



FOOD & BEVERAGE MENU



FOOD AVAILABLE UNTIL

Sunday - Thursday: 10pm

Friday - Saturday: 11pm

Please advise our friendly staff of any dietary requirements.
Visa, MasterCard and American Express payments incur a merchant
service fee of 1.9% and 3% for Diners and JCB in addition to the total
amount payable.

ALL DAY DINING

TO START

Garlic bread (V, CD) 12
Turkish bread, garlic butter

South Australian *Rio Vista* olives
(VG, NF, DF) 15
Warm marinated olives, chilli, bay leaf,
SKALA sourdough

InterContinental grazing board 45
Barossa smoked Wagyu beef, Prosciutto di
San Daniele, Salami Calabrese, hard cheeses,
olives, pickles, grilled sourdough

ENTRÉES

Spice marinated Hiramasa kingfish
wings & collars (DF, NF) 26
Togarashi, lemon myrtle, and lime aioli

Korean fried chicken (NF) 25
Gochujang glazed fried chicken, Asian slaw,
toasted sesame

Spencer Gulf king prawns (GF, DF, NF) 38
Chilli, garlic, roast pepper compote

Bruschetta (V, CD) 23
Medley of mushrooms, almond pesto,
Parmigiano Reggiano, truffle oil, sourdough

Crispy calamari (DF, NF) 26
Tom Yum, curry leaves, lime mayo,
herbaceous salad

Stracciatella (V, CD) 28
House caponata, vincotto, *SKALA* sourdough

Fremantle octopus (GF, DF, NF) 30
Grilled octopus, purple congo,
sundried tomato aioli, smoked paprika

Dips and pita (VG, CD) 19
Garlic dip, Hummus, eggplant dips,
pickles, pita bread

Mayura Station full blood
Wagyu skewers (2) (DF, NF) 34
Pickled daikon, wakame,
teriyaki sauce, furikake

LIGHT MAINS

Pumpkin minestrone (NF, V, CD) 25
Seasonal vegetables, cannelloni beans,
parmesan, garlic bread

InterContinental club sandwich
(CD, P) 32
Chicken, bacon, egg, avocado, tomato,
mayonnaise, ciabatta roll served with fries

InterContinental Caesar salad
(H, CD) 25
Young cos, anchovy, egg, bacon, parmesan,
caper berries, croutons, Caesar dressing

MAINS

300g Angus scotch fillet (CD) 69
120 days grain fed Angus, celeriac purée,
broccolini, red wine jus or peppercorn sauce

250g 36° South beef flank steak 48
Premium South Australian beef served with
whipped eggplant, torched guindillas and
78° Rosso Vermouth jus

**220g Chermoula South Australian
lamb rump 48**
Pearl couscous, ratatouille, eggplant, charred
cos lettuce, pea tendrils, red wine jus

Dashi braised pork belly (CD, P) 42
Kimchi, beans, mushroom, spinach,
dashi broth

Barramundi (GF, NF, CD) 45
Blistered cherry tomato, risotto, peas, fennel,
bouillabaisse sauce

Prawn tagliatelle (CD, NF) 39
Szechuan pepper prawn, calamari,
tomato sugo, garlic, capers, pepperoncino,
Parmigiano Reggiano

Butter chicken (CD, CN) 33
Served with green tomato chutney, papadum,
flat bread and steamed Basmati rice

Gnocchi (V, CD) 31
Potato gnocchi, almond pesto, stracciatella,
cavolo nero, smoked almond

Green curry (VG, GF, NF) 31
Tofu, eggplants, red capsicum, baby corn,
green beans served with rice
Add grilled chicken \$7
Add prawns \$9

Pad Thai (CN, GF, DF) 30
Stir fried rice noodles with tofu, egg, bean
sprouts, peanuts, tamarind and palm sugar
Add grilled chicken \$7
Add prawns \$9

Wagyu burger (CD) 35
Chargrilled Wagyu beef patty, cheese, pickled
onion, tomato, mixed lettuce, burger sauce,
brioche bun, served with chips

Fish and chips (NF) 35
Beer battered fish, chips, lemon, herb salad,
mushy peas, homemade tartare sauce

