

the cortile

The Cortile is located on the ground floor, within the surroundings of the heritage façade.

The building is on site of the former garden of the First Government House. 1788 fleets came to Australia and imported fruits like figs, lemons, melons, and grape wines. These plants were then planted in the Cortile which is the birthplace of the first Australian Wine.

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the cortile

Presents

SUMMER SPECIALS

In summer the city brings all its cultural events outdoors; start 2011 with the best of the Arts with Sydney Festival. Australia's largest and most attended annual cultural event, its program features more than 50 events including classical and contemporary music, dance, circus, drama, visual arts and public lectures. At InterContinental Sydney we have the perfect dining options to match.

Here's a sneak preview of what is on offer in the Cortile for the month of January.

EVERYTHING AUSTRALIAN

Experience the best in Australian beers and choose any of those from our menu.

Any Australian beer on our menu **8**

OR

Celebrate Australia Day and enjoy an Australian BBQ platter of grilled prawns with pineapple salsa, fish and chips with tartare sauce, chicken and herb chipolata sausages, lamb chops with mint jelly and chicken wings with BBQ sauce. Ideal for two people to share.

Australian BBQ platter **49**

Available January 17–31, Monday to Friday between 5–7pm.

SEEING DOUBLE

Throughout January choose from our selection of special Australian cocktails and enjoy two whilst only paying for one.

Sydney Sling **25**
(Tanqueray gin, Dom Benedictine, strawberry liqueur, pineapple & fresh lemon juice)

Eureka! **25**
(Bundaberg UP rum and De Kuyper Apple Schnapps, topped with dry ginger ale)

Wombat **25**
(Disaronno Amaretto shaken with Lemon Z Lemoncello and a dash of lemon juice)

Available Monday to Friday between 5-7pm

ANYONE FOR SPEED DINING?

Changing daily, the Cortile two course quick lunch offers an express way to dine. Choose from a selection of entrees and mains with or without a glass of wine.

Quick lunch **29**

OR

Quick lunch with a glass of wine* **33**
*Bimbadgen Chardonnay or MCA Shiraz

Available Monday to Friday between 12noon–3pm.

CORTILE LOUNGE WINES

Champagnes & Prestige Cuvées

Pommery Brut NV, Reims, France	25	125
Delamotte Rose NV, Le Mesnil, France		200
Nicolas Feuillatte NV, Épernay, France		150
Möet & Chandon Brut Impérial, Épernay, France		160
Mumm Cordon Rouge NV, Reims, France	35	175
Veuve Clicquot Brut NV, Reims, France	36	180
Veuve Clicquot Rose NV, Reims, France	39	195
Pol Roger Brut, Épernay, France		155
Perrier-Jouët Brut NV, Épernay, France	31	155
Bollinger Special Cuvée Brut, Ay, France		205
Pommery Cuvee Louise 1998, Reims, France		400
Dom Pérignon 2000, Épernay, France		460
Louis Roederer Cristal 2002, Reims, France		890
Salon 'S' '97, Le Mesnil, France		950

Sparkling Wines

Petaluma 'Croser' NV, Piccadilly Valley, SA		80
Lindauer Brut NV, Marlborough, NZ	13	65
Chandon Brut NV, Yarra Valley, Vic	16	80
Pelorus 'Cloudy Bay' NV, Marlborough, NZ	18	90
Pelorus 'Cloudy Bay' Vintage 2005, Marlborough, NZ	25	125
Oyster Bay Sparkling Cuvee Rose, Marlborough, NZ	13	65

White Wine

Riesling

Knappstein 'Handpicked' Riesling 2010, Clare Valley, SA	14	70
Orlando Barossa Commemorative Riesling 2003, Barossa Valley, SA	13	65

