



INTERCONTINENTAL.
SYDNEY



IN-ROOM DINING

IN-ROOM DINING

TO PLACE YOUR ORDER, PLEASE SELECT THE
'INSTANT SERVICE' BUTTON ON YOUR TELEPHONE
OR SCAN THE QR CODE BELOW:



IN-ROOM DINING

BREAKFAST

Available from 6 am – 11 am

SET BREAKFAST

THE INTERCONTINENTAL SYDNEY BREAKFAST

42

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

Fresh seasonal fruit plate with berries

Bircher muesli, nuts, berries, chia seeds

or

Choice of one cereal:

Special K, Nutri-Grain, Cornflakes, Weet-Bix, Coco Pops, Rice Bubbles, All Bran, toasted muesli or oatmeal

A selection of pastries

Choice of bread: white, wholemeal, multigrain, sourdough, English muffin or gluten free

Served with your choice of preserves: strawberry, raspberry, apricot, orange marmalade or Australian honey

Your choice of Vittoria coffee or La Maison du Thé loose leaf tea

Full cream, skim, soy, almond, lactose free milk available on request

THE INTERCONTINENTAL SYDNEY DELUXE BREAKFAST

54

Choose from the InterContinental Sydney breakfast with the addition of

Two free range eggs, cooked to your liking

Double smoked bacon, lemon myrtle chicken sausage, mushrooms,

hash brown, slow roasted tomato

LIFESTYLE BREAKFAST

48

Your choice of:

Cucumber, lime, baby spinach, Granny Smith apple, mint smoothie or

Strawberry, blueberry, coconut water, watermelon smoothie or

Ginger, carrot and apple juice

Bircher muesli, nuts, berries, chia seeds

Brookfarm muesli, berries, yoghurt

Seasonal fresh fruit and berries

Two poached free range eggs, sourdough, avocado, slow roasted tomato

Your choice of Vittoria coffee or La Maison du Thé loose leaf tea

Full cream, skim, soy, lactose free milk available on request

AMERICAN BREAKFAST

58

Choose from the InterContinental Sydney breakfast with the addition of

Two free range eggs, cooked to your liking

Double smoked bacon, lemon myrtle chicken sausage, slow roasted tomato

Pancakes with maple syrup and fresh berries

Your choice of Vittoria coffee or La Maison du Thé loose leaf tea

Full cream, skim, soy, lactose free milk available on request

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

Please dial 3 to place your order with In-Room Dining.

An \$8 delivery charge will be added to your bill. Prices are inclusive of GST.

IN-ROOM DINING



IN-ROOM DINING

À LA CARTE BREAKFAST

Available from 5am to 11am

TWO EGGS YOUR STYLE	20
Fried, poached, boiled, scrambled or slow cooked	
<i>Served with your choice of white, wholemeal or sourdough bread</i>	
THREE EGG OMELETTE	24
Whole egg or egg white	
<i>Served with slow roasted tomato and with your choice of fillings:</i>	
Ham, cheese, tomato, onion, spinach, mushroom, smoked salmon	
EGGS BENEDICT	25
Two poached eggs, sourdough, hollandaise, slow roasted tomato	
BEEF AND SINGAPORE NOODLE STIR-FRY	23
Chinese cabbage, bok choy, chilli, curried soy sauce	
VEGAN PEANUT BUTTER SMOOTHIE BOWL (V, GF, DF)	24
Blueberries, goji, hemp seed, puffed rice	
BIRCHER MUESLI	19
Nuts, berries, chia seeds	
PANCAKES OR WAFFLES	26
Berry compote, organic maple syrup	
CINNAMON FRENCH TOAST	27
Maple syrup, berry compote, chocolate nibs	
TOMATO AND SPINACH FRITTATA (V, GF)	28
Smoked tomato relish, spinach leaves, olive oil	
ORGANIC OATMEAL (V, DF)	20
Almond milk, honey, coconut, roasted almonds	
ASSORTED SELECTION OF COLD CUTS	26
Smoked salmon, salami, turkey, roast ham	