FLEXIBLE DINING

In need of a pick-me-up? To help you feel your best when travelling, we've
a introduced tasty, versatile and nutritious dish, available at any time

Nourish bowl (H, NF, V, GF) 25
Roasted pumpkin, mushrooms, black rice or quinoa, spinach or
arugula, edamame, pickled carrot, furikake, house yuzu miso dressing
Add egg (poached or fried) \$3
Add avocado \$4
Add grilled chicken \$7
Add smoked salmon \$9

PIZZAS

(Gluten Free base available on request)

Pizza Pepperoni (NF, CD, P) 33
Pepperoni, tomato sugo, fior di latte,
chilli honey

Pizza Margherita (V, NF, CD) 29
Tomato sugo, Parmigiano Reggiano, basil,
fior di latte, extra virgin olive oil

Pizza Capricciosa (NF, CD, P) 34
Bacon, mushroom, artichoke, olives,
tomato sugo, fior di latte

SIDES

Garden salad (GF, V, NF) 12
With house dressing

Broccolini (V, CD) 15
With garlic, chilli, lemon oil and
Parmigiano Reggiano

Steak fries (V, NF, CD) 12
With *Olsson's* herb salt

Grilled baby carrots (V, DF) 16
With hummus, za'atar, chilli honey

Steamed rice (GF, VG, NF) 8

SWEET ENDINGS

House special hot bread pudding
(CD, CN) 18
Cream anglaise, almond, vanilla bean
ice cream

Apple & rhubarb crumble tart
(CD, CN) 19
Honey, baby apple, snow sugar, vanilla bean
ice cream

Tiramisu (CD, CN) 19
Coffee syrup, chocolate shards, coco powder,
berries, almond bread

Fresh seasonal cut fruit and berries
(H, GF, V, VG) 19

Vanilla hazelnut Rocher (GF, CD, CN) 19
Milk chocolate Chantilly berries coulis,
roasted hazelnuts

Local Australian cheese platter
(V, CD, CN) 35
Onkaparinga Brie, *Maffra* Cheddar and
Onkaparinga Blue, lavosh bark, baby pear,
smoked almond, quince paste, muscatels,
fresh fruit slices

BEVERAGE MENU

BEER AND CIDER

ON TAP		285ml	425ml	570ml
Prancing Pony Pale Ale - Guest Tap		9	11	14
Hahn Super Dry	4.6%	9	11	14
Stone + Wood Crisp Ale	3.5%	9	11	14
Gage Road Single Fin Summer Ale	4.5%	9	12	14
White Rabbit Dark Ale	4.9%	11	15	19
Heineken	5.0%	11	14	16
Stone and Wood Pacific Ale	4.4%	11	15	17
James Squire Ginger Beer	4.0%	11	15	18

LOWER ALCOHOL

Heineken Zero	10
Coopers Light	10

LOCAL

Crown Lager	10
Coopers Pale Ale	11
Coopers Sparkling Ale	11
Coopers Best Extra Stout	11
James Boag's Premium Lager	11

CRAFT

Pikes Pilsener	12
Pikes IPA	14
Gage Road 'Single Fin'	11
Gage Road 'Side Track'	11

IMPORTED

Peroni	11
Sapporo	11
Stella Artois	12
Corona	12

CIDER / GINGER BEER

The Hills Apple or Pear Cider	12
Matso's Alcoholic Ginger Beer	13

CHAMPAGNE	BOTTLE	GLASS
G.H. Mumm Grand Cordon <i>Reims</i>	99	25
Perrier-Jouet Grand Brut <i>Eperney</i>	160	
NV Bollinger Special Cuvee <i>France</i>	240	
Perrier-Jouet Blason Rosé <i>Eperney</i>	190	
Penfolds x Thienot Champagne Rosé <i>Eperney</i>	210	

