



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

45

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 strawberry, raspberry, apricot, orange marmalade and 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

56

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

50

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

60

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 9 to place your order with In-Room Dining.

Please let one of our team know if you have any specific dietaries, food allergies or food intolerances.

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

<b>TWO EGGS YOUR STYLE</b>	22
Fried, poached, boiled, scrambled or slow cooked	
<i>Served with your choice of white, wholemeal or sourdough bread</i>	
<b>THREE EGG OMELETTE</b>	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	
<b>HAM EGGS BENEDICT</b>	25
Two poached eggs, double smoked ham, english muffin, hollandaise, slow roasted tomato	
<b>VEGETARIAN NASI GORENG STYLE RICE (V, DF)</b>	28
Kecap manis, fried onion, chili, fried egg, tomato and cucumber	
<b>SMASHED AVOCADO (V, DF)</b>	24
Avocado, poached egg, Davidson plum za'atar, toasted sourdough	
<b>BIRCHER MUESLI (V)</b>	19
Nuts, berries, chia seeds	
<b>PANCAKES OR WAFFLES (V)</b>	26
Berry compote, maple syrup	
<b>CINNAMON FRENCH TOAST (V)</b>	27
Maple syrup, berry compote, chocolate nibs	
<b>SWEET CORN FRITTERS (V, GF)</b>	28
Crushed avocado, smoked tomato relish	
<b>PORRIDGE (V, DF)</b>	20
Almond milk, honey, coconut, roasted almonds	
<b>ASSORTED SELECTION OF COLD CUTS</b>	26
Smoked salmon, salami, turkey, roast ham	

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### À LA CARTE BREAKFAST

Available from 5am to 11am

#### BREAKFAST SIDE ORDERS

13 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

18

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

*Served with strawberry preserve, raspberry, apricot, orange marmalade and Australian honey*

#### FRESH FRUITS, YOGHURTS AND CEREALS

##### SLICED FRUIT AND BERRIES (V, GF, DF)

20

##### SEASONAL FRUIT SALAD (V, GF, DF)

18

##### LOW FAT AND ASSORTED YOGHURTS

12

##### CEREALS

12

Your choice of cereal:

*Special K, Nutri-grain, Cornflakes, All Bran, Coco Pops, Rice Bubbles, Weet-Bix,*

Brookfarm Granola with Cacao and Coconut (GF)

*Your choice of full cream, skim, soy, lactose free milk available on request*

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### À LA CARTE BREAKFAST

Available from 5am to 11am

#### BREAKFAST JUICES

##### JUICES

Orange, mango, 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, oven baked, omelette

*Served with your choice of white, wholemeal or sourdough bread*

21

##### PANCAKES

Maple syrup and cream

21

##### BABY SEASONAL FRUIT SALAD (V, GF, DF)

15

##### CHILDREN'S FRENCH TOAST

Chocolate and cream

21

#### FLEXIBLE DINING

Any time plates

##### SWEET CORN FRITTERS (V,GF)

Crushed avocado, poaches egg, tomato and chili salsa

28

##### MISO GLAZED MUSHROOMS (V, DF)

baby spinach, poached egg, charred sourdough, Aleppo pepper

26

#### NOURISH BOWLS

##### SEARED TUNA POKE BOWL (GF, DF)

Brown rice, cucumber, seaweed salad, avocado, pickled ginger, sesame seeds

26

##### BUDDHA BOWL (V, GF, DF)

Quinoa, roast pumpkin, avocado, edamame, semi dried tomato, green goddess dressing, pumpkin seed, dukkah

28

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## IN-ROOM DINING

### ALL DAY DINING

Available from 11am to 10:30pm

#### SOUP

ASIAN CHICKEN BROTH 25

Shredded chicken, shitake, bok choy, rice noodles

HARISSA SPICED TOMATO AND CAPSICUM SOUP (V, DF) 25

Grilled olive and rosemary bread

ROAST BUTTERNUT PUMPKIN (V, DF) 24

Charred sourdough

#### SALAD

CAESAR SALAD 26

Baby gem, bacon, soft boiled egg, parmesan, croutons

FALAFEL BOWL (V, GF, DF) 28

Caramelised onion hummus, pickles, tabouli, baby cucumber, Davidson plum zaatar

BUDDHA BOWL (V, GF, DF) 28

Quinoa, roast pumpkin, avocado, edamame, semi dried tomato, green goddess dressing, pumpkin seed dukkah

