

- Soup, Tapas & Salad Menu 01
- Something To Share, Comfort Food 02
 - Chef's Selection, Sides 03
 - Dessert, Afternoon Tea Menu 04
 - Time Honoured Cocktails 05
- Time Honoured Cocktails, Unleaded (Non Alcoholic Spirits) 06
 - Signature Cocktails 07
 - Signature Cocktails 08
 - Single Malt & World Whisky 09
 - Japanese Whisky, Whisky Flights 10
 - Vodka, Rum, Tequila, Gin 11
- Bourbon, Brandy, Cognac, Armagnac, Fortified, Beer and Cider 12
- Champagne, Sparkling Wine, White Wine, Red Wine, Rose Wine 13
 - Non-Alcoholic Drinks 14



ROAST PUMPKIN \$18

Served with crusty bread, pumpkin seeds and smoked cheddar cheese (V)

CREAMY MUSHROOM \$18

Sourdough croutons, red onion and thyme (V)



WHITE ANCHOVIES \$20

Wild rocket, pickles and sourdough toast (DF)

GREEN PEA ARANCINI \$22

Tomato, pecorino and chilli (V)

JAMON SERRANO \$25

Charred corn, peppers, croutons and parsley dressed with mandarin and chilli olive oil (DF)

TRUFFLE FRIES \$15

Truffle oil and Parmesan



SEASONAL GARDEN SALAD \$18

Heirloom tomatoes, Lebanese cucumbers and lemon vinaigrette (Vegan, DF, GF)

QUINOA AND BROCCOLI BOWL \$23

Grilled broccoli, organic quinoa, roast kumara, wild rocket and halloumi (V, GF)

CLASSIC CAESAR SALAD \$25

Baby cos, bacon, egg, white anchovies, parmesan and herbed croutons Add grilled herb-marinated chicken \$6 Add grilled prawns \$6

(V) Vegetarian (GF) Gluten Free (DF) Dairy Free Please speak to a member of the team if you have any dietary allergies or intolerances



MEZZE PLATE \$30

Marinated olives, stuffed baby bell peppers, falafel, dukkah spiced halloumi, tabbouleh, hummus with grilled flatbread (V)

CHARCUTERIE BOARD \$40

A selection of local cured meats with pickled vegetables, relish and sour dough

FROMAGE BOARD \$40

3 cheeses, homemade lavosh, chutney and muscatels



BEER BATTERED QUEENSLAND BARRAMUNDI \$37

Beer battered barramundi, tartare sauce, mesclun salad and fries

THE EARTH BURGER \$28

Vegan pattie, field mushroom, baby spinach, guacamole and tomato relish (Vegan)

INTERCONTINENTAL CLUB SANDWICH \$30

Bacon, grilled chicken, fried egg, cos, tomato and fries

WAGYU BEEF BURGER \$32

Cos, tomato, onion, bacon, gherkin, aged cheddar, aioli on a sesame seed bun with fries

PUMPKIN & FALAFEL WRAP \$22

Roast pumpkin, falafel, aioli, sundried tomato and baby spinach (Vegan)



PUMPKIN AND SAGE RAVIOLI \$32

Burnt butter, zucchini, kumara and pecorino (V)

MOOLOOLABA PRAWN & MUSSEL FETTUCCINE \$37

Fermented chili, confit garlic and mandarin olive oil

ROAST TASMANIAN SALMON \$42

Charred corn, fennel puree and finger lime (GF)

SLOW BRAISED LAMB SHANK \$42

Broccolini, pumpkin mash, poached shallot with charred capsicum and basil jus

BUTTER CHICKEN \$34

Steamed Basmati rice, mango chutney, cucumber raita and pappadums

SCOTCH FILLET \$45

Char-grilled scotch fillet, baby gem salad and fries (GF)
Red wine jus or peppercorn sauce

(V) Vegetarian (GF) Gluten Free (DF) Dairy Free Please speak to a member of the team if you have any dietary allergies or intolerances

Gides

Fries with aioli \$11
Steamed Basmati rice \$11
Steamed garden vegetables \$11
Garden salad, heirloom tomatoes and cucumber \$11
Roast kipfler potatoes with sea salt and rosemary \$11