SPARKLING	BOTTLE	GLASS
Daosa Natural Reserve <i>Piccadilly Valley</i>	90	21
2018 Daosa Blanc de Blancs <i>Piccadilly Valley</i>	120	
2020 Deviation Road Loftia Vintage Brut <i>Adelaide Hills</i>	90	
2019 Cobb Hill Southern Cross Methode <i>Adelaide Hills</i>	88	
2016 Golding Marjorie Blanc de Blancs <i>Adelaide Hills</i>	115	
KI by Geoff Hardy <i>Adelaide Hills</i>	72	16
Deviation Road Altair Brut Rosé <i>Adelaide Hills</i>	85	
Josef Chromy Sparkling Rosé <i>Tasmania</i>	79	
Rockford Sparkling Black Shiraz (disgorged 2022) <i>Barossa Valley</i>	190	

ROSÉ	BOTTLE	GLASS
2023 Calabria Bros <i>Grenache / Barossa Valley</i>	49	
2022 David Franz Pink Bits Sweet Rosé <i>Multi Varietal / Barossa Valley</i>	68	14
2024 Seppeltsfield Rosé <i>Grenache / Barossa Valley</i>	70	16
2022 Rogers & Rufus Rosé <i>Grenache / Barossa Valley</i>	65	

Please kindly note all wines and vintages are subject to change.

WHITE WINE

	BOTTLE	GLASS
2023 KI By Geoff Hardy <i>Sauvignon Blanc / Adelaide Hills</i>	65	16
2024 Shaw & Smith <i>Sauvignon Blanc / Adelaide Hills</i>	79	
2022 Terre à Terre Crayeres Vineyard <i>Sauvignon Blanc / Wrattenbully</i>	85	
2022 Harrison Le Sol, Rousanne <i>Grenache Blanc / McLaren Vale</i>	80	
2021 David Franz Madiera Clone <i>Semillon / Barossa</i>	70	
2024 Pikes Merle <i>Riesling / Clare Valley</i>	105	
2023 Gibson Burkes Hill <i>Riesling / Eden Valley</i>	70	
2023 Jim Barry Florita <i>Riesling / Clare Valley</i>	110	
2023 Max & Me Mirooloo Road <i>Riesling / Eden Valley</i>	65	15
2023 Pewsey Vale 1961 Block <i>Riesling / Eden Valley</i>	68	
2021 David Franz Bartholomeus <i>Arneis / Eden Valley</i>	68	
2021 Yangarra <i>Rousanne / McLaren Vale</i>	82	
2020 Yalumba Virgilius <i>Viognier / Eden Valley</i>	110	
2023 Corryton Burge <i>Pinot Gris / Adelaide Hills</i>	59	
2023 Pike & Joyce 'Beurre Bosc' <i>Pinot Gris / Lenswood</i>	68	
2023 Artis Jacopin <i>Pinot Gris / Adelaide Hills</i>	60	15
2023 Henschke Innes <i>Pinot Gris / Adelaide Hills</i>	70	
2023 Pike & Joyce 'Sirocco' <i>Chardonnay / Adelaide Hills</i>	70	16
2022 Corryton Burge Patroness <i>Chardonnay / Adelaide Hills</i>	90	
2021 Pike & Joyce Kay <i>Chardonnay / Adelaide Hills</i>	135	
2022 Shaw + Smith M 3 <i>Chardonnay / Adelaide Hills</i>	140	
2022 KI By Geoff Hardy <i>Chardonnay / Adelaide Hills</i>	70	
2023 Tapanappa Tiers <i>Chardonnay / Piccadilly Valley</i>	160	32
2022 Ashton Hills Piccadilly Valley <i>Chardonnay / Piccadilly Valley</i>	100	

