

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)

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HOT DRINKS

COFFEE BY CAMPOS

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

6/7

MILK

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

Jet lag? Timeshifter has your new time zone covered.

At InterContinental Hotels & Resorts, we want you to be at your best when you travel. Try Timeshifter® on your way home or on your next trip to reduce jet lag. It's on us.



COCKTAILS

BLOOD MOON TEQUILA SOUR

Tequila, blood orange juice, agave nectar and zesty lime, served over hand-crushed ice and garnished with a blood orange wheel

26

OLD CUBAN

Aged rum, sparkling wine, fresh mint and bitters

25

AMARETTO MINT

Amaretto, sweet vermouth, gin, lime juice and simple syrup shaken over ice and garnished with mint leaves

27

REVOLVER

Bourbon, coffee liqueur and orange bitters, garnished with an orange twist

25

THE SIDECAR

Brandy, orange liqueur and fresh lemon juice shaken to perfection and served in a sugar-rimmed glass

26

ELDER FASHION

Bourbon, elderflower liqueur and aromatic bitters, garnished with an orange twist

27

BICYCLE THIEF

Gin, Campari, grapefruit juice, simple syrup and lime juice, topped with soda

27

FRENCH 75

Gin, fresh lemon juice and simple syrup, topped with champagne and garnished with a lemon twist

27

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CELEBRATING NEGRONIS

CLASSIC

27

Unwind with a classic Negroni – a perfectly stirred blend of gin, sweet vermouth, and Campari, finished with an orange peel for a bold, bittersweet twist.

WHITE

27

Sip on sophistication with our Basilico Rum, a captivating blend of rum, sweet vermouth, and the citrusy allure of Italicus, stirred to perfection and topped with fresh basil for a citrusy, herbal twist.

SMOKED

27

Experience the bold twist of our Smoked Rosemary Negroni – gin, Campari, and sweet vermouth, shaken and served over ice, infused with rosemary smoke, and garnished with a sprig of rosemary for a rich, aromatic take on the classic.

BY THE GLASS

CHAMPAGNE & SPARKLING

120ML

NV	Moët & Chandon Imperial Brut, Epernay, FR	35
NV	Chandon Brut, Yarra Valley, VIC	19
NV	Chandon Rosé, Yarra Valley, VIC	22
NV	Dal Zotto Pincino Prosecco, King Valley, VIC	18
2013	Dom Pérignon, Reims, FR	120
NV	Perrier Jouët Blason Rosé, Epernay, FR	65

WHITE

120ML

2024	Helm Riesling, Tumbarumba, NSW	19
2023	Folium Single Vineyard Sauvignon Blanc, Marlborough, NZ	19
2022	Dal Zotto Pincino Pinot Grigio, King Valley, VIC	18
2021	Radford Dale Vinum Chenin Blanc, Stellenbosch, SA	25
2022	BK Wines Carte Blanche Chardonnay, Adelaide Hills, SA	19

ROSÉ

150ML

2023	Chateau Minuty M De Minuty Rosé, Cotes De Provence, FR	19
2023	Whispering Angel, Cote De Provence, FR	25

RED

150ML

2023	Te Mata Estate Gamay Noir, Hawkes Bay, NZ	18
2022	Caparzo Toscano Sangiovese ITG, Tuscany, ITA	17
2021	Terrazas Reserva Malbec, Mendoza, ARG	19
2021	Domaine Alary Cotes du Rhone Grenache Blend, Southern Rhone, FR	19
2021	Chateau Gantonnet Cabernet Merlot, Entre-deux-Mers, Bordeaux, FR	22
2022	Schwarz Wine Co Meta Shiraz, Barossa Valley, SA	24