ICE CREAM (100ml) EACH \$6

Vanilla bean, dark chocolate, salted caramel, rainbow

CARAMEL CHOCOLATE MOUSSE \$19

Vanilla crumble and raspberry compote (GF)

VEGAN BROWNIE \$19

Coconut cream and roasted apricot (Vegan)

PASSIONFRUIT CHEESECAKE \$19

Fresh blueberries and dark chocolate sheet

LEMON TART \$19

Fresh vanilla cream and berries salad

SEASONAL FRESH FRUIT PLATE \$17

(Vegan, GF, DF)

AUSTRALIAN CHEESE PLATE \$27

Fruit chutney, lavosh and dried fruits (V)



DEVONSHIRE TEA \$25

Housemade scones (4) with jam and cream Your choice of tea or coffee

HIGH TEA \$57

Daily seasonal high tea including:
Selection of sandwiches and savoury delicacies
House made scones and sweet treats
Your choice of tea or coffee

(V) Vegetarian (GF) Gluten Free (DF) Dairy Free Please speak to a member of the team if you have any dietary allergies or intolerances



MARGARITA \$22

Avion Tequila, Triple Sec, citrus and Agave

Classic / Chilli / Strawberry

CLASSIC DRY MARTINI \$22

Choice of house Gin or Vodka, Dry Vermouth, Lemon Twist

A timeless classic, crafted to your taste

BRANDY ALEXANDER \$22

St Agnes Brandy, Creme De Cacao, Cream

From the 20th Century snowy streets of New York, comes this warm and indulging blend. A perfect way to finish any night

ESPRESSO MARTINI \$22

Absolut Vodka, Kahlua, Vittoria Coffee Liquor 43

The Espresso Martini cocktail was created by Dick Bradsell for a customer who allegedly asked for something that would "wake her the heck up" hence the combination of vodka and strong espresso coffee. The 3 beans atop of the Espresso Martini also serve to represent health, happiness and prosperity

INTERCONTINENTAL75 \$21

The Botanist Islay dry gin, fresh lemon juice, honey syrup, Piper-Heidsieck Brut Cuvee NV champagne

A celebratory twist on the classic French 75, refreshing and delightfully botanical.

Honey sweet with notes of citrus and herbal aromatics.

The perfect cocktail to celebrate our anniversary or any occasion



COSMOPOLITAN \$21

Manly Vodka, Cointreau, fresh lime juice and cranberry juice

A refreshing blend of both sweet and sour, elevated with locally distilled botanical vodka

OLD FASHIONED \$22

Chivas regal, Makers Mark or Bullet Rye, Angostura Orange Bitters and sugar

A combination of sweetness, bitters and twist of citrus crafted to your taste

WHISKY SOUR \$22

Chivas Whisky, fresh lemon juice, egg white and sugar

Vice Admiral Edward Vernon of England began mixing a few ingredients together to serve to his crew to help combat sea-sickness, malnutrition, and scurvy. But because they didn't want an entire ship of intoxicated sailors, they began to water it down with lemon or lime juice. While the British used Gin and Brandy, Americans flavoured Whisky, and thus the Whisky Sour was born

Unleaded (Non Alcoholic Spirits)

AMALFI SPRITZ \$16

Lyre's Italian spritz, alcohol free sparkling wine, soda water

LOW TIDE MAI TAI \$16

Lyre's White Cane Spirits, Dark Cane Spirits, Orange Sec, Lime Juice, Almond Syrup

CUBA LIBRE \$16

Lyre's Dark Cane Spirits, Lime Juice, mix with coke



STRANO É AMARO \$24

Zacapa, Averna, house-made pear oleo, Orgeat

Sophisticated, strong, delicious

AUTUMN RUSH \$22

Vanilla vodka, Chambord, Aperol, passion fruit puree, pineapple juice, lime juice

A twist on the classic French Martini reinvented with the sour hint from fresh passionfruit and

sweet vanilla touch bringing the signature to life

SMOKE AND ICE \$24

Mezcal, Aperol, Lillet Blanc, Cacao white

A dark storm of bitters, sweetness and smoked with Applewood
chips to create a perfect infusion

JACKS GIN \$22

Ink Dry Gin, Sapere lychee Liqueur, Elderflower St.Germain, lime juice

Ink's unique purple colour and seductive flavour comes from a blend of 13 Australian
native, traditional and exotic botanicals. With a perfect harmony of sweet, citrus
and aromatic lychee goodness



PASSI-FLORA \$22

Disaronno, Manly Vodka, Wild Turkey, lemon juice, passion fruit pulp, egg white

A sweet and sour fusion with a delicate Kentucky note

PEACH ME THIS \$22

Mezcal, Aperol, peach schnapps, pineapple, lemon, egg whites

Peach schnapps and fiery Mezcal fused together with a sour finish to

create this summer inspired blend

MI AMOR \$22

1800 Silver tequila, Cointreau, pear juice, lime juice, tabasco, Agave

Is it love at first sight? When tequila met the fruitiness of the pear with a touch of spiciness.