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À LA CARTE BREAKFAST

Available from 5am to 11am

BREAKFAST SIDE ORDERS	12 each
Double smoked bacon	
Lemon myrtle chicken sausage	
Avocado	
Sautéed mushroom	
Hash brown	
Grilled tomato	
Baked beans	
Smoked salmon	
Sliced ham	
Salami	
CHOICE OF THREE FRESHLY BAKED ITEMS	16
Plain or chocolate croissant, Danish pastry, muffin or low fat muffin	
BREAD BASKET	16
Select from: white, wholemeal or sourdough toast, bread roll, gluten-free bread, baguette, rye or toasted banana bread	
<i>With your choice of strawberry preserve, raspberry, apricot, orange marmalade or Australian honey</i>	
FRESH FRUITS, YOGHURTS AND CEREALS	12 each
Plain yoghurt and fresh fruit served with your choice of cereal:	
Special K, Nutri-grain, Cornflakes, All Bran, Coco Pops, Rice Bubbles, Weet-Bix, Brookfarm Granola with Cacao and Coconut (GF)	
<i>Full cream, skim, soy, lactose free milk available on request</i>	
SLICED FRUIT AND BERRIES (V, GF, DF)	20
SEASONAL FRUIT SALAD (V, GF, DF)	18
LOW FAT AND ASSORTED YOGHURTS	12 each

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À LA CARTE BREAKFAST

Available from 5am to 11am

JUICE

JUICES

Orange, grapefruit, apple, pineapple, tomato, cranberry

14

CREATE YOUR OWN FRESH JUICE

Orange, grapefruit, apple, pineapple, watermelon, beetroot, celery, carrot, cucumber, lemon, ginger

21

OUR BLENDS

Cucumber, lime, baby spinach, Granny Smith apple, mint

Watermelon, strawberry, blueberry, coconut water

Beetroot, carrot, pineapple, celery

Ginger, carrot, lemon, apple

18

CHILDREN'S BREAKFAST

TWO EGGS YOUR STYLE

Fried, poached, boiled, scrambled, slow cooked

Served with your choice of white, wholemeal or sourdough bread

20

PANCAKES

Maple syrup and cream

20

BABY SEASONAL FRUIT SALAD (V, GF, DF)

15

CHILDREN'S FRENCH TOAST

Chocolate and cream

20

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ALL DAY DINING

Available from 11am to 11pm

SOUP

Asian chicken broth, shredded chicken, shiitake, bok choy, rice noodles	25
Curried lentil and coconut soup (GF, V, DF)	26
Roast butternut pumpkin, lavosh (GF, V, DF)	26

SALAD

Baby cos, parmesan croutons, soft boiled egg, bacon crumble, Caesar dressing	26
Bbq tempeh, freekeh, isot pepper and fried radish (GF, V, DF)	23
Buddha bowl quinoa, broccolini, beetroot, roasted pumpkin, hemp seeds, avocado (GF, V, DF)	28

APPETISERS

Vannella Burrata, ox heart tomato, nasturtium, fig balsamic (GF)	25
Charcuterie, pickles, dijon, sourdough	30
Sydney rock oysters (six pieces), finger lime	42
Prawn cocktail buns (three pieces)	36
Kangaroo sausage rolls and rhubarb, beetroot ketchup (six pieces)	18

BURGERS, SANDWICHES, LIGHT BITES

Club sandwich, roast turkey breast, grilled bacon, fried egg, cos, tomato, avocado	34
Beef burger, brisket patty, aged cheddar, smoky tomato relish, pickle, cos, tomato	34
Vegan wrap, miso hummus, falafel, pomegranate molasses, pickles (V)	30
Green sandwich, avocado, spinach, cucumber, Aleppo pepper and green onion labneh (V)	30

MAINS

Casarecce, pomodoro, pesto, ricotta (V)	33
Squid ink linguini, prawn, cherry tomato, garlic, fennel pollen (DF)	42
Charred eggplant, black barley, smoked labneh, Aleppo butter, sweet potato leaf (V)	34
Rockpool of regional seafood: Balmain bug, gulf prawn, scallops, octopus, caviar, samphire, shellfish consume (GF, DF)	48
Chiang Mai chicken curry, Thai basil, peanuts, served with jasmine rice	40
Lamb shoulder, heirloom carrots, eggplant puree, braised figs (GF, DF)	48

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ALL DAY DINING

Available from 11am to 11pm

FROM THE GRILL

Southern Highlands grain fed rib eye 350g (GF, DF)	65
Southern prime sirloin 250g (GF, DF)	49
Riverina angus rump 200g	43
Pork cutlet 250g (GF, DF)	49
Corn-fed chicken breast 220g (GF, DF)	36
Tasmanian salmon 200g (GF, DF)	46

All grill items served with charred peppers, asparagus, chimichurri and red wine jus

SIDES

Roast heirloom carrots, hummus, pumpkin and hemp seeds (V, GF, DF)	13
Char-grilled broccolini, macadamia cream, Davidson plum dukkah (V, GF, DF)	13
Coral leaf salad, botanical vinaigrette (V, GF, DF)	13
Steamed jasmine rice (V, GF, DF)	13
Sea salt fries, aioli	13