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BY THE BOTTLE

CHAMPAGNE

NV	Moët & Chandon Imperial Brut, Epernay, Champagne, FR	180
NV	Moët & Chandon Imperial Rose, Epernay, Champagne, FR	185
NV	Perrier Jouët Blason Rose, Epernay, Champagne, FR	295
NV	Ruinart Blanc de Blancs, Reims, Champagne, FR	420
NV	Perrier Jouët Blanc de Blancs, Epernay, Champagne, FR	330
2012	Dom Pérignon, Reims, Champagne, FR	850
2013	Dom Pérignon Millesime Brut, Reims, Champagne, FR	1200
2012	Taittinger Comtes Blanc de Blancs, Reims, Champagne, FR	1500
2000	Perrier Jouët Belle Epoque Brut, Epernay, Champagne, FR	950
1999	Pommery Cuvee Louise Rose Brut, Reims, Champagne, FR	1500
2002	Pommery Cuvee Louise Brut, Reims Champagne, FR	1250

SPARKLING

NV	Chandon Brut, Yarra Valley, VIC	85
NV	Chandon Rose, Yarra Valley, VIC	90
NV	Dal Zotto Pincino Prosecco, King Valley, VIC	75
2021	Kate Hill Pinot Noir Chardonnay, Huon Valley, TAS	110
2022	Col Vetoraz Prosecco Superiore Brut DOCG, Vento, ITA	95
2018	Bellavista Saten Franciacorta Riserva DOCG, Lombardia, ITA	280

RIESLING

2022	Kate Hill Riesling, Huon Valley, TAS	95
2024	Helm Riesling, Tumbarumba, NSW	95
2023	Lark Hill Riesling, Canberra District, ACT	75
2023	Grosset Polish Hill Riesling, Clare Valley, SA	190
2022	Robert Stein Half Dry Riesling, Mudgee NSW	85
2022	Schloss Johannisberg Gelblack Riesling-Trocken	150

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BY THE BOTTLE

SAUVIGNON BLANC / SEMILLON

2023	Folium Single Vineyard Sauvignon Blanc, Marlborough, NZ	80
2023	Shaw + Smith Sauvignon Blanc, Adelaide Hills, SA	88
2021	Georges Millerioux Sancerre, Loire Valley, FR	140
2022	Domaine Clos Roussey L'Éscale Sauvignon Blanc, Loire Valley, FR	86
2021	Cloudy Bay "Te Koko" Sauvignon Blanc, Marlborough, NZ	210
2003	Mount Pleasant Single Vineyard Lovedale Semillon, Hunter Valley, NSW	330
2019	Silkman Estate Semillon, Hunter Valley, NSW	85

PINOT GRIS / PINOT GRIGRO

2022	Willm Reserve Pinot Gris, Barr, Alsace, FR	100
2023	Apogee Pinot Gris, Lebrina, TAS	130
2023	Quartz Reef Pinot Gris, Central Otago, NZ	110
2023	Nick Spencer Hilltops Pinot Gris, Gundagai, NSW	70
2022	Dal Zotto Pincino Pinot Grigio, King Valley, VIC	76

AROMATIC WHITES

2023	Nick Spencer Gruner Veltliner, Tumbarumba, NSW	96
2021	Radford Dale Vinum Chenin Blanc, Stellenbosch, SA	95
2023	Domaine George Vernay Le Pied De Samson Viognier, Rhone, FR	220
2023	La Linea Albarino, Adelaide Hills, SA	86
2022	Capichera Vermentino di Sardegna Lintori DOC, Sardegna, ITA	120
2022	Dommafugata Sur Sur Grillo DOC, Sicilia, ITA	110

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CHARDONNAY

2022	BK Wines Carte Blanche Chardonnay, Adelaide Hills, SA	85
2021	Tyrell's Vat 47 Chardonnay, Hunter Valley, NSW	190
2022	Robert Stein 3rd Generation Organic Chardonnay, Mudgee, NSW	80
2022	Willem Kurt Chardonnay, Beechworth, VIC	120
2022	Burton McMahon "Georges" Chardonnay, Yarra Valley, VIC	140
2022	Lenton Brae Wilyabrup Chardonnay, Margaret River, WA	150
2021	Moorooduc McIntyre Vineyard Chardonnay, Mornington Peninsula, VIC	190

