

The Bar

Inspired by the great hotel bars of London, Rome, Paris and New York, The Bar at InterContinental Sydney Double Bay brings back the glamour and sophistication to Sydney with a decadent cocktail and food menu.

Please enjoy our beverages responsibly, following RSA guidelines for a safe and enjoyable experience.

@intercontinentaldoublebay @thebardoublebay



ENTREE

MOUNT ZERO WILD OLIVES	23
Focaccia	
PACIFIC OYSTERS	36
Mignonette	
ORA KING SALMON GRAVLAX	38
Pepe Saya crème fraîche, pickled shallots and baguette	
HANDCRAFT BURRATA	28
Campani tomatoes, cured melon, oregano	
COBB SALAD	29
Poached chicken, bacon, egg, avocado, lettuce, tomato, shallot and roquefort dressing	
SOUTHERN FRIED CHICKEN	30
Blue cheese sauce	

MAINS

PUMPKIN AND SAFFRON GNOCCHI ALLA SORRENTINA	33
Napoletana, buffalo mozzarella, basil	
PRAWN AND BLACK PEPPER LINGUINE	38
Cherry tomatoes, chilli, garlic, olive oil	
HALF ROASTED BANNOCKBURN CHICKEN	48
Green goddess, haricots verts, lemon oil	
PAN FRIED BARRAMUNDI	49
Kelp butter	
O'CONNOR SCOTCH FILLET	56
Café de Paris, beer battered fries	

Please note a 15% surcharge applies on Sundays and Public Holidays.

CLASSICS

THE BAR CHEESEBURGER	30
wagyu beef, bacon, pickles, onion, fries	
CLUB SANDWICH	30
chicken, bacon, egg, lettuce, tomato, tarragon mayonnaise, fries	

TO SHARE

CHARCUTERIE BOARD – CHEF'S SELECTION	52
cured meats, pickles, crackers	

SIDES

INSALATA MISTA, SHARP LEMON DRESSING	17
BROCCOLINI, LEMON EVO OIL	17
COPPERTREE MASH POTATOES	17
TRUFFLE FRIES AND PECORINO	18

DESSERT

CHOCOLATE LAVA CAKE, ORANGE COMPOTE, ICE CREAM	26
APPLE TARTE TATIN, VANILLA BEAN ICE CREAM	26
PETIT FOURS	28
ARTISAN CHEESE PLATE	32

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FLEXIBLE DINING - ANYTIME PLATES

Tasty, versatile and nutritionally balanced dishes, available all day, every day.

BAKED EGGS SHAKSHUKA	30
Labna cheese, olives, tomato salad, focaccia toast	

AVOCADO TOAST	28
Poached eggs, avocado, pistachio dukkah with soy linseed sourdough	

QUINOA BOWL (V, GF)	28
Poached eggs, avocado, kale, spinach, basil, quinoa, pistachio dukkah	

ADD PROTEIN	8
Chicken, smoked salmon, tofu	

GF - Gluten Free V - Vegetarian

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HOT DRINKS

COFFEE BY CAMPOS 6/7

Espresso, Piccolo, Macchiato, Latte, Cappuccino, Flat White,
Mocha, Long Black

MILK

Full Cream, Skim

Lactose Free, Almond, Oat, Soy 1

TEA BY DILMAH 6

English Breakfast, Earl Grey, Peppermint, Chamomile, Green
Tea, Lemongrass and Ginger

OTHER 6

Hot Chocolate, Chai Latte

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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.



COCKTAILS

BLOOD MOON TEQUILA SOUR 26

Tequila, blood orange juice, agave nectar and zesty lime, served over hand-crushed ice and garnished with a blood orange wheel

OLD CUBAN 25

Aged rum, sparkling wine, fresh mint and bitters

AMARETTO MINT 27

Amaretto, sweet vermouth, gin, lime juice and simple syrup shaken over ice and garnished with mint leaves

REVOLVER 25

Bourbon, coffee liqueur and orange bitters, garnished with an orange twist

THE SIDECAR

Brandy, orange liqueur and fresh lemon juice shaken to perfection and served in a sugar-rimmed glass 26

ELDER FASHION 27

Bourbon, elderflower liqueur and aromatic bitters, garnished with an orange twist

BICYCLE THIEF

Gin, Campari, grapefruit juice, simple syrup and lime juice, topped with soda 27

FRENCH 75

Gin, fresh lemon juice and simple syrup, topped with champagne and garnished with a lemon twist 27

CELEBRATING NEGRONIS

CLASSIC 27

Unwind with a classic Negroni – a perfectly stirred blend of gin, sweet vermouth, and Campari, finished with an orange peel for a bold, bittersweet twist.