Sauvignon Blanc & Blends

Villa Maria Sauvignon Blanc 2010, Marlborough, NZ		65
Wairau River Sauvignon Blanc 2009, Marlborough, NZ	14	70
Brancott Sauvignon Blanc 2008, Marlborough, NZ		80
Cloudy Bay Sauvignon Blanc 2010, Marlborough, NZ	18	90
Cloudy Bay 'Te Koko' Sauvignon Blanc 2006, Marlborough, NZ	27	125
McHenry Hohnen Semillon Sauvignon Blanc 2009, Margaret River, WA	13	65

White Wine

Chardonnay

Scarborough Chardonnay 2007, Hunter Valley, NSW	12	60
Cloudy Bay Chardonnay 2008, Marlborough, NZ	20	100
Mount Adam Unoaked Chardonnay 2008, Barossa Valley, SA	13	65
Shaw & Smith M3 Vineyard Chardonnay 2008, Adelaide Hills, SA		90

Varietals

Villa Maria Pinot Gris 2010, Marlborough, NZ	12	60
Wild Rock 'Sur Lie' Pinot Gris, 2009, Hawkes Bay, NZ	11	55
Mr Riggs Viognier 2008, Adelaide, SA	15	75

Dessert Wines

De Bortoli 'Noble One' Botrytis Semillon 2007, Vic	21	85
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Red Wine

Pinot Noir

Wild Rock 'Cupids Arrow' 2008, Central Otago, NZ	14	70
Stoneleigh 'Rapaura' Pinot Noir 2008, Marlborough, NZ	17	85
Bouldevines Pinot Noir 2007, Marlborough, NZ		115
Cloudy Bay Pinot Noir 2008, Marlborough, NZ	23	115

Merlot

Bimbadgen Estate Merlot 2009, Orange, NSW	12	60
Margan Estate Merlot 2007, Hunter Valley, NSW	15	75

Cabernet Sauvignon & Blends

Mountadam 'Barossa' Cabernet Merlot 2007, Barossa Valley, SA	12	60
Hollick Cabernet Merlot 2006, Coonawarra, SA	15	75
Cape Mentelle 'Trinders' Cabernet Merlot 2007, Margaret River, WA	19	95
Yering Station Cabernet Sauvignon 2008, Yarra Valley, Vic	17	85
St Hugo Cabernet Sauvignon 2005, Coonawarra, SA		115

Shiraz & Blends

Mitolo 'Jester' Shiraz 2008, McLaren Vale, SA	14	70
Wyndham Estate Shiraz 2007, Hunter Valley, NSW	13	65
Henschke 'Hill of Grace' Shiraz 2005, Eden Valley, SA		980

Varietals

Tyrrell's Rose 2010, South Eastern Australia, SA	12	60
Mt Langi 'Cliff Edge Nut Tree Hill' Sangiovese 2005, Grampians, Vic	13	65

CORTILE LOUNGE COCKTAILS

Cocktail of the Month

Coathanger 15

Sydney's iconic cocktail

This fruity and original cocktail is a blend of vodka & Rubis, shaken together & served tall with fresh fruit & pineapple juice, topped with a dash of lemonade.

Australiana

Sydney Sling 25

A local twist on the early 1900's original

Tanqueray gin, Dom Benedictine, strawberry liqueur, pineapple & fresh lemon juice, all shaken & served with strawberry slivers

Eureka! 25

Rebel a little...

Bundaberg UP rum & De Kuyper Apple Schnapps, served tall with dry ginger ale & a squeeze of lime for a tall refresher

Wombat 25

Thick, heavy & slow on its feet

Disaronno Amaretto shaken with Lemon Z Lemoncello & a dash of lemon juice for a sour that won't stop digging

Sparkling

Lychee Bellini 25

Sparkling fun

Bashed & muddled lychees, shaken with Paraiso Lychee liqueur, then topped with Chandon NV

Kir or Kir Royale

The classic sparkling cocktail you cannot live without

Crème de Cassis liqueur married with your choice of

Pelorus 'Cloudy Bay' NV or Veuve Cliquot NV

Kir – Pelorus 'Cloudy Bay' NV 25

Kir Royale – Veuve Cliquot NV 30

Contemporary Cocktails

French Cosmopolitan 25

Naughty but nice

A sweeter, smoother twist with Grey Goose vodka & Chambord raspberry liqueur shaken with a blend of pineapple & cranberry juice, finished with a squeeze of lime

