



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



IN-ROOM DINING

BREAKFAST

Available from 6 am – 11 am

SET BREAKFASTS

CONTINENTAL BREAKFAST

40

Artisan pastry basket

Fresh seasonal fruit plate

Choice of one juice: Orange, pineapple, cranberry, apple, tomato

Choice of one cereal: Bircher muesli w/ dried fruits & forest berries, Special K, Nutri-Grain, Cornflakes, Weet-Bix, Coco Pops, Rice Bubbles, All Bran, toasted muesli

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

Served with strawberry jam, raspberry jam, orange marmalade & Australian honey

Choice of Campos coffee or Origin loose leaf tea

Choose from full cream, skim, soy, almond or lactose free milk

DELUXE BREAKFAST

55

Your choice of selection from Continental Breakfast

Plus two free range eggs - cooked to your liking, double smoked bacon, lemon myrtle chicken sausage, mushrooms, hash brown, slow roasted tomatoes

LIFESTYLE BREAKFAST

56

Choice of one juice:

Immune booster: carrot, orange, celery, ginger and turmeric

Green Goddess: baby spinach, cucumber, celery, apple and lemon

Bircher muesli, nuts, berries, chia seeds

Yoghurt, seasonal berries

Two poached free range eggs, sourdough, avocado, slow roasted herb tomatoes, feta cheese

Choice of Campos coffee or Origin loose leaf tea

Choose from full cream, skim, soy, almond or lactose free milk

AMERICAN BREAKFAST

60

Your choice of selection from Continental Breakfast

Plus two free range eggs - cooked to your liking, double smoked bacon, lemon myrtle chicken sausage, mushrooms, hash brown, slow roasted tomatoes.

Pancakes with maple syrup and fresh berries

Choice of Campos coffee or Origin loose leaf tea

Choose from full cream, skim, soy, almond or lactose free milk

(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

À LA CARTE BREAKFAST Available from 5am to 11am

TWO EGGS YOUR WAY Fried, poached, boiled or scrambled <i>Served with your choice of white, wholemeal or sourdough bread</i>	22
THREE EGG OMELETTE Served with slow roasted tomato and your choice of fillings: <i>Ham, cheese, tomato, onion, spinach, mushroom, smoked salmon</i>	25
EGGS BENEDICT Two poached eggs, double smoked ham, English muffin, hollandaise, slow roasted herb tomato	26
NASI GORENG (V, DF) Fried onion, fried egg, tomato, cucumber, chilli, kecap manis	29
SMASHED AVOCADO (V, DF) Avocado, poached eggs, Davidson plum za'atar, sourdough	26
SWEET CORN FRITTERS (V, DF) Smashed avocado, poached eggs, tomato and chilli salsa	28
BIRCHER MUESLI (V) Dried fruits, forest berries, chia seeds	19
PANCAKES OR WAFFLES (V) Berry compote, maple syrup	26
CINNAMON FRENCH TOAST (V) Berry compote, maple syrup, chocolate nibs	27
PORRIDGE (V, DF) Almond milk, honey, almonds, toasted coconut	20
BREAKFAST COLD CUTS Tasmanian smoked salmon, salami, turkey, double smoked ham	28

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À LA CARTE BREAKFAST

Available from 5am to 11am

BREAKFAST SIDES

Double smoked bacon, smoked salmon	12 each
Lemon myrtle chicken sausage, sliced ham, salami	10 each
Avocado, sautéed mushrooms, crispy potato gems, herb roasted tomato, baked beans	8 each

FRESHLY BAKED PASTRY BASKET

19

Croissant, assorted danishes, low fat muffin

BREAD BASKET

18

White, wholemeal, sourdough, rye bread, banana bread

Served with strawberry jam, raspberry jam, orange marmalade, Australian honey

SEASONAL FRUIT SALAD (V, GF, DF)

18

LOW FAT AND ASSORTED YOGHURTS (V, GF, DF)

12

CEREAL

12

Your choice of cereal:

Bircher muesli w/ dried fruits & forest berries, Special K, Nutri-Grain, Cornflakes, Weet-Bix, Coco Pops, Rice Bubbles, All Bran, toasted muesli