WHITE 27

Sip on sophistication with our Basilico Rum, a captivating blend of rum, sweet vermouth, and the citrusy allure of Italicus, stirred to perfection and topped with fresh basil for a citrusy, herbal twist.

SMOKED 27

Experience the bold twist of our Smoked Rosemary Negroni – gin, Campari, and sweet vermouth, shaken and served over ice, infused with rosemary smoke, and garnished with a sprig of rosemary for a rich, aromatic take on the classic.

BY THE GLASS

CHAMPAGNE & SPARKLING 120ML

NV Moët & Chandon Imperial Brut, Epernay, FR 35

NV Chandon Brut, Yarra Valley, VIC 19

NV Chandon Rosé, Yarra Valley, VIC 22

NV Dal Zotto Pincino Prosecco, King Valley, VIC 18

2013 Dom Pérignon, Reims, FR 120

NV Perrier Jouët Blason Rosé, Epernay, FR 65

WHITE 120ML

2024 Helm Riesling, Tumbarumba, NSW 19

2023 Folium Single Vineyard Sauvignon Blanc, Marlborough, NZ 19

2022 Dal Zotto Pincino Pinot Grigio, King Valley, VIC 18

2021 Radford Dale Vinum Chenin Blanc, Stellenbosch, SA 25

2022 BK Wines Carte Blanche Chardonnay, Adelaide Hills, SA 19

ROSÉ 150ML

2023 Chateau Minuty M De Minuty Rosé, Cotes De Provence, FR 19

2023 Whispering Angel, Cote De Provence, FR 25

RED 150ML

2023 Te Mata Estate Gamay Noir, Hawkes Bay, NZ 18

2022 Caparzo Toscano Sangiovese ITG, Tuscany, ITA 17

2021 Terrazas Reserva Malbec, Mendoza, ARG 19

2021 Domaine Alary Cotes du Rhone Grenache Blend, Southern Rhone, FR 19

2021 Chateau Gantonnet Cabernet Merlot, Entre-deux-Mers, Bordeaux, FR 22

2022 Schwarz Wine Co Meta Shiraz, Barossa Valley, SA 24

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BY THE BOTTLE

CHAMPAGNE

NV	Moët & Chandon Imperial Brut, Epernay, Champagne, FR	180
NV	Moët & Chandon Imperial Rose, Epernay, Champagne, FR	185
NV	Perrier Jouët Blason Rose, Epernay, Champagne, FR	295
NV	Ruinart Blanc de Blancs, Reims, Champagne, FR	420
NV	Perrier Jouët Blanc de Blancs, Epernay, Champagne, FR	330
2012	Dom Pérignon, Reims, Champagne, FR	850
2013	Dom Pérignon Millesime Brut, Reims, Champagne, FR	1200
2012	Taittinger Comtes Blanc de Blancs, Reims, Champagne, FR	1500
2000	Perrier Jouët Belle Epoque Brut, Epernay, Champagne, FR	950
1999	Pommery Cuvee Louise Rose Brut, Reims, Champagne, FR	1500
2002	Pommery Cuvee Louise Brut, Reims Champagne, FR	1250

SPARKLING

NV	Chandon Brut, Yarra Valley, VIC	85
NV	Chandon Rose, Yarra Valley, VIC	90
NV	Dal Zotto Pincino Prosecco, King Valley, VIC	75
2021	Kate Hill Pinot Noir Chardonnay, Huon Valley, TAS	110
2022	Col Vetoraz Prosecco Superiore Brut DOCG, Vento, ITA	95
2018	Bellavista Saten Franciacorta Riserva DOCG, Lombardia, ITA	280

