

The Bar

Inspired by the great hotel bars of London, Rome, Paris and New York, The Bar at InterContinental Sydney Double Bay brings back the glamour and sophistication to Sydney with a decadent cocktail and food menu.

Please enjoy our beverages responsibly, following RSA guidelines for a safe and enjoyable experience.

@intercontinentaldoublebay @thebardoublebay



ENTREE

MOUNT ZERO WILD OLIVES 23

Focaccia

PACIFIC OYSTERS (A) 36

Mignonette

ORA KING SALMON GRAVLAX (I) 38

Pepe Saya crème fraiche, pickled shallots and baguette

HANDCRAFT BURRATA 28

Campani tomatoes, cured melon, oregano

COBB SALAD 29

Poached chicken, bacon, egg, avocado, lettuce, tomato, shallot and roquefort dressing

SOUTHERN FRIED CHICKEN 30

Blue cheese sauce

MAINS

PUMPKIN AND SAFFRON GNOCCHI ALLA SORRENTINA 33

Napoletana, buffalo mozzarella, basil

PRAWN AND BLACK PEPPER LINGUINE (I) 38

Cherry tomatoes, chilli, garlic, olive oil

HALF ROASTED BANNOCKBURN CHICKEN 48

Green goddess, haricots verts, lemon oil

PAN FRIED BARRAMUNDI (A) 49

Kelp butter

O'CONNOR SCOTCH FILLET 56

Café de Paris, beer battered fries

Australian (A) | Imported (I) | Mixed Origin (M)

Please advise our team of any dietary requirements or allergies. While every effort is made to accommodate, we cannot guarantee an allergen-free environment.

Please note a 15% surcharge applies on Sundays and Public Holidays.

CLASSICS

THE BAR CHEESEBURGER 30

Wagyu beef, bacon, pickles, onion, fries

CLUB SANDWICH 30

Chicken, bacon, egg, lettuce, tomato,

tarragon mayonnaise, fries

TO SHARE

CHARCUTERIE BOARD – CHEF'S SELECTION 52

Cured meats, pickles, crackers

SIDES

INSALATA MISTA, SHARP LEMON DRESSING 17

BROCCOLINI, LEMON EVO OIL 17

COPPERTREE MASH POTATOES 17

TRUFFLE FRIES AND PECORINO 18

DESSERT

CHOCOLATE LAVA CAKE, ORANGE COMPOTE, ICE CREAM 26

APPLE TARTE TATIN, VANILLA BEAN ICE CREAM 26

PETIT FOURS 28

ARTISAN CHEESE PLATE 32

FLEXIBLE DINING - ANYTIME PLATES

BAKED EGGS SHAKSHUKA 30

Labna cheese, olives, tomato salad, focaccia toast

AVOCADO TOAST 28

Poached eggs, avocado, pistachio dukkah with soy linseed sourdough

QUINOA BOWL (V, GF) 28

Poached eggs, avocado, kale, spinach, basil, quinoa, pistachio dukkah

ADD PROTEIN 8

Chicken

Smoked Salmon (I)

Tofu

Australian (A) | Imported (I) | Mixed Origin (M)

Vegetarian (V) | Gluten Free (GF)

Please advise our team of any dietary requirements or allergies. While every effort is made to accommodate, we cannot guarantee an allergen-free environment.

Please note a 15% surcharge applies on Sundays and Public Holidays.

Please advise our team of any dietary requirements or allergies. While every effort is made to accommodate, we cannot guarantee an allergen-free environment.

Please note a 15% surcharge applies on Sundays and Public Holidays.