DESSERT

Milk chocolate tart, sablé Breton, caramel cream, raspberry, macadamia crumble	18
Lemon pavlova, lemon cream, fresh berries salad, mint, blueberry compote	18
Baked cheesecake, passion fruit, raspberry, sesame, vanilla crumble, fresh cream	18
Cherry empanadas (three pieces)	24
Sliced fruit and berries (V, GF, DF)	20
Ice cream (choice of three flavours)	

CHEESE

Adelaide Hills double brie	20
Maffra cloth aged cheddar	20
Oak blue cheese	20
The pear, alpine style semi-hard cheese	20

All cheese served with lavosh, quince paste

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LATE NIGHT MENU

Available from 11pm to 6am

THREE EGG OMELETTE	24
Whole egg or egg white	
<i>Served with slow roasted tomato and with your choice of fillings</i>	
Ham, cheese, tomato, onion, spinach, mushroom, smoked salmon	
ROAST BUTTERNUT PUMPKIN SOUP AND LAVOSH (GF, V, DF)	26
CAESAR SALAD	
Baby cos, parmesan croutons, soft boiled egg, bacon crumble, Caesar dressing	26
CHARCUTERIE	
Pickles, dijon, sourdough	30
KANGAROO SAUSAGE ROLLS (six pieces)	18
Rhubarb and beetroot ketchup	
CLUB SANDWICH	34
Roast turkey breast, grilled bacon, fried egg, cos, tomato, avocado	
BEEF BURGER	34
Brisket pattiy, aged cheddar, smoky tomato relish, pickle, cos, tomato	
VEGAN WRAP	30
Miso hummus, falafel, pomegranate molasses, pickles (V)	
CASARECCE POMODORO PASTA	
Pesto and ricotta	33
CHARRED EGGPLANT	34
Black barley, smoked labneh, Aleppo butter, sweet potato leaf (V)	
CHIANG MAI CHICKEN CURRY	40
Thai basil, peanuts, served with jasmine rice	
SPAGHETTI BOLOGNESE	34
MILK CHOCOLATE TART	18
Sablé Breton, caramel cream, raspberry, macadamia crumble	
SLICED FRUIT AND BERRIES (V, GF, DF)	20

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PLANET TREKKERS

SMALL PLATES

SMILEY TOMATO SOUP (GF, DF, V)	14
A bowlful of hot, hearty tomato soup, cooked with the reddest plum tomatoes and topped off with a dollop of fresh cream.	
CRUNCHY VEGGIES AND HUMMUS DIP (GF, V)	14
Served with cherry tomatoes, mozzarella and veggie sticks for dipping. Hummus is a popular and traditional Middle Eastern dish made with chickpeas.	
BROCCOLI SWEET CORN FRITTERS (V)	14
A crispy, fluffy fritter filled with broccoli, sweet corn and a little bit of melted cheese	

BIG PLATES

WOK AND ROLL PAD THAI	19
Stir-fried rice noodles, vegetables and prawns twisted and turned in a hot wok. We serve it with peanuts for sprinkling and lime for squeezing	
HAPPY TOMATO RISOTTO (GF, V)	19
Say “ciao” to this Italian Risotto made with fresh basil and Parmesan cheese. Did you know in Venice risotto is often served as a traditional festive meal?	
CHINESE FRIED RICE WITH CHICKEN	19
A tender chicken breast cooked with honey, soy sauce and garlic. The dish comes with soft, fragrant rice stir-fried with peas and sweet corn.	
PENNE PASTA WITH RED-RED SAUCE (V)	19
This classic pasta dish includes three of the foods Italy is most famous for pasta, tomatoes and Parmesan cheese.	
KRISPIE FISH FINGERS	19
Golden fish fingers coated with crushed Rice Bubbles served with healthy cherry tomatoes, fresh cucumber and carrot sticks.	
YUMMY MINI BEEF BURGERS	19
Two perfectly grilled homemade mini beef burgers, served with a fresh salad. Legend has it that the birthplace of the ‘Burger’ is Athens, Texas in the USA.	

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PLANET TREKKERS

SIDES

SCRUMMY POTATO & PUMPKIN MASH (V, GF) 10
Potato and pumpkin mashed together for you to shape anyway you like.
Did you know the largest pumpkin on record is bigger than a baby elephant?

A-MAIZE-ING CORN-ON-THE-COB (V, GF) 10
Interestingly there is always an even number of ears on a cob of corn.
Corn is also grown on every continent in the world except Antarctica.

HOMEMADE FRENCH FRIES 10
These golden homemade French fries are parboiled before frying,
to make them a healthier side serving.