RED WINE

	BOTTLE	GLASS
2022 Pike & Joyce Vue Du Nord <i>Pinot Noir / Adelaide Hills</i>	90	
2023 Corryton Burge Cornelian <i>Pinot Noir / Adelaide Hills</i>	87	
2022 Tapanappa Foggy Hill <i>Pinot Noir / Fleurieu Peninsula</i>	115	
2023 Michael Hall 'Sang De Pigeon' <i>Pinot Noir / Adelaide Hills</i>	75	17
2022 Yalumba Vine Vale <i>Grenache / Barossa Valley</i>	75	
2022 Yangarra Old Vine <i>Grenache / McLaren Vale</i>	90	
2023 Harrison Fleur de la Lune <i>Grenache / Barossa Valley</i>	78	18
2023 Hey Diddle Wines <i>Montepulciano / Barossa Valley</i>	85	
2022 Henschke Stone Jar <i>Tempranillo / Eden Valley</i>	95	
2022 Seppeltsfield Ec3 <i>Tinta Cao/ Tinta Amarela/ Touriga / Barossa Valley</i>	105	
2019 Haan Estate <i>Merlot Cabernet Franc / Barossa Valley</i>	59	14
2021 Terre à Terre Crayeres Vineyard <i>Cabernet Franc / Wrattenbully</i>	70	16
2019 Terre à Terre Crayeres Vineyard <i>Cabernet Sauvignon, Shiraz / Wrattenbully</i>	140	
2022 Hey Diddle Wines Super T <i>Cab Sauv/ Montepulciano/ Bonverdo / Barossa Valley</i>	95	
2019 KI By Geoff Hardy <i>Cabernet Sauvignon / Adelaide Hills</i>	90	
2017 Edilillie Reserve <i>Cabernet Sauvignon, Shiraz / Clare Valley</i>	90	18
2016 KI Tzimmukin <i>Cabernet Sauvignon / Shiraz / Adelaide Hills</i>	450	
2019 Yalumba The Signature <i>Cabernet Sauvignon / Shiraz / Barossa Valley</i>	175	
2015 Chateau Mouton Rothschild <i>Cabernet Sauvignon / France</i>	3000	
2018 KI By Geoff Hardy <i>Shiraz / Adelaide Hills</i>	78	
2016 Edilillie Reserve <i>Shiraz / Clare Valley</i>	82	
2022 Gibson The Dirtman <i>Shiraz / Barossa Valley</i>	80	18
2019 Brockenshack Jack Harrison <i>Shiraz / Eden Valley</i>	115	
2019 Rockford Basket Press <i>Shiraz / Barossa Valley</i>	214	
2019 Elderton Command <i>Shiraz / Barossa Valley</i>	210	
2022 Mollydooker 'Blue Eyed Boy' <i>Shiraz / McLaren Vale</i>	120	
2015 Henschke 'Mount Edelstone' <i>Shiraz / Eden Valley</i>	559	
2016 Hentley Farm 'Clos Otto' <i>Shiraz / Barossa Valley</i>	559	
2015 Torbreck 'RunRig' <i>Shiraz / Barossa Valley</i>	699	
2005 Henschke 'Hill of Grace' <i>Shiraz / Eden Valley</i>	2799	

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COCKTAILS

Cocktail of the Month

Please ask at the bar for this month's special cocktail

Japanese Slipper

Cointreau, Midori, lemon juice

Caipiroska

Vodka, lime, sugar

Cosmopolitan

Vodka, lime juice, cranberry juice, sugar

Mojito

Rum, sugar syrup, lime juice, mint leaves, soda water

Piña Colada

Rum, Malibu, coconut cream, pineapple juice

Toblerone

Frangelico, Kahlua, chocolate liqueur, honey, cream

Old Fashioned

Bourbon, bitters, sugar

Negroni

5th Floor Gin, Campari, sweet vermouth

Espresso Martini

Vodka, Kahlua, espresso, sugar

Long Island Iced Tea

Vodka, rum, gin, tequila, Triple Sec, cola, lemon juice

Margarita

Tequila, Cointreau, lime juice, sugar

NON-ALCOHOLIC

Lychee and Rose Fizz

Lychee, rose syrup, lemon juice, soda

Peach and Pineapple Cooler

Peach, raspberry, cranberry juice, pineapple juice, lime juice

Virgin Apple Sour

Cinnamon, apple, egg white, lime juice

SPIRITS

23

VODKA

Wyborowa 11

21

Absolut 11

Belvedere 13

22

Grey Goose 16

22

TEQUILA

Olmecca Reposado 11

22

Don Julio Blanco 15

Don Julio 1942 25

22

RUM

22

Havana 3YO White 11

Bundaberg 11

23

Bacardi Carta Blanca 11

Sailor Jerry Spiced 11

23

Captain Morgan Black Spiced 11

Havana Especial 12

24

Havana 7YO Dark 14

Kraken Black Spiced 14

24

24

BRANDY & COGNAC

St Agnes 3 Star VS 11

Martell VS 14

Martell VSOP 18

Hennessy VSOP 18

Martell XO 40

14

FORTIFIED WINE

14

15

Seppeltsfield Para Tawny 19

GIN (with recommended pairings)

