Bimbadgen Ridge Semillon-Sauvignon Blanc, Hunter Valley, New South Wales	10	40
Innocent Bystander Pinot Gris, Yarra Valley, Victoria		60
Petaluma Chardonnay, Adelaide Hills, South Australia		65
Leeuwin Estate Art Series Riesling, Margaret River, Western Australia		65

### ROSÉ

La Luna Rosé, Hunter Valley, New South Wales	10	40
Rameau d'Or Rosé, Cotes De Provence, France		70

### REDS

Até Shiraz, Riverland, South Australia	9	35
La Luna Shiraz, Hunter Valley, New South Wales	10	40
St. Hallet 'Garden of Eden', Barossa, South Australia		60
Smith & Hooper Merlot, Wrattenbully, South Australia		60
Lala Land Pinot Noir, Mildura, Victoria		55

### BEER AND CIDER

LOCAL BEER	Bottle
Burleigh Brewing Co. Big Head No Carb Lager, Burleigh Heads, Queensland	9.5
Stone & Wood Pacific Ale, Byron Bay, New South Wales	9
Stone & Wood Green Coast Lager, Byron Bay, New South Wales	9.5

### DOMESTIC BEER

Hahn Premium Light, Camperdown, New South Wales	7.5
XXXX Gold Lager, Milton, Queensland	8
James Squire Broken Shackles Lager, Camperdown, New South Wales	9.5
James Squire One Fifty Lashes Pale Ale, Camperdown, New South Wales	9.5

### IMPORTED BEER

Heineken Lager, Amsterdam, Holland	9.5
Corona, Mexico City, Mexico	9
Kirin Megumi Lager, Tokyo, Japan	9.5

### CIDER

Little Creatures Pipsqueak Apple Cider, Adelaide Hills, South Australia	9.5
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### BEVERAGES

SOFT DRINKS	5.5
Pepsi, Pepsi Max, lemonade, Solo	
Soda water, dry ginger ale, tonic water	
Sparkling mineral water, 750ml	10
Carton & Co triple filtered still water, 500ml	6.5
JUICES AND SHAKES	7
Chilled Juice: apple, orange, grapefruit, pineapple or tomato	
Freshly squeezed juices:	11
Refreshing: watermelon, strawberry, mint	
Awakener: orange, carrot, ginger	
Milkshakes:	10
Speak with a member of our team to discover our flavours	
COFFEE	6
Hand-crafted Vittoria Coffee	
<i>Full cream, skim, soy, almond, oat or lactose-free is milk available upon request</i>	
TEA	6
Loose-leaf Tea by LMDT, choose your favourite from our selection:	
English Breakfast, Earl Grey, Green Tea, Camomile, Lemon & Ginger, Peppermint	
<i>Full cream, skim, soy, almond, oat or lactose-free milk is available upon request</i>	
HOT CHOCOLATE	6
Full cream, skim, soy, almond, oat or lactose-free milk is available upon request	

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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