Lychee Cosmopolitan 25

A little touch of luxury

The fruity sensation is a blend of lychees & fresh lime shaken with Belvedere vodka, Paraiso lychee liqueur & a dash of cranberry juice

Espresso Martini 25

A heart starter

Absolut vodka & Kahlua coffee liqueur shaken with a shot of espresso, finished with 3 coffee beans

Makers' Manhattan 25

Our version is sweet, but we can compromise

Makers Mark bourbon, Cinzano Rosso vermouth & a stain of bitters

Berry Caipiroska 25

Fruity with a dash of added style

Muddled seasonal berries & fresh lime, 42 Below vodka & Crème de Mure, shaken & served tall with a dash of soda

Orange Mojito 25

The classic rum cocktail with a sweeter twist

Muddled lime, orange & mint shaken with Mount Gay rum & a dash of sugar syrup

Premium

Smokin' Ten 30

The ultimate touch of comfort

True gin connoisseurs will feel like they are in heaven & anyone else will quickly become a connoisseur. A brilliant martini based on the premier gin Tanqueray Ten. This cocktail carries delicate & complex floral flavours enhanced by a balanced measure of Cinzano Rosso vermouth. Finally, a light wash of Laphroaig 10 y.o single malt scotch is applied to the glass moments before serving, producing a beautiful smoky scent that does nothing to harm the gentle characteristics of the gin itself.

BEERS

AUSTRALIAN

Cascade Premium Light	Tasmania	8
Cascade Premium	Tasmania	10
Cascade Pure (Low Carb)	Tasmania	10
Crown Lager	Victoria	10
Bluetongue	New South Wales	10
James Boags	Tasmania	10

AUSTRALIAN CRAFT

Little Creatures	Western Australia	12
Knapstein Reserve Lager	South Australia	12
Matilda Bay Fat Yak Pale Ale	Victoria	12
Pikes Oakbank Pilsner	South Australia	12
Vale Ale Pale Ale	South Australia	12

INTERNATIONAL

Tsingtao	China	12
Guinness	Ireland	15
Asahi	Japan	15
Asahi Black	Japan	14
Heineken	Netherlands	12
Corona	Mexico	12
Peroni Nastro Azzurro	Italy	12
Peroni Leggera (Mid Strength/Low Carb)	Italy	10
Stella Artois	Belgium	12

CORTILE LOUNGE SPIRITS

Aperitifs

Pernod	10
Pimms	10
Ricard	10
Noilly Pratt	9
Campari	9
Dubonnet	10

Sherry (60mls)

Tio Pepe Fino, Jerez, Spain	10
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Gin

Beefeater	10
Tanqueray	14
Tanqueray 10	19
Bombay Sapphire	14
Hendricks	18

CORTILE LOUNGE SPIRITS

Vodka

Vodka O	10
Absolut	12
42 Below	12
Smirnoff Black label	13
Finlandia	15
Belvedere Pure	16
Belvedere Citrus	16
Belvedere Pomarancza	16
Grey Goose	16
Wyborowa Exquisite	16

Rum

Havana Club Anejo Especial	10
Bacardi	11
Inner Circle	12
Bundaberg UP	11
Bundaberg OP	12
Mount Gay	13
Appleton Estate Jamaican Rum	13
10 Cane Rum	16
Pampero Especial	13
Pampero Anniversario	17

Bourbon

Jim Beam	10
Jack Daniels	11
Wild Turkey	12
Makers Mark	16
Bookers	20

Scotch Whisky

Ballantines	10
Johnnie Walker Red	11
Johnnie Walker Black	13
Chivas Regal	14
Chivas Regal 18 y.o	30
Chivas Regal 25 y.o	48
J&B Rare	11
Teachers	11
Canadian Club	11

