



INTERCONTINENTAL®
SYDNEY DOUBLE BAY

ROOFTOP BREAKFAST

WELCOME DRINK

Freshly Squeezed Orange Juice

Barista Coffee Selection or Premium Dilmah Tea

SHARING

Bakery Selection

Freshly baked croissants, Danish pastries and muffins

Cheese & Charcuterie

Selection of local and artisan cheeses

Cured meats and charcuterie selection

Artisan breads and crackers

Seasonal Selection

Seasonal fruit platter with fresh berries

Greek yoghurt with granola and berry compote

ADD-ONS

Coffee by Campos

Espresso, Piccolo, Macchiato, Latte, Cappuccino, Flat White, Mocha, Long Black

6/7

Milk Options

Full Cream, Skim, Lactose Free, Almond, Oat, Soy

1

Tea by Dilmah

English Breakfast, Earl Grey, Peppermint, Chamomile, Green Tea, Lemongrass and Ginger

6

Other

Hot Chocolate, Chai Latte

6

Mimosa

Sparkling Wine, Orange Juice

22

Nutella Acai Share Bowl (GF) 2P / 3P / 4P

Crunchy almond and coconut granola, Nutella, berries and banana

25 / 32 / 38

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.



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SYDNEY DOUBLE BAY

ROOFTOP BREAKFAST

COOKED BREAKFAST SELECTION

(Choose One Per Person)

Eggs Your Way

Boiled, fried, poached or scrambled eggs served with toasted sourdough & bacon, chicken sausages, hashbrowns, grilled tomato, avocado and mushrooms.

Eggs Benedict (I)

Choice of smoked salmon, bacon, ham or spinach, served with creamy hollandaise sauce, chicken sausages, hashbrowns, grilled tomato, avocado and mushrooms.

Baked Eggs Shakshuka

Labneh cheese, olives, tomato salad and focaccia toast.

Smoked Salmon Eggs (I)

Poached eggs, smoked salmon, avocado and hash browns on sourdough toast, finished with pistachio dukkah.

Buttermilk Organic Pancakes

Double cream, maple syrup and fresh berries.

Coconut Muesli Granola (Paleo) (V)

Natural yoghurt, banana, berries and honey. *Coconut yoghurt available on request.*

Quinoa Breakfast Bowl (V, GF)

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

Gluten-free options available on request

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

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CHILDREN'S ROOFTOP BREAKFAST

(Aged 6-12 years old)

WELCOME DRINK

Freshly Squeezed Orange Juice

Hot Chocolate

SHARING

Bakery Selection

Freshly baked croissants, Danish pastries and muffins

Seasonal Selection

Seasonal fruit platter with fresh berries

Greek yoghurt with granola and berry compote

COOKED BREAKFAST SELECTION

(Choose One Per Child)

Eggs Your Way

Boiled, fried, poached or scrambled eggs served with toasted sourdough & bacon, chicken sausages, hashbrowns, grilled tomato, avocado and mushrooms.

Breakfast Toastie

Ham & cheese toastie served with a hash brown, cucumber, and carrot sticks.

Corn Fritters (V)

Corn fritters served with avocado and scrambled eggs.

Pancakes (V)

Pancakes served with fresh berries, banana, maple syrup, and whipped cream.

Vegetarian (V)

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