DESSERTS

VERY BERRY YOGHURT ICE CREAM 10
Say this five times as fast as you can, "I would like a very berry dairy dessert!"

ICED WATERMELON POPSICLES 10
Stay cool and fresh with this slurpable sweet dessert.
Did you know that you can find square-shaped watermelons in Japan?

CHOCOLATE BROWNIE ICE CREAM SUNDAE 10
A do it yourself chocolate brownie topped with classic vanilla ice cream
and served with fresh fruits and sprinkles

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BEVERAGES

CHAMPAGNE

		glass	bottle
G.H. Mumm Grand Cordon, Brut Champagne	Reims, France	29	175
G.H. Mumm Grand Cordon, Rosé Champagne	Reims, France		190
Moët & Chandon, Brut Imperial Champagne	Reims, France		195
R de Ruinart, Brut Champagne	Reims, France		310
R de Ruinart, Blanc de Blanc	Reims, France		360

SPARKLING

Bimbadgen, Semillon Sparkling	Hunter Valley, NSW	16	67
Bimbadgen, Moscato Rosé	Hunter Valley, NSW	16	67
La Gioiosa Superiore, Prosecco	Valdobbiadene, Italy	18	80

WHITE

Rockbare, Riesling	Clare Valley, SA		75
Penfolds-Koonunga Hill Autum, Riesling	Eden Valley, SA	17	85
The Lane-Block 2, Pinot Gris	Adelaide Hills, SA		80
Dal Zotto, Pinot Grigio	King Valley, VIC	16.5	70
Vasse Felix-Filius, Chardonnay	Margaret River, WA		85
Te Mata, Sauvignon Blanc	Hawkes Bay, NZ	17	75
Bimbadgen Ridge, Chardonnay	Hunter Valley, NSW	15	65
Bimbadgen Ridge, Semillon Sauvignon Blanc	Hunter Valley, NSW	15	65

ROSÉ

Bimbadgen, Tempranillo	Hunter Valley, NSW	16.5	70
AIX	Coteaux d'Aix en Provence, France	20	95

RED

Two Hands, Shiraz	Barossa Valley, SA		110
Mountadam 550, Shiraz	Barossa Valley, SA	17	70
Dalrymple, Pinot Noir	Pipers River, TAS		120
Josef Chromy-Pepik, Pinot Noir	TAS	16.5	75
Pennys Hill "Malpas Rd", Merlot	McLaren Vale, SA	17	80
Climbing, Merlot	Orange, NSW		70
The Siding-Wynns, Cabernet Sauvignon	Coonawarra, SA		80
Pocketwatch, Cabernet Sauvignon	Central Ranges, NSW	16.5	70
Bimbadgen Ridge, Shiraz Cabernet	Hunter Valley, NSW	16	65

BEVERAGES

DESSERT WINE & FORTIFIED WINE

2016 Frogmore Creek, Iced Riesling (90ml)	Coal River Valley, TAS	18
Hanwood Grand Tawny (60ml)	Riverina, NSW	15
Penfolds Grandfather Rare Tawny (60ml)	SA	32

LOCAL & CRAFT BEER

James Boag's Premium Light Lager	TAS	11
Furphy Refreshing Ale	VIC	12
Little Creatures Pale Ale	VIC	13
Malt Shovel Brewers XPA	NSW	16
Sydney Beer Co Lager	NSW	13

INTERNATIONAL BEER

Birra Moretti Lager	Italy	12.5
Heineken Lager	Netherlands	12.5

CIDER

Little Creatures Pipsqueak Apple	VIC	14
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COLD BEVERAGES

Pepsi, Pepsi Max, Schweppes Lemonade, Solo Lemon, Pink Lemonade, Soda Water, Tonic Water, Dry Ginger Ale, Lemon Lime and Bitters, Bundaberg Ginger Beer		8
Fruit Iced Tea		11
Apani Still and Sparkling (500ml)		10
Apani Still and Sparkling Water (750ml)		14

COFFEE & TEA

VITTORIA COFFEE		8
Decaffeinated, Espresso, Double Espresso, Long Black, Cappuccino, French Press Flat White, Café Latte, Café Mocha, Chai Latte, Hot Chocolate, Iced Latte, Iced Chocolate		

LA MAISON DU THÉ LOOSE LEAF TEA		7
Green Tea, English Breakfast, Earl Grey, Peppermint, Chamomile, Ginger & Lemon, Chai Tea		

INTERCONTINENTAL SYDNEY

117 Macquarie Street, Sydney NSW 2000

To make a reservation or for more information,
call +61 2 9253 9000 or visit our Concierge team