Irish Whiskey

Jameson	11
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Single Malt

Glenkinchie 10 y.o	18
Glenmorangie 10 y.o	16
Glenmorangie 18 y.o	32
Glenfiddich 12 y.o	13
Glenfiddich – Gran Reserva 21 y.o	30
Aberlour 10 y.o	14

Single Malt	
The Glenlivet 12 y.o	14
Macallan 12 y.o	16
Macallan 18 y.o	21
Lagavulin 16 y.o	19
Highland Park 12 y.o	15
Laphroaig 10 y.o	17
Cognac	
Hennessy VS	21
Hennessy V.S.O.P	21
Remy Martin V.S.O.P	21
Delamain Pale & Dry	35
Hennessy X.O	45
Remy Martin X.O	45
Hennessy Richard	350
Calvados	
Adrien Camut Pays D'Auge Privilege, 18 y.o	35
Armagnac	
1967 Comte de Lamaestre	40
1979 Comte de Lamaestre	25
Armagnac – Chabot	35
Liqueurs	
Baileys	11
Cointreau	12
Dom Benedictine	13
Drambuie	13
Frangelico	11
Grand Marnier	13
Kahlua	11
Malibu	11
Midori	11
Southern Comfort	10
Tia Maria	11
Galliano Sambuca	11
Disaronno Amaretto	12
Schnapps	
De Kuyper Apple	12
De Kuyper Butterscotch	12
De Kuyper Peppermint	12
Teichenne Melon	12
Teichenne Peach	12
Fortified Wines	
Hanwood Port	10
Galway Pipe Port	16
Penfolds Grandfather Port	28
Digestif	
Marc Vieux, Eau de Vie des Côtes du Rhône	25

COFFEE, TEA & SOFT DRINKS

Coffee

The Cortile Lounge offers two unique coffee beans to choose from:

Espresso di Manfredi

7

A collaboration between Piazza D'oro & Stefano Manfredi.

The result is a blend of high quality Arabicas from South America & a touch of fine Robustas from Asia.

Or

Colombian 100% Single Origin, UTZ Certified Coffee

7.5

This coffee enables farmers to build a sustainable future for themselves, their families & the environment. UTZ Certified is one of the largest & fastest growing coffee certifications in the world. The code covers 3 essential areas in sustainability, Good Agricultural & Business Practices, Social, & Environmental.

Coffee Selection

Ristretto

Espresso

Macchiato

Cappuccino

Flat White

Café Latté

Chai latte

Cafe Mocha

Vienna

Long Black

Decaffeinated

Affogato

8

Iced Coffee

9

Iced Mocha

9

Coffee to Go

4.5

Coffee to Go with Muffin

8

Coffee & Cake

15

Drinking Chocolate

Hot Chocolate

7

Iced Chocolate

9

Liqueur Coffees

Irish (Jamesons)

15

Mexican (Kahlua)

15

Italian (Frangelico)

15

French (Cointreau)

15

Irish Cream (Baileys)

15

Jamaican (Tia Maria)

15

Inclusive 10% GST

Priority Privilege not accepted in the Cortile

A transaction fee of 1.5% will apply to all credit card payments

Tea by Ronnefeldt

7 per pot

Established in 1823, Ronnefeldt is one of the world's oldest tea companies producing a wide variety of Orthodox loose leaf teas, fruit & herbal infusions. Enjoy one of the 16 Ronnefeldt teas available in The Cortile.

English Breakfast

A full bodied tea with a tang richness & sparkling flavour from the Uva district

Special Earl Grey

A choice tea blended with the typical citrus aroma of the bergamot

Irish Malt

The extravagant aroma of Irish whisky with a hint of cocoa blended with a malty assam tea

Oolong Formosa

Semi fermented Oolong from Formosa with a touch of bitterness at first & only a little theine

Tarry Lapsang Souchong

An interesting China tea with the smoky aroma of smouldering, resinous wood

Classic Chai

This renowned India spice tea made from malty assam tea is pure bliss with milk & sugar

Mokalbarie

An extravagant broken tea seeped in aroma; full bodied, spicy & malty

Nurbong

This precious, delicately flowery tea is only plucked in the Himalayas in the spring time