ROSÉ / ORANGE WINE

2023	Chateau Minuty M De Minuty Rose, Cotes De Provence, FR	85
2023	Whispering Angel, Cote De Provence, FR	150
2022	Varvaglione Susumanielle Rose del Salento IGP, Veneto, IT	92
2022	Nanny Goat Cross Breed Orange Wine, Central Otago, NZ	110
2022	Terra di Briganti Coda di Volpe Orange Wine, Puglia, IT	85

PINOT NOIR / GAMAY

2021	Carrick Unravelled Pinot Noir, Central Otago, NZ	110
2021	Moorooduc Estate Pinot Noir, Mornington Peninsula, VIC	130
2022	Ashton Hills Estate Pinot Noir, Adelaide Hills, SA	180
2022	Domaine Louis Lequin et Fils Nuits-Saint Georges, Cote de Nuits, FR	290
2022	Cloudy Bay Te Wahi Pinot Noir, Central Otago, NZ	260
2023	Te Mata Estate Gamy Noir, Hawks Bay, NZ	90

BY THE BOTTLE

NEBBIOLO

2021	Bricco Maiolica Langhe Nebbiolo DOC, Piemonte, IT	
2020	Longview Nebbiolo, Adelaide Hills, SA	
2018	Marchesi Di Barolo La Tradizione Barolo DOCG, Piemonte, IT	
2016	Marchesi Di Barolo del Comune Barolo DOCG, Piemonte, IT	

RED VARIETALS / BLENDS

2022	P.A.R Sangiovese by Nick Spencer, Hilltops, NSW	75
2021	Terrazas Reserva Malbec, Mendoza, ARG Bertani Amarone della	85
2012	Valpolicella Classico DOCG, Vento, IT	850
2021	Viviani Valpolicella Classico DOC, Vento, IT	80
2021	Varvaglione 12eMezzo Primitivo, Puglia, IT	75
2019	Varvaglione Collezione Privata Cosimo Primitivo Di Manduria, Puglia, IT	140
2022	Elio Perrone Tasmorcan Barbera d'Asti DOCG, Piemonte, IT	80
2021	Donnafugata Sherazade Nero d'Avola DOC, Sicilia, IT	90
2019	Collefriso Vignaquadra Montepulciano d'Abruzzo DOC, Abruzzo, IT	140
2019	Mas Cal Demoura Terre de Jonquieres Rouge, Languedoc, FR,	140
2021	Domaine Alary Cotes du Rhone Grenache Blend, Southern Rhone, FR	145
2019	Mas de Boislauzon Chateauneuf-de-Pape Rouge, Southern Rhone, FR	190
2022	Yangarra Old Vine Grenache, McLaren Vale, SA	120
2022	Tar & Rose Tempranillo, Heathcote, VIC	85

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CABERNET SAUVIGNON / BORDEAUX BLENDS

2021	Chateau Gantonnet Cabernet Merlot, Entre-deux-Mers, Bordeaux, FR	85
2021	Helm Cabernet Sauvignon, Murrumbateman, NSW	110
2021	Cherubino Cabernet Sauvignon, Margaret River, WA	190
2019	Chateau Cerons Cabernet Sauvignon Merlot, Graves, Bordeaux, FR	120
2014	Petra Hebo IGT Cabernet Sauvignon, Tuscany, IT	110
2018	Yarra Yerring Agincourt Cabernet Malbec, Yarra Valley, VIC	240
2014	Yalumba The Signature Cabernet Sauvignon Shiraz, Barossa Valley, SA	180