Beefeater London Dry <i>Tonic with lemon or lime</i>	11
Tanqueray London Dry <i>Tonic and lime</i>	12
Bombay Sapphire <i>Fever Tree tonic, lime and lemon</i>	12
5th Floor (InterContinental Adelaide Gin) <i>Fever Tree tonic and rosemary</i>	14
Roku <i>Fever Tree tonic and lime or lemon</i>	14
23rd Street Signature <i>Fever Tree tonic and lime</i>	14
23rd Street Violet <i>Fever Tree tonic and lemon</i>	14
KIS Wild <i>Fever Tree tonic, strawberries and mint</i>	14
Four Pillars Rare Dry <i>Fever Tree tonic, and orange</i>	15
78 Degrees Dry <i>Fever Tree tonic and lime</i>	15
78 Degrees Sunset <i>Fever Tree tonic and orange</i>	15
Hendricks <i>Fever Tree tonic and cucumber</i>	15
Drumshanbo Gunpowder Irish <i>Fever Tree tonic and grapefruit</i>	15
The Botanist Islay <i>Fever Tree tonic, grapefruit, thyme and lime</i>	15
Isfjord <i>Fever tree tonic with berries and mint OR edible flower</i>	16
Plymouth Traditional Sloe Gin <i>Soda OR Fever Tree tonic, berries and lemon</i>	16
Never Never Southern Strength <i>Fever Tree tonic, lime, and lemon</i>	18
Bareksten <i>Fever Tree tonic, berries and mint</i>	18
Seven Seasons Green Ant <i>Fever Tree tonic, coriander and lime</i>	19
Prohibition Shiraz <i>Soda or Fever Tree tonic, orange and lime</i>	21
KIS Old Tom <i>Fever Tree tonic, cinnamon quill and pineapple</i>	21

WHISKY

Jack Daniel's	11
Canadian Club	11
Jameson	11
Wild Turkey Rye	12
Gentleman Jack	13
Cut Hill Distillery 'Wine Cask' Whisky (South Australia)	20

BOURBON WHISKEY

Jim Beam	11
Maker's Mark	12
Maker's Mark 46	16
Wild Turkey	12

JAPANESE WHISKY

Hibiki Harmony	23
Yamazaki 12YO	49

BLENDED SCOTCH WHISKY

Chivas Regal 12YO	11
Johnnie Walker Black	12
Monkey Shoulder	13
Chivas Regal XV	15
Chivas Regal 18YO	18
Chivas Regal Royal Salute	40
Johnnie Walker Blue	40
Chivas Regal 25YO	70

SINGLE MALT WHISKY

Glenlivet Founder's Reserve	12
Glenmorangie 10YO	14
Glenfiddich 12YO	15
Ardmore Legacy	15
Aberlour 12YO	16
Laphroaig 10YO	16
Talisker 10YO	16
Glenlivet 15YO	17
Glenfiddich 15YO	18
Glenlivet 18YO	20
Caol Ila 12 YO	20
Oban 14YO	20
Lagavulin 16YO	21
Glenfiddich 18YO	26
Glenfiddich 21YO	40

COLD BEVERAGE

Pepsi	6
Pepsi Max	6
Solo	6
Schweppes Lemonade	6
Schweppes Dry Ginger Ale	6
Schweppes Tonic Water	6
Juice: Orange, Apple, Pineapple, Cranberry, Tomato	6
Apani Still or Sparkling Water (500ml)	8
Apani Still or Sparkling Water (750ml)	10

HOT BEVERAGE

LMDT LOOSE LEAF TEAS

English Breakfast	6
Earl Grey	6
Chamomile	6
Peppermint	6
Green tea	6
Jasmine	6

VITTORIA ESPRESSO COFFEE

Full cream milk	6
Skim milk	6
Soy	6
Almond	6
Oat	6
Lactose-free	6
Hot chocolate	6
Chai Latte	6

Jet Lag?

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