Fancy Sencha

An exquisite delicately leaved sencha from Japan: light-green in the cup, with a continual but gentle breath of bitter sweetness

Jasmine Gold

A harmonious blend of freshly plucked jasmine blossoms make this delicate China tea perfect

Classic Pai Mu Tan

This China white-leaved tea is the very best in quality with the sweet aroma of freshness & light spice; light, jade-green cup

Vita Fit

An exhilarating blend of vitalizing herbs with a fresh citrus mint

Peppermint

A tea with the pep of menthol to refresh and cool

Sweet Chamomile

A health-giving tea with chamomile blossoms that lend that typical mildly tart touch

Rooibos Vanilla

Traditional beverage from South Africa gently scented with delicate vanilla

Light & Late (Decaf)

A refreshingly fruity Ceylon tea that has been decaffeinated with care to make an extra light & theine-free beverage

Iced Tea

7

Rich Pickings

12ea

Our pastry chef's desserts deliver the ultimate indulgences, try one of his gorgeously crafted cakes, utilising ingredients that are familiar such as berries, custards & spices to the unusual.

Some of our favourites that often make an appearance include;

Chocolate Symphony

Strawberry Tart

Raspberry & Mascarpone Pavlova

Frangipani Apple Tart

Lemon & Lime Brulee

Passionfruit Cake

Ask our staff for today's selection

Refreshments

Soft Drinks

5.5

Juices (Orange, Apple, Pineapple, Grapefruit, Tomato, Guava)

6

Santa Vittoria Sparkling Water 500ml

7

Santa Vittoria Still Water 500ml

7

CORTILE LOUNGE AFTERNOON TEA

The Cortile Afternoon Tea Stand

Traditional tea service presented on an elegant 3 tier stand, available Monday to Friday from 11am until 4.30pm, consisting of:

Selection of tea sandwiches

Traditional & fruit scones with fresh cream & homemade jam

Selection of pastries, slices & savoury items

Includes a glass of sparkling upon arrival, along with your choice of Ronnefeldt loose leaf tea or filter coffee

\$45 per person

\$60 per person with a glass of Veuve Clicquot Brut NV, Reims, France

A High Tea Affair in The Cortile

An exquisite afternoon tea buffet consisting of:

Selection of tea sandwiches

Traditional & fruit scones with fresh cream & homemade jam

Selection of pastries, slices & savoury items

Made to order crepes & waffles with all the trimmings

Includes a glass of sparkling upon arrival, along with your choice of Ronnefeldt loose leaf tea or filter coffee

\$50 per person or

\$65 per person with a glass of Veuve Clicquot Brut NV, Reims, France

Buffet available on Saturday & Sunday

Session 1: 1.00pm to 2.30pm

Session 2: 3.00pm to 4.30pm

Bookings Essential

Silver Tea Master Specialist

For lovers of tea, the combination of art & science maximises tea quality & tea drinking satisfaction. Join our new Resident Silver tea Master Specialist, Mr M Wong each Saturday from 1.00pm to 1.30pm & 3.00pm to 3.30pm.

CORTILE LOUNGE MEALS

A Good Start (Available 7.00-12.00noon)

Danish pastries, croissants & muffins (selection of 3)	10
Caramelised banana bread with Vanilla Mascarpone & berry	10
Organic bircher muesli: a blend of oats, wheat, grated apple & yoghurt served with rhubarb compote, honey & Biscotti	15
Seasonal fruit plate with honey & Yella natural yoghurt	17
Breakfast wrap: two organic fried eggs, avocado, bacon & tomato relish	20
Two organic scrambled eggs served on brioche with caponata chorizo & Persian feta	21

Share Plates (Available 12.00noon till late)