RIESLING

2022	Kate Hill Riesling, Huon Valley, TAS	95
2024	Helm Riesling, Tumbarumba, NSW	95
2023	Lark Hill Riesling, Canberra District, ACT	75
2023	Grosset Polish Hill Riesling, Clare Valley, SA	190
2022	Robert Stein Half Dry Riesling, Mudgee NSW	85
2022	Schloss Johannisberg Gelblack Riesling-Trocken	150

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SAUVIGNON BLANC / SEMILLON

2023	Folium Single Vineyard Sauvignon Blanc, Marlborough, NZ	80
2023	Shaw + Smith Sauvignon Blanc, Adelaide Hills, SA	88
2021	Georges Millierieux Sancerre, Loire Valley, FR	140
2022	Domaine Clos Roussley L'Éscale Sauvignon Blanc, Loire Valley, FR	86
2021	Cloudy Bay "Te Koko" Sauvignon Blanc, Marlborough, NZ	210
2003	Mount Pleasant Single Vineyard Lovedale Semillon, Hunter Valley, NSW	330
2019	Silkman Estate Semillon, Hunter Valley, NSW	85

PINOT GRIS / PINOT GRIGIO

2022	Willm Reserve Pinot Gris, Barr, Alsace, FR	100
2023	Apogee Pinot Gris, Lebrina, TAS	130
2023	Quartz Reef Pinot Gris, Central Otago, NZ	110
2023	Nick Spencer Hilltops Pinot Gris, Gundagai, NSW	70
2022	Dal Zotto Pincino Pinot Grigio, King Valley, VIC	76

AROMATIC WHITES

2023	Nick Spencer Gruner Veltliner, Tumbarumba, NSW	96
2021	Radford Dale Vinum Chenin Blanc, Stellenbosch, SA	95
2023	Domaine George Vernay Le Pied De Samson Viognier, Rhone, FR	220
2023	La Linea Albarino, Adelaide Hills, SA	86
2022	Capichera Vermentino di Sardegna Lintori DOC, Sardegna, ITA	120
2022	Dommafigata Sur Sur Grillo DOC, Sicilia, ITA	110

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CHARDONNAY

2022	BK Wines Carte Blanche Chardonnay, Adelaide Hills, SA	85
2021	Tyrell's Vat 47 Chardonnay, Hunter Valley, NSW	190
2022	Robert Stein 3rd Generation Organic Chardonnay, Mudgee, NSW	80
2022	Willem Kurt Chardonnay, Beechworth, VIC	120
2022	Burton McMahon "Georges" Chardonnay, Yarra Valley, VIC	140
2022	Lenton Brae Wilyabrup Chardonnay, Margaret River, WA	150
2021	Moorooduc McIntyre Vineyard Chardonnay, Mornington Peninsula, VIC	190

ROSÉ / ORANGE WINE

2023	Chateau Minuty M De Minuty Rose, Cotes De Provence, FR	85
2023	Whispering Angel, Cote De Provence, FR	150
2022	Varvaglione Susumanielle Rose del Salento IGP, Veneto, IT	92
2022	Nanny Goat Cross Breed Orange Wine, Central Otago, NZ	110
2022	Terra di Briganti Coda di Volpe Orange Wine, Puglia, IT	85

PINOT NOIR / GAMAY

2021	Carrick Unravelling Pinot Noir, Central Otago, NZ	110
2021	Moorooduc Estate Pinot Noir, Mornington Peninsula, VIC	130
2022	Ashton Hills Estate Pinot Noir, Adelaide Hills, SA	180
2022	Domaine Louis Lequin et Fils Nuits-Saint Georges, Cote de Nuits, FR	290
2022	Cloudy Bay Te Wahi Pinot Noir, Central Otago, NZ	260
2023	Te Mata Estate Gamay Noir, Hawks Bay, NZ	90

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BY THE BOTTLE

NEBBIOLO

2021	Bricco Maiolica Langhe Nebbiolo DOC, Piemonte, IT	95
2020	Longview Nebbiolo, Adelaide Hills, SA	130
2018	Marchesi Di Barolo La Tradizione Barolo DOCG, Piemonte, IT	260
2016	Marchesi Di Barolo del Comune Barolo DOCG, Piemonte, IT	310