Served with your choice of full cream, skim, soy or lactose free milk

BREAKFAST JUICES

COLD PRESSED JUICES

15

Watermelon, green apple, strawberry, lime

Green apple, celery, pear, lemon, spinach, ginger

Valencia orange

JUICES

12

Orange, mango, apple, pineapple, tomato, cranberry

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CHILDREN'S BREAKFAST Available from 5am to 11am

TWO EGGS YOUR WAY	
Fried, poached, boiled, scrambled, omelette	22
<i>Served with your choice of white, wholemeal or sourdough bread</i>	
PANCAKES	22
Maple syrup, berries, cream	
FRENCH TOAST	22
Chocolate, cream	
SEASONAL SLICED FRUIT SALAD (V, GF, DF)	18

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ALL DAY DINING

Available from 11am to 10:30pm

SOUP

ASIAN CHICKEN NOODLE (GF, DF)	26
Shredded chicken, wild mushrooms, rice noodles, Asian greens, lemon	
CELERIAC AND APPLE SOUP (V, VE)	25
Salsa verde, grilled bread	
CREAMY BUTTERNUT PUMPKIN SOUP (V)	25
Grilled herb and rosemary focaccia	

SALADS

CLASSIC CAESAR SALAD	27
Baby gem, candy bacon, poached egg, anchovies, parmesan croutons	
QUINOA SALAD (V, GF)	27
Seasonal roast vegetables, preserved lemon, cumin yoghurt	
TUNA POKE BOWL (GF)	36
Seared tuna, wakame, seasonal roast vegetables, pickled radish, kewpie mayonnaise	

SALAD ADDITIONS

<i>Grilled chicken</i>	12
<i>Smoked salmon</i>	14

BURGERS AND SANDWICHES

Served with your choice of fries or salad

CLUB SANDWICH	35
Roast turkey breast, grilled bacon, fried egg, cos lettuce, tomato	
WAGYU BEEF BURGER	35
Laneway Wagyu patty, aged cheddar, smoky tomato relish, pickles, cos lettuce, tomato	
CRISPY CHICKEN WRAP	33
Avocado, classic slaw, jalapeno mayonnaise	
VEGAN BURGER (VE)	33
Lentil patty, pumpkin hummus, vegan mayo, pickles, potato bun	

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ALL DAY DINING

Available from 11am to 10:30pm

APPETISERS

OYSTERS (6) (GF, DF) Yuzu kosho mignonette, Murray cod roe	45
CHARRED PUMPKIN HUMMUS (VE) Wattleseed dukkah, chilli oil, sourdough	24
INTERCONTINENTAL CHARCUTERIE (FOR 2) Jamon serrano, squid ink and truffle salami, wagyu bresaola, marinated olives, pickles, sourdough	64
OTWAY PORK BELLY (GF) Apple textures, mustard fruits, marjoram	35
TOMATO AND CHEESE ARANCINI (V) Citrus mayonnaise, shaved parmesan	28

MAINS

SEAFOOD SAFFRON LINGUINI Mussels, calamari, fish, king prawns, tomato medley, samphire	52
HUMPTY DOO BARRAMUNDI (GF) Carrot cream, broccolini, potato hash, grilled lemon	44
CHIANG MAI CHICKEN CURRY Bok choy, jasmine rice	40
CHICKEN SCHNITZEL (GF, DF) Sage and fried capers, green peas, bacon butter, grilled lemon	42
STICKY PORK RIBS (GF) BBQ sauce, classic slaw	42
GREEN PEAS AND POTATO GNOCCHI (VE) Sugo, red peppers, vegan cheese	40
HOUSE PENNE PASTA (V) Wild mushrooms, wilted spinach, buffalo mozzarella	42

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ALL DAY DINING

Available from 11am to 10:30pm

FROM THE GRILL

Served with Potato gratin, grilled broccolini, caramelised red onion and jus

TASMANIAN SALMON 200G	46
CORN FED CHICKEN BREAST 220G	40
GRAIN FED RIB EYE 300G	72
LAMB BACKSTRAP 200G	62
EYE FILLET 200G	68