Enough talk, Mi amor was waiting for you

CASSE-NOISETTE \$22

Tariquet 8 Armagnac, White Cacao, Frangelico An indulging fusion of hazelnut, White Cacao and Armagnac, adding notes of chocolate and caramel



Scottish Single		Balvenie aged 14 years Caribbean Cask	\$20
Malt Whisky Islay - distinct malts, often heavily		Campbeltown – defined dryness with a pungency, smoke and a solid salinity Glengyle Distillery aged 12 years	
Peated and smoky	400	Gierighte Distillery aged 12 years	ÇIO
Ardbeg, Uigeadail	\$20	Lowlands – soft and light whiskies	
Laphroaig aged 10 years	\$15	with malty and grassy characteristics	
Lagavulin aged 16 years	\$18	Auchentoshan Three Wood	\$15
Bowmore aged 18 years	\$22		
Bruichladdich 'Classic Laddie' Bruichladdich Octomore 11.3 aged 5 years	\$15 \$35	Highlands - wide ranging area, whiskies vary from dry and sweet, to smokey with a touch of peat	
		Oban aged 14 years	\$16
Speyside - mellow, sweet and		Highland Park aged 18 years	\$26
fruity malt whisky	\$16	Glenmorangie aged 10 years	\$14
Glenfiddich aged 15 years	· ·		
Glenfiddich 'Grand Cru' aged 23 years	\$45	016-016	
Glenfiddich 'Grand Couronne'	\$160	World Whisky	
aged 26 years		Starward 'Nova' Single Malt,	\$22
Aberlour A'bunadh	\$16	Victoria, Australia	
Glenlivet aged 12 years	\$12	Lark Distillery Wolf Release IV,	\$50
Glenlivet 'Single Cask Edition Grayknowe'	\$28	Tasmania, Australia	
aged 16 years Balvenie 'Single Barrel Traditional Oak'	\$50	Amrut Fusion Single Malt, Bangalore, India	\$28
aged 21 years Balvenie aged 25 years	\$105	Kavalan Solist Ex-Bourbon Cask Strength, Yuanshan, Taiwan	\$30
Balvenie 'A Day Of Dark Barley'	\$125	Canadian Club, Ontario, Canada	\$9
aged 26 years		Jameson Original, Cork, Ireland	\$9
Balvenie 'The Edge Of Burnhead Wood' aged 19 years	\$60	Redbreast, aged 12 years, Cork, Ireland	\$20
Glenfarclas aged 17 years	\$18	- ,	
Maccallan aged 12 years	\$20		