RED VARIETALS / BLENDS

2022	P.A.R Sangiovese by Nick Spencer, Hilltops, NSW	75
2021	Terrazas Reserva Malbec, Mendoza, ARG Bertani Amarone della	85
2012	Valpolicella Classico DOCG, Vento, IT	850
2021	Viviani Valpolicella Classico DOC, Vento, IT	80
2021	Varvaglione 12eMezzo Primitivo, Puglia, IT	75
2019	Varvaglione Collezione Privata Cosimo Primitivo Di Manduria, Puglia, IT	140
2022	Elio Perrone Tasmorcan Barbera d'Asti DOCG, Piemonte, IT	80
2021	Donnafugata Sherazade Nero d'Avola DOC, Sicilia, IT	90
2019	Collefriso Vignaquadra Montepulciano d'Abruzzo DOC, Abruzzo, IT	140
2019	Mas Cal Demoura Terre de Jonquieres Rouge, Languedoc, FR,	140
2021	Domaine Alary Cotes du Rhone Grenache Blend, Southern Rhone, FR	145
2019	Mas de Boislauzon Chateauneuf-de-Pape Rouge, Southern Rhone, FR	190
2022	Yangarra Old Vine Grenache, McLaren Vale, SA	120
2022	Tar & Rose Tempranillo, Heathcote, VIC	85

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CABERNET SAUVIGNON / BORDEAUX BLENDS

2021	Chateau Gantonnet Cabernet Merlot, Entre-deux-Mers, Bordeaux, FR	85
2021	Helm Cabernet Sauvignon, Murrumbateman, NSW	110
2021	Cherubino Cabernet Sauvignon, Margaret River, WA	190
2019	Chateau Cerons Cabernet Sauvignon Merlot, Graves, Bordeaux, FR	120
2014	Petra Hebo IGT Cabernet Sauvignon, Tuscany, IT	110
2018	Yarra Yerring Agincourt Cabernet Malbec, Yarra Valley, VIC	240
2014	Yalumba The Signature Cabernet Sauvignon Shiraz, Barossa Valley, SA	180

SHIRAZ / SHIRAZ BLENDS

2022	Schwarz Wine Co Meta Shiraz, Barossa Valley, SA	90
2022	Domaine Melody Crozes-Hermitage Syrah, Northern Rhone, FR	110
2022	Kate Hill Four Winds Shiraz, Huon Valley, TAS	120
2021	Head “The Blonde” Shiraz. Barossa Valley, SA	130
2020	Jim Barry The McRae Wood Shiraz, Clare Valley, SA	140
2021	Kaesler Alte Reben Shiraz, Eden Valley, SA	250
2018	Henscke Mt Eldestone Shiraz, Eden Valley, SA	450
2019	Craggy Range Appellation Syrah, Hawkes Bay, NZ	95
2021	Heathcote Estate Single Vineyard Shiraz, Heathcote, VIC	130
2022	Nick O’Leary “Heywood” Shiraz, Murrumbateman, NSW	95

BEER / CIDER

Corona	Mexico	13
Peroni - Lager	Italy	13
Asahi - Lager	Japan	13
Heineken - Lager	Netherlands	13
Heineken 0.0	Netherlands	10
James Squire 150 Lashes	Australia	13
Barossa Cider Co.	Australia	13

BRANDY / COGNAC / ARMAGNAC

Vecchia Romana	Italy	16
Hennessy VSOP	France	22
Montenegro	Italy	16
Delord Bas-Armagnac 25 Years	France	35
Darroze Bas-Armagnac 20 Years	France	30
Darroze Bas-Armagnac 30 Years	France	40

VODKA

Beluga Gold	Russia	55
Greater Whitsunday	Australia	15
Ciroc	France	16
Grey Goose	France	18
Belvedere	Poland	18
Ketel One	Netherlands	16