SIDES

GREEN BEANS (GF)	16
Feta, preserved lemon dressing	
ROAST PUMPKIN (GF, VE)	14
Salsa verde, wattleseed dukkah	
SEASONAL GARDEN LEAF SALAD (GF, VE)	14
Botanical dressing	
STEAMED JASMINE RICE (V, DF, GF)	14
FRIES	14
Rosemary salt, aioli	

DESSERT

PEACH AND YOGHURT SEMI FREDDO (GF, V)	21
Oat meal crunch, berry curd	
CATALAN MAGNUM CHEESECAKE (GF, V)	21
Cassis, milk chocolate feuilletine, thyme crunch	
VEGAN CHOCOLATE NEST (VE, GF)	22
Saffron, pepper berry, matcha	
NO BAKE BLOOD ORANGE BRULEE TART (V)	21
Dessert lime, berries, scorched meringue	
SEASONAL SLICED FRUIT AND FOREST BERRIES (VE, GF)	21
ICE CREAM (CHOICE OF THREE FLAVOURS)	8 per scoop
CHEESE	42
Three cheese, lavosh, fig chutney	

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PLANET TREKKERS CHILDRENS MENU

Available from 11am to 10:30pm

SMALL PLATES

SMILEY TOMATO SOUP (GF, V)	15
CRUNCHY VEGGIES AND HUMMUS DIP (GF, V) Cherry tomatoes, mozzarella, veggie sticks	14
BROCCOLI SWEET CORN FRITTERS (V)	16

BIG PLATES

WOK AND ROLL PAD THAI Stir-fried rice noodles, vegetables, prawns	21
HAPPY TOMATO RISOTTO (GF, V) Basil, parmesan cheese.	20
CHINESE FRIED RICE WITH CHICKEN Honey, soy sauce, garlic, peas, sweet corn	21
PENNE PASTA WITH RED SAUCE (V)	19
KRISPIE FISH FINGERS Cherry tomatoes, cucumber, carrot sticks.	20
YUMMY MINI BEEF BURGERS	20

SIDES

SCRUMMY POTATO & PUMPKIN MASH (V, GF)	10
A-MAIZE-ING CORN-ON-THE-COB (V, GF)	10
HOMEMADE FRENCH FRIES	10

DESSERTS

VERY BERRY YOGHURT ICE CREAM	10
ICED WATERMELON POPSICLES	10
CHOCOLATE BROWNIE ICE CREAM SUNDAE	10

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LATE NIGHT MENU

Available from 10:30pm to 6am

CREAMY BUTTERNUT PUMPKIN SOUP (GF, DF) Grilled herb and rosemary focaccia	25
CLASSIC CEASAR SALAD Baby gem, candy bacon, poached egg, anchovies, parmesan croutons	27
THREE EGG OMELETTE Served with slow roasted tomato and your choice of fillings: <i>Ham, cheese, tomato, onion, spinach, mushroom, smoked salmon</i>	25
CLUB SANDWICH Roast turkey breast, grilled bacon, fried egg, cos lettuce, tomato	35
WAGYU BEEF BURGER Laneway wagyu patty, aged cheddar, smoky tomato relish, pickles, cos lettuce, tomato	35
VEGAN BURGER (VE) Lentil patty, pumpkin hummus, vegan mayo, pickles, potato bun	33
CRISPY CHICKEN WRAP Avocado, jalapeno mayonnaise, classic slaw	33
CHIANG MAI CHICKEN CURRY Bok choy, jasmine rice	40
CHICKEN SCHNITZEL (GF, DF) Sage and fried capers, green peas, bacon butter, grilled lemon	42
STICKY PORK RIBS (GF) BBQ sauce, classic slaw	42
HOUSE PENNE PASTA (V) Wild mushrooms, wilted spinach, buffalo mozzarella	42
HUMPTY DOO BARRAMUNDI (GF) Carrot cream, broccolini, potato hash, grilled lemon	44
BOMBE ALASKA Mango textures, freeze dried raspberries	21
SEASONAL SLICED FRUIT AND FOREST BERRIES (VE, GF, DF)	21