Grazing plate of char grilled vegetables, marinated feta, Middle Eastern dips & olives, served with crusty bread	29
Burger trilogy	29
Mini Wagyu beef burgers, with melted cheddar cheese, finished three ways: tomato relish, onion jam & BBQ sauce, served with chips	
Shishoku plate (Japanese taster)	30
Sushi, Sashimi, Nigiri with pickled ginger, wasabi & soy sauce, vegetarian spring rolls, garlic prawns	
Sashimi plate of tuna, salmon & kingfish with pickled ginger, wasabi, soy sauce & seaweed (12 pieces)	34
Australia's finest cheese plate with fig paste, lavosh & sourdough	27
Asian platter	30
Pork buns, prawn dumplings, vegetarian spring rolls, duck pancakes & chicken satay	
Shared Tapas platter: four Light Bites dishes of your choice (ideal for up to four people to share)	49

Something Substantial (Available 12.00noon till late)

Soup and Salads

Soup of the day with sourdough fingers	15
Caesar bites; baby cos, crispy bacon, shaved parmesan with grilled free range chicken or prawns	21 25
Buffalo mozzarella, rocket, prosciutto, crispy asparagus & confit cherry tomato salad	28
Warm pumpkin & peanuts salad, herb Turkish, labne & cured ocean trout	26
King prawns, avocado, fennel, tomato & water cress salad	26

Sandwiches (All served with fries)

Club sandwich with grilled bacon, roasted chicken breast, egg, avocado & mayonnaise, with a choice of white, wholemeal or gluten free bread	27
Wagyu steak sandwich with vine ripened tomato, field mushrooms, smoked mozzarella, onion jam & BBQ sauce	29
Chicken quesadilla with cheese, tomato, chilli, coriander, sour cream & avocado	25
Reuben sandwich with corned beef, sauerkraut, Swiss cheese on toasted wholemeal sourdough	22
Organic carrot rolls with buffalo mozzarella, confit heirloom tomato, basil pesto, rocket salad & sweet potato fries	25
Chicken Caesar wrap with cos lettuce, bacon, grilled chicken breast & avocado	25

Light Bites to Share

Sydney rock Oysters	4.50ea
Marinated olives	10
Rosemary salted fries	10
Sweet potato chips with aioli	10
Sage Wagyu beef croquette with French brie	15
Slow roasted Szechuan chicken wings	15
Crispy green asparagus with smoked paprika hummus	15
Salt & pepper Jumbo squid with saffron aioli	15
Garlic prawns with green tahini yoghurt	15
Coconut crusted chicken satay with peanut sauce	15
Peking duck pancakes with hoisin sauce	17
Lamb lady fingers with garlic cucumber dip	17
Crispy soft shell crab with fresh lime & chipotle dip	17
Lobster-mango spring roll with Ponzu	17
Snow crab leg gratin with garlic & herb butter	17
Goat cheese orange honey fritters with candy walnuts	17
Shared Tapas platter: four Light Bites dishes of your choice (ideal for up to four people to share)	49

Rich Pickings 12ea

Our pastry chef's desserts deliver the ultimate indulgences, try one of his gorgeously crafted cakes, utilising ingredients that are familiar such as berries, custards & spices to the unusual.

Ask our staff for today's selection

PENFOLDS GRANGE CELLAR COLLECTION

We are pleased to introduce a fine selection of Australia's premiere wines of international renown. Grange is a wine of extraordinary power and dimension; richly textured and full of concentrated flavours.*

* full vintage tasting notes are available on request

Penfolds Grange Vintage 1961	1050
Penfolds Grange Vintage 1968	850
Penfolds Grange Vintage 1972	780
Penfolds Grange Vintage 1980	610
Penfolds Grange Vintage 1987	560
Penfolds Grange Vintage 1988	580
Penfolds Grange Vintage 1989	610
Penfolds Grange Vintage 1991	650
Penfolds Grange Vintage 1992	620
Penfolds Grange Vintage 1993	610
Penfolds Grange Vintage 1994	625
Penfolds Grange Vintage 1995	650
Penfolds Grange Vintage 1996	675
Penfolds Grange Vintage 1997	525
Penfolds Grange Vintage 1998	795

* allow 30 minutes for retrieval from cellar and decanting