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GIN

Bombay Sapphire	England	16
Tanqueray	England	16
Tanqueray No. 10	England	20
Poor Toms Sydney Dry	Australia	18
78 Degrees Gin	Australia	18
Four Pillars Rare Dry	Australia	18
Four Pillars Spiced Negroni	Australia	18
Aviation	USA	18
Dobsons Dry Gin	USA	20
G'Vine	France	20
Gin Mare	Spain	18
Hayman's Old Tom Gin	England	18
Hendricks	Scotland	18
Monkey 47	Germany	20

RUM / CACHACA

Bacardi Carte Bianca	Cuba	16
Angostura 1919	Carribean	18
Habitation Saint Etienne Agricole Extra	France	25
Mieux Martinique		
Habitation Saint Etienne Tres Vieux	France	35
Agricole Reserve Speciale		
Cachaha Germana	Brazil	16

TEQUILA / MEZCAL / SOTOL

Patron Silver	Mexico	16
Patron Reposado	Mexico	18
Patron Anejo	Mexico	20
Don Julio Reposado	Mexico	20
Fortaleza Blanco	Mexico	25
Fortaleza Reposado	Mexico	30
Fortaleza Anejo	Mexico	35
Illegal Mezcal Joven	Mexico	22
Clase Azul Blanco	Mexico	30
Clase Azul Reposado	Mexico	60
Don Fulano Extra Anejo	Mexico	25
Don Fulano Reposado	Mexico	20
Vida Mezcal	Mexico	20
Volcan Blanco	Mexico	18

WHISKY / WHISKEY

Jack Daniels	USA	16
Monkey Shoulder	Scotland	16
Glenmorangie 10	Scotland	16
Macallan 12	Scotland	24
Oban 14	Scotland	22
Glenfiddich 21	Scotland	50
Laphroaig 10	Scotland	20

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WHISKY / WHISKEY CONT.

Johnnie Walker Black Label	Scotland	16
Johnnie Walker Gold Label Reserve	Scotland	30
Johnnie Walker Blue Label	Scotland	45
Canadian Club 12	Canada	16
Chivas Regal 18	Scotland	18
Jameson	Ireland	16
Ardbeg Single Malt	Scotland	20
Lagavulin 16 Single Malt	Scotland	30
Michel Couvreur Very Sherried 25	France	60
Talisker 10 Single Malt	Scotland	20
Maker's Mark	USA	16
Woodford Reserve	USA	17
Michter's Bourbon	USA	17
Michter's Rye	USA	18
Bulleit Rye	USA	16
Octomole 14.1	Scotland	40
Glenfiddich 12	Scotland	15
Glenfiddich 15	Scotland	22
Port Charlotte 10	Scotland	24
Bruchladle Classic Laddie	Scotland	20

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HIGH TEA

SAVOURY

Smoked salmon open sandwich, cured melon, lemon myrtle ricotta, gin caviar
Brioche bun, aged wagyu pastrami, swiss cheese, baby cos, caramelised onion
Pumpkin, chickpea and walnut sandwich, pecorino snow
Beetroot arancini, truffle mayo, biquinho pepper

SWEET

Passionfruit & coconut delight
Cardamom and milk chocolate mousse with tonka bean, foam sponge
Mandarin cremeux on crispy and nutty base
Apple mousse lemon curd quenelles
Scones served with Meander Valley Double Cream, vanilla custard and
strawberry jam

TEA SELECTION

English Breakfast, Green Tea, Earl Grey, Peppermint, Chamomile, Lemon and
Ginger

PRICING

\$75 Per Person

\$85 Per Person with a glass of Moët & Chandon Impérial Brut

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CHILDREN'S HIGH TEA

SAVOURY

Smoked ham and tomato sandwich

Wagyu beef cheeseburger

Mac and cheese ball

SWEET

Berry jelly biscuit

Vanilla profiterole

Chocolate cake

Scones served with Meander Valley Double Cream and strawberry jam

TEA SELECTION

English Breakfast, Green Tea, Earl Grey, Peppermint, Chamomile, Lemon and
Ginger

PRICING

\$40 Per Person

The Bar

Thank you for visiting.
We look forward to welcoming you again soon.

@intercontinentaldoublebay @thebardoublebay



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