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FLEXIBLE DINING MENU

Available 24 hours

SWEET CORN FRITTERS (VE)	24
Avocado, tomato and chilli salsa fresca	
WILD MUSHROOMS (V)	27
Miso, spinach, aleppo pepper, poached eggs, grilled sourdough	
POKE BOWL (GF)	36
Seared Tuna, brown rice, avocado, cucumber, pickled ginger, kewpie mayo, nori	
BUDDHA BOWL (GF)	26
Quinoa, roast pumpkin, avocado, edamame, green goddess dressing	
ADDITIONS	
<i>Grilled chicken</i>	12
<i>Smoked salmon</i>	14

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BEVERAGES

CHAMPAGNE

		glass	bottle
G.H. Mumm Grand Cordon, Brut Champagne	Reims, France	40	175
NV Tattinger Brut Prestige	Reims, France		240
R de Ruinart, Blanc de Blanc	Reims, France		380

SPARKLING

Bimbadgen, Semillon Sparkling	Hunter Valley, NSW	16	70
Bimbadgen, Moscato Rosé	Hunter Valley, NSW		72
NV Bianca Vigna Prosecco	Veneto, Italy	18	85

WHITE

Penfolds-Koonunga Hill Autum, Riesling	Eden Valley, SA	20	95
Man O'War 'Waiheke Island' Pinot Gris	Waiheke Island, NZ	24	110
Domaine William Fevre Petit Chablis, Chablis	France		180
Te Mata, Sauvignon Blanc	Hawkes Bay, NZ	17	85
Bimbadgen Ridge, Chardonnay	Hunter Valley, NSW	20	95
Rising, Chardonnay	Yarra Valley, VIC	28	115

ROSÉ

Bimbadgen, Tempranillo	Hunter Valley, NSW	17	85
AIX Coteaux d'Aix-en-Provence Rosé	Provence, France	22	100

RED

Josef Chromy-Pepik, Pinot Noir	Relbia, TAS	17	85
Grasshopper Rock, Pinot Noir	Cenrtal Otaga, NZ		110
Yangarra Circle, Shiraz	McLaren Vale, SA		110
Bimbadgen Ridge, Shiraz Cabernet	Hunter Valley, NSW	17	85
Pocketwatch, Cabernet Sauvignon	Central Ranges, NSW	16	75
Château Tire Pe' Diem, Merlot	Bodeaux, France	20	95

DESSERT WINE & FORTIFIED WINE

Frogmore Creek, Iced Riesling (90ml)	Coal River Valley, TAS		20
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BEVERAGES

COCKTAILS

40

Serve two

SENCHA GIMLET

Beefeater London dry gin, citrus, sencha green tea

HIBISCUS MARTINI

Absolut vodka, Cointreau, hibiscus, citrus

LEMON MYRTLE NEGRONI

Beefeater London dry gin, Campari, Mancino rosso vermouth, lemon myrtle

TOMMY'S MARGARITA

Altos tequila, lime, agave

MACADAMIA OLD FASHIONED

Woodford bourbon, macadamia, simple syrup, bitters

LOCAL & CRAFT BEER

4 Pines, Pale Ale, 5.1%	NSW	13
Mountain Culture, Aussie Pale Lager 4%	NSW	16
Cascade Premium Light, 2.4%	TAS	13

INTERNATIONAL BEER

Peroni Nastro Azzurro, 5%	IT	13
Sierra Nevada, Pale Ale 5.6%	USA	16

OTHER

Willie Smith, 'Bone Dry' Apple 5.4%	TAS	15
Asahi, Super Dry Zero, 0.0%	JP	10

SOFT DRINKS

Coke, Coke Zero, Sprite, Soda Water, Tonic Water, Dry Ginger Ale, Lemon Lime & Bitters	7
StrangeLove Still and Sparkling (350ml)	6
StrangeLove Still and Sparkling Water (750ml)	12

COFFEE & TEA

CAMPOS COFFEE SUPERIOR ESPRESSO BLEND

Short/Long Black, Piccolo Macchiato	6
Flat White, Latte, Cappuccino, Chai Latte, Mocha, Hot Chocolate	6.50
French Press Coffee (2 cups)	12
Iced Latte, Iced Chocolate	8

ORIGIN LOOSE LEAF TEA

English Breakfast, Earl Grey, Chai Tea, Peppermint, Sencha Green Tea, Chamomile	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