#### SALAD ADDITIONS

*Grilled chicken* 10

*Smoked salmon* 12

#### APPETISERS

VANNELLA BURRATA (V) 27

Heirloom cherry tomatoes, basil, fig balsamic, grilled rosemary and olive bread

CHARCUTERIE SELECTION 48

Prosciutto di parma, squid ink and truffle salami, mortadella, wagyu bresaola, pickles, sourdough

HALF DOZEN SYDNEY ROCK OYSTER (GF, DF) 38

Finger lime mignonette

MISO GLAZED MUSHROOMS (V, DF) 26

Baby spinach, poached egg, charred sourdough, Aleppo pepper

SEARED TUNA POKE BOWL (GF, DF) 26

Brown rice, cucumber, seaweed salad, avocado, pickled ginger, sesame dressing

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## IN-ROOM DINING

### ALL DAY DINING

Available from 11am to 10:30pm

### BURGERS AND SANDWICH

*All burgers and sandwiches served with fries or salad*

CLUB SANDWICH	35
Roast turkey breast, grilled bacon, fried egg, cos, tomato	
BEEF BURGER	35
Brisket pattie, aged cheddar, smoky tomato relish, pickle, cos, tomato	
CRISPY CHICKEN WRAP WITH SLAW	30
Avocado, jalapeno mayonnaise	
VEGAN BURGER (V, DF)	33
Pumpkin pattie, vegan burger sauce, alfalfa, pickles, potato bun	

### MAINS

CARARECCE PASTA (V)	34
Pomodoro, chilli, olives, basil, ricotta	
GARLIC PRAWN LINGUINI	42
Parsley, green pea, asparagus, mascarpone	
ROAST CABBAGE, CHICKPEA AND LENTIL TAGINE (V, GF, DF)	34
Olive, apricot, preserved lemon	
SEARED BARRAMUNDI (GF, DF)	42
Braised fennel, roast cherry tomato, lemon myrtle hollandaise	
CHIANG MAI CHICKEN CURRY	40
Thai basil, peanuts, served with jasmine rice	
ROAST PORK BELLY (GF, DF)	48
Davidson plum, braised red cabbage, asparagus, jus	

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### ALL DAY DINING

Available from 11am to 10:30pm

### FROM THE GRILL

*With fondant potato, grilled asparagus, baby capsicum and jus*

Tasmanian salmon 200g	46
Corn fed chicken breast 220g	38
Grain fed rib eye 350g	65
Grass fed sirloin 300g	52
Riverina angus rump	50
Lamb rack	70

### SIDES

Roasted heirloom carrots, smoked hummus pumpkin seed dukkah (V, DF, GF)	14
Char grilled broccolini, macadamia cream, davidson plum zaatar (V, DF, GF)	14
Garden leaf salad, botanical dressing (V, DF, GF)	14
Steamed jasmine rice (V, DF, GF)	14
Sea salt fries, aioli	14

### CHEESE

DOUBLE BRIE, AGED CHEDDAR, BLUE CHEESE	28
Served with lavosh, quince paste	

### DESSERT

ORANGE COINTREAU CHOCOLATE TART	19
Sablé breton, butterscotch sauce, hazelnut crumble	
LIME AND LEMON PAVLOVA (V, GF)	19
Fresh berries salad, mint, blueberry compote	
BAKED MAPLE CHEESECAKE (V, GF)	19
Caramelized pecan, raspberries, passionfruit, fresh cream	
COCONUT MANGO CREMEUX	19
Biscuit dacquoise, saffron curd, dehydrated mandarin (V)	
SLICED FRUIT AND BERRIES (V, GF, DF)	20
ICE CREAM (CHOICE OF THREE FLAVOURS)	8 per scoop

