

ALLUVIAL

INTERCONTINENTAL AMBASSADOR DISHES

Designed by InterContinental culinary ambassador and Australian celebrity chef Ross Lusted

STARTER

WHITE CUT CHICKEN

light soy broth, bean sprouts, ginger, roasted garlic, shiitake mushrooms 15

MAIN

MURRAY COD

Chinese black vinegar, bean sprouts, samphire, ginger, radish 34

DESSERT

ALMOND SPONGE

frozen orange, puffed rice, white chocolate, citrus ash 11

STARTERS

BREAD & DIPS

grilled sourdough, olive tapenade and cream cheese, hommus, basil aioli 13

SPRING PEA SOUP

lightly smoked pancetta 12

POTTED SHRIMP SPREAD

chargrilled sourdough, garden salad 13

PICKLED HEIRLOOM BEETROOT & GOAT CHEESE

heirloom tomatoes, candied walnut, extra virgin olive oil 14

NATURAL OYSTERS

half dozen Sydney rock oysters, shallots, red wine vinaigrette, lemon, sea salt 18

SPICED TUNA TARTAR

nori seaweed, ponzu dressing, toasted sesame 14

BEEF CARPACCIO

capers, garlic chips, heirloom tomatoes, lemon, pink salt, extra virgin olive oil 15

MEAT

PAN FRIED VEAL SCHNITZEL

celeriac apple rémoulade, heirloom tomato salad 28

CHARGRILLED EYE FILLET 180G

glazed spring vegetables, roast garlic pomme puree, Béarnaise sauce 34

CHARGRILLED LAMB BACK STRAP

Mount Zero lentils, fetta cheese, mint, shaved red onion, parsley, lemon, olive oil 34

CHARGRILLED VICTORIAN LAMB RUMP

couscous, roasted peppers, minted yoghurt 35

CHARGRILLED BEEF BURGER

smoked apple wood cheddar, black pepper ketchup, pickled jalapeño, sesame brioche, French fries 28

PORTERHOUSE STEAK 250G

whipped potato, green beans, wild mushroom sauce 32

SALADS

VIETNAMESE BEEF SALAD

marinated beef, bean shoots, pickled vegetables, peanuts, nouc cham dressing 22

CHICKEN CAESAR SALAD

chargrilled chicken breast, baby romaine leaves, white anchovies, Parmesan cheese, homemade oven baked croutons, egg, crispy bacon 22

CLASSIC NIÇOISE SALAD

seared yellow fin tuna, green beans, potato, olives, tomato, anchovies, egg, lettuce, balsamic dressing 24

FISH

MOULES FRITES

half kilo of Port Arlington mussels, light white wine sauce, French fries, aioli 28

PAN FRIED FILLET OF ATLANTIC SALMON

risotto, smoked salmon, crème fraîche, lemon, white wine 32

PAN FRIED FILLET OF OCEAN TROUT

pea and chorizo fricassee, marjoram citronette, lemon, olive oil 33

CRUMBED FILLET OF HAKE BURGER

sauce gribiche, iceberg lettuce, pickled cucumber, brioche bun, French fries 26

VEGETARIAN

GOAT CHEESE TERRINE

slow roast cherry tomato, black olive tapenade, confit potato and celeriac 29

SIDES

CAULIFLOWER GRATIN 8

STEAMED GREEN BEANS 8

GARLIC POMME PURÉE 8

MIXED GARDEN SALAD 8

FRENCH FRIES AND AIOLI 8

PARMESAN AND ROCKET SALAD 8

DESSERTS

GLAZED BREAD & BUTTER PUDDING

baked with a touch of orange rind on a base of Deshel Croissants 11

CHOCOLATE FONDANT

rooftop honeycomb, vanilla bean ice cream, fresh strawberry coulis, almond tuile 11
(baked to order, please allow 20 minutes)

MADAGASCAN VANILLA BEAN PANNA COTTA

homemade rhubarb consommé, flat spun sugar 11

PASSIONFRUIT CRÈME BRÛLÉE

lemon butter shortbread 11

CINNAMON DUSTED CHURROS

warm Belgian chocolate sauce, strawberries 11