Japanese Whisky	,		
Mars Iwai Tradition, Nagano, Japan	\$15	Born in the USA	\$25
Shinobu, aged 10 years, Niigata, Japan	\$22	Big names, big county,	
Amahagan Yamazakura Wood Finish, Shiga, Japan	\$16	smooth Bourbon Whisky Knob Creek Small Batch, Kentucky, USA	
Amahagan Mizunara Wood Finish, Shiga, Japan	\$18	Buffalo Trace, Kentucky, USA Eagle Rare 10 year, Kentucky, USA	
Kurayoshi 18 Year Old Pure Malt, Honshu, Japan	\$48	The Smoke House	\$25
Hakushu Distillers Reserve, Hokuto, Japan	\$35	If you like some smoke, check out these peaty beauties	
Hakushu, aged 12 years Hokuto, Japan	\$65	Ardbeg, Uigeadail, Islay, Scotland	
Yamazaki Distillers Reserve, Shimamoto, Japan	\$24	Laphroaig aged 10 years, Islay, Scotland Lagavulin aged 16 years, Islay, Scotland	
Yamazaki aged 12 years, Shimamoto, Japan	\$55	That's No How You Make Whisky	\$25
Hibiki Harmony, Osaka, Japan	\$30	The whiskies Scotland does not	
Chita Single Grain, Chita, Japan	\$15	want you to know about	
Nikka Taketsuru Pure Malt	\$40	Amrut Fusion Single Malt, Bangalore, India	
Osaka, Japan		Mars Iwai Tradition, Nagano, Japan	
Nikka Miyagikyo, Osaka, Japan	\$45	Starward 'Nova' Single Malt, Victoria, Aus	tralia
Nikka Yoichi,	\$65	For Relaxing Time	
Osaka, Japan		Make it a Suntory	\$25
Whisky Flights		<i>127 million people can't be wrong</i> Hakushu Distillers Reserve,	
Can't make up your mind or not sure		Hokuto, Japan	
what whisky you would like?		Chita Single Grain, Aichi, Japan	
My Scotch Needs More Scotch It's what happens when one scotch is never enough!	\$25	Yamazaki Distillers Reserve, Shimamoto, Japan	
Auchentoshan Three Wood, Lowlands, Ledaig 10 year, Highlands, Scotland Glenlivet aged 12 years, Speyside, Scotl	I		

Olodka Manly Spirits Co. 'Grape & Grain'.

NSW, Australia	ĄΣ
Belvedere Zyrardow, Poland	\$13
Grey Goose, Cognac, France	\$14
Beluga 'Noble', Siberia, Russia	\$13
Rum	
Sailor Jerry Spiced Rum, Virgin Islands, USA	\$10
Havana Club 7, Santa Cruz, Cuba	\$14
The Kraken Spiced Rum, Trinidad & Tobago	\$11
Ratu Signature Rum, Lautoka, Fiji	\$11
Havana Club Añejo 3 Años, Santa Cruz, Cuba	\$9
Ron Zacapa Centenario 23 year old, Zazapa, Guatemala	\$16
Diplomatico Reserva Exclusiva 12 year Old, Andes Mountains, Venezuela	\$18

Tequila / Mezcal

1800 Silver, Jalisco, Mexico	\$13
Clase Azul 'Reposado' , Jalisco, Mexico	\$58
Herradura Ultra Anejo, Jalisco, Mexico	\$18
Don Julio 1942 100% Agave, Jalisco, Mexico	\$25
QuiQuiRiQui 'Espadain' Mezcal, Oaxaca, Mexico	\$15
Bozal 'Cuiche' Mezcal, Oaxaca, Mexico	\$25
Bozal 'Cenizo' Mezcal, Oaxaca, Mexico	\$23
Gin Manly Spirits Co 'Australian Dry Gin',	\$9
NSW, Australia	
Roku Gin, Shimamoto, Japan	\$10
Husk Ink Gin, NSW, Australia	\$11
Hendricks, Girvan, Scotland	\$12
The Botanist, Islay, Scotland	\$11
Monkey 47, Black Forest, Germany	\$14
Ki No Bi 'Kyoto Dry Gin' Kyoto, Japan	\$16
Ki No Bi 'Sei Navy Strength Gin' Kyoto, Japan	\$18
Manly Spirits Co 'Coastal Citrus', NSW, Australia	\$10

Manly Spirits Co 'Lilly Pilly Pink',

Freshwater Spirits 'Makers Gin'