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## IN-ROOM DINING

### LATE NIGHT MENU

Available from 10:30pm to 6am

ROAST BUTTERNUT PUMPKIN (V, DF)	24
Charred sourdough	
CAESAR SALAD	26
Baby gem, bacon, soft boiled egg, parmesan, croutons	
THREE EGG OMELETTE <i>Whole egg or egg white</i>	24
Served with slow roasted tomato and with your choice of fillings: ham, cheese, tomato, onion, spinach, mushroom, smoked salmon	
CHARCUTERIE SELECTION	48
Prosciutto di parma, squid ink and truffle salami, mortadella, wagyu bresaola, pickles, sourdough	
MISO GLAZED MUSHROOMS (V, DF)	26
Baby spinach, poached egg, charred sourdough, aleppo pepper	
CLUB SANDWICH	35
Roast turkey breast, grilled bacon, fried egg, cos, tomato with fries	
BEEF BURGER	35
Brisket pattie, aged cheddar, smoky tomato relish, pickle, cos, tomato with fries	
CRISPY CHICKEN WRAP WITH SLAW	30
Avocado, jalapeno mayo mayonnaise with fries	
VEGAN BURGER (V, DF)	33
Pumpkin pattie, vegan burger sauce, alfalfa, pickles, potato bun with fries	
CASARECCE PASTA (V)	34
Pomodoro, chilli, olives, basil, ricotta	
SPAGHETTI BOLOGNESE	38
CHIANG MAI CHICKEN CURRY	40
Thai basil, peanuts, served with jasmine rice	
GRAIN FED RIB EYE 350G	65
Fondant potato, grilled asparagus, baby capsicum and jus	
ORANGE COINTREAU CHOCOLATE TART	19
Sablé breton, butterscotch sauce, hazelnut crumble	
LIME AND LEMON PAVLOVA (V, GF)	19
Fresh berries salad, mint, blueberry compote	

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### PLANET TREKKERS

#### SMALL PLATES

- SMILEY TOMATO SOUP (GF, DF, V)** 15  
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)** 16  
A crispy, fluffy fritter filled with broccoli, sweet corn and a little bit of melted cheese

#### BIG PLATES

- WOK AND ROLL PAD THAI** 21  
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)** 20  
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** 21  
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 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** 20  
Golden fish fingers coated with crushed Rice Bubbles served with healthy cherry tomatoes, fresh cucumber and carrot sticks.
- YUMMY MINI BEEF BURGERS** 20  
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	40	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	70
Bimbadgen, Moscato Rosé	Hunter Valley, NSW	17	72
La Gioiosa Superiore, Prosecco	Valdobbiadene, Italy	18	80

### WHITE

Rockbare, Riesling	Clare Valley, SA		76
Penfolds-Koonunga Hill Autum, Riesling	Eden Valley, SA	18	85
Man O'War 'Waiheke Island' Pinot Gris	Waiheke Island, NZ		85
Dal Zotto, Pinot Grigio	King Valley, VIC	16	72
Domaine William Fevre Petit Chablis, Chablis	France		120
Te Mata, Sauvignon Blanc	Hawkes Bay, NZ	17	78
Bimbadgen Ridge, Chardonnay	Hunter Valley, NSW	15	68
Vasse Felix-Filius, Chardonnay	Margaret River, WA		85

### ROSÉ

Bimbadgen, Tempranillo	Hunter Valley, NSW	16	70
AIX	Coteaux d'Aix en Provence, France	22	100

### RED

Josef Chromy-Pepik, Pinot Noir	Relbia, TAS	17	75
Domaine Roux Les Cottes Pinot Noir Vin de France	Burgundy France		110
Nepenthe Altitude Shiraz	Adelaide Hills, Shiraz	17	75
Lark Hill Grenache-Shiraz-Mourvedre	Canberra District NSW		80
Bimbadgen Ridge, Shiraz Cabernet	Hunter Valley, NSW	16	65
Pocketwatch, Cabernet Sauvignon	Central Ranges, NSW	16	70
Te Mata Awatea, Cabernet Merlot	Ox Bay, NZ		130
Jim Barry Cabernet Malbec	Clare Valley, SA		90



## BEVERAGES

### DESSERT WINE & FORTIFIED WINE

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

### LOCAL & CRAFT BEER

4 Pines Pale Ale, 5.1%	NSW	13
Mountain Goat Organic Steam Ale, 4.5%	VIC	14
Balter, Cerveza, 4%	QLD	13
Cascade Premium Light, 2.4%	TAS	12

### INTERNATIONAL BEER

Peroni Nastro Azzurro, 5%	IT	13
Asahi Super Dry, Lager, 5%	JP	14

### OTHER

Brookevale Union Ginger Beer, 4%	NSW	14
Asahi Super Dry Zero, 0.0%	JP	10

### 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 Oro Blend - 100% Arabica	small	large
Short/Long Black, Piccolo Macchiato	8	8.50
Flat White, Latte, Cappuccino, Chai Latte, Mocha & Hot Chocolate	8	8.50
French Press Coffee (2 cups)		12
Iced Latte, Long Black, Iced Chocolate		10

### POT OF LA MAISON DU THÉ LOOSE LEAF TEA

English Breakfast, Earl Grey, Chai Tea, Peppermint, Sencha Green Tea, Chamomile, Lemon & Ginger	8
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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