NSW, Australia

NSW, Australia

\$10

\$11

Beer 6 Oider Rourbon **LOCAL BEER** Makers Mark, Kentucky, USA **\$12** Burleigh Brewing Co, Big Head, \$9.5 Makers Mark 46, Kentucky, USA \$14 Burleigh Heads, QLD Jim Beam, Kentucky, USA \$9 Stone & Wood, Pacific Ale, \$10 Byron Bay, NSW Jack Daniel's, Tennessee, USA \$9 Stone & Wood, Green Coast Lager, \$9.5 Wild Turkey, Kentucky, USA \$10 Byron Bay, NSW Buffalo Trace, Kentucky, USA \$12 Stone & Wood, Green Coast Crisp Lager, \$8.50 Knob Creek, Kentucky, USA \$14 Byron Bay, NSW Bulleit 95 Rye, Kentucky, USA \$12 Hahn Premium Light, \$7.5 Auburn, NSW Brandy XXXX Gold Lager, \$8 Milton, QLD St Agnes XO Very Old Brandy, \$15 Feral Biggie Juice East Coast IPA \$11 SA, Australia Baskerville, WA St. Agnes V.S. Brandy, \$9 Little Creatures Rogers Amber Ale \$9.5 SA, Australia Fremantle, WA Byron Bay Brewery Lager, \$9.5 Byron Bay, NSW Cognac James Squire One Fifty Lashes Pale Ale, \$9.5 Camperdown, NSW \$11 Courvoisier VS, Jarnac, France **IMPORTED BEER** Remy Martin VSOP Cognac, France \$12 \$10 Corona, Mexico City, Mexico Hennessy XO Cognac, France \$24 Kirin Ichiban Lager, Tokyo, Japan \$9.5 Heineken Lager, Amsterdam, Holland \$9.5 *Armagnac* Heineken 'Zero Alcohol' Lager, \$7.5 Amsterdam, Holland 1985 Delord, Bas Armagnac, France \$15 **CIDER** James Squire Orchard Crush Apple Cider, \$10 Fortified Orange, NSW - (Sweet) Little Creatures Pipsqueak Apple Cider \$10 Taylors Fine Tawny Port, \$10 Adelaide Hills, SA – (Medium Dry) Douro, Portugal



CHAMPAGNE	Glass	Bottle
NV G.H. Mumm,	\$22	\$120
Grand Cordon Rouge,		
Reims, France		
NV Taittinger Cuvee Prestige Brut Champagne, France	t	\$220

SPARKLING WINE	Glass	Bottle
Até Sparkling Cuvée, Riverland, SA	\$9	\$35
Bimbadgen Moscato, Hunter Valley, NSW	\$12	\$55
NV Jansz Premium Cuvée, Pipers Brook, TAS	\$15	\$70
Dal Zotto Pucino Prosecco, King Valley, VIC	\$14	\$60
WHITE	Glass	Bottle
Totara Sauvignon Blanc, Marlborough, NZ	\$14	\$60
Petaluma Chardonnay,	\$14	\$65

\$12

\$10

\$14

\$65

\$40

\$65

Adelaide Hills, SA

Margaret River, WA

La Luna,

Apslawn, TAS

Leeuwin Art Series Riesling,

Pinot Gris, Hunter Valley, NSW Devil's Corner Pinot Grigio,

Wine
-//0/00

RED Storm Bay Pinot Noir, Coal River Valley, TAS	Glass \$13	Bottle \$65
St. Hallet 'Garden of Eden' Shiraz, Barossa Valley, SA	\$14	\$60
La Luna Shiraz, Hunter Valley, NSW	\$10	\$40
West Cape Howe Cabernet Sauvignon, Mount Barker, WA	\$12	\$55
Smith & Hooper Merlot, Wrattonbully, SA	\$14	\$60
ROSE	Glass	Bottle
Rameau d'Or, Côtes de Provence, France	\$14	\$70
La Luna Hunter Valley, NSW	\$10	\$40

Non-Alcoholic Drinks

COFFEE \$6 **SOFT DRINKS AND WATER** Pepsi, Pepsi Max, Coca Cola, Hand-crafted espresso base coffee \$5 by Vittoria Lemonade, Solo Soda Water, Dry Ginger Ale, **\$5 TEA** \$5 Tonic Water English Breakfast (Black Tea) Sparkling Mineral \$10 Powerful aroma, classic blend of black teas Water, 750ml Carton & Co Triple Filtered Still \$6.5 Green Tea (Green Tea) Water, 500ml Rich in antioxidants, woody, floral and fruity notes

Kich in antioxidants, woody, fiordi and fruity not

Camomile (Herbal Tea)
Smooth notes of citron and a light bitterness

Earl Grey (Black Tea)
Fruity and flowery with notes of bergamot orange

Lemon & Ginger (Herbal Tea)

Blend of cool lemongrass and warm spicy ginger

Peppermint (Herbal Tea)
Refreshingly minty and crisp infusion.

JUICES AND SHAKES

Your Choice of Juice: \$7
Apple, orange, guava, pineapple or tomato

Freshly Squeezed Juice: \$10
Refreshing – watermelon, strawberry, mint
Awakener – orange, carrot, ginger

Milkshakes: \$10

Please speak to your server to discover our flavours