SHIRAZ / SHIRAZ BLENDS

2022	Schwarz Wine Co Meta Shiraz, Barossa Valley, SA	90
2022	Domaine Melody Crozes-Hermitage Syrah, Northern Rhone, FR	110
2022	Kate Hill Four Winds Shiraz, Huon Valley, TAS	120
2021	Head "The Blonde" Shiraz, Barossa Valley, SA	130
2020	Jim Barry The McRae Wood Shiraz, Clare Valley, SA	140
2021	Kaesler Alte Reben Shiraz, Eden Valley, SA	250
2018	Henscke Mt Eldestone Shiraz, Eden Valley, SA	450
2019	Craggy Range Appellation Syrah, Hawkes Bay, NZ	95
2021	Heathcote Estate Single Vineyard Shiraz, Heathcote, VIC	130
2022	Nick O'Leary "Heywood" Shiraz, Murrumbateman, NSW	95

BEER / CIDER

Corona	Mexico	13
Peroni - Lager	Italy	13
Asahi - Lager	Japan	13
Heineken - Lager	Netherlands	13
Heineken 0.0	Netherlands	10
James Squire 150 Lashes	Australia	13
Barossa Cider Co.	Australia	13

BRANDY / COGNAC / ARMAGNAC

Vecchia Romana	Italy	16
Hennessy VSOP	France	22
Montenegro	Italy	16
Delord Bas-Armagnac 25 Years	France	35
Darroze Bas-Armagnac 20 Years	France	30
Darroze Bas-Armagnac 30 Years	France	40

VODKA

Beluga Gold	Russia	55
Greater Whitsunday	Australia	15
Ciroc	France	16
Grey Goose	France	18
Belvedere	Poland	18
Ketel One	Netherlands	16

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GIN

Bombay Sapphire	England	16
Tanqueray	England	16
Tanqueray No. 10	England	20
Poor Toms Sydney Dry	Australia	18
78 Degrees Gin	Australia	18
Four Pillars Rare Dry	Australia	18
Four Pillars Spiced Negroni	Australia	18
Aviation	USA	18
Dobsons Dry Gin	USA	20
G'Vine	France	20
Gin Mare	Spain	18
Hayman's Old Tom Gin	England	18
Hendricks	Scotland	18
Monkey 47	Germany	20

RUM / CACHACA

Bacardi Carte Bianca	Cuba	16
Angostura 1919	Carribbean	18
Habitation Saint Etienne Agricole Extra	France	25
Mieux Martinique		
Habitation Saint Etienne Tres Vieux	France	35
Agricole Reserve Speciale		
Cachaha Germana	Brazil	16

TEQUILA / MEZCAL / SOTOL

Patron Silver	Mexico	16
Patron Reposado	Mexico	18
Patron Anejo	Mexico	20
Don Julio Reposado	Mexico	20
Fortaleza Blanco	Mexico	25
Fortaleza Reposado	Mexico	30
Fortaleza Anejo	Mexico	35
Illegal Mezcal Joven	Mexico	22
Clase Azul Blanco	Mexico	30
Clase Azul Reposado	Mexico	60
Don Fulano Extra Anejo	Mexico	25
Don Fulano Reposado	Mexico	20
Vida Mezcal	Mexico	20
Volcan Blanco	Mexico	18

WHISKY / WHISKEY

Jack Daniels	USA	16
Monkey Shoulder	Scotland	16
Glenmorangie 10	Scotland	16
Macallan 12	Scotland	24
Oban 14	Scotland	22
Glenfiddich 21	Scotland	50
Laphroaig 10	Scotland	20

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WHISKY / WHISKEY CONT.

Johnnie Walker Black Label	Scotland	16
Johnnie Walker Gold Label Reserve	Scotland	30
Johnnie Walker Blue Label	Scotland	45
Canadian Club 12	Canada	16
Chivas Regal 18	Scotland	18
Jameson	Ireland	16
Ardbeg Single Malt	Scotland	20
Lagavulin 16 Single Malt	Scotland	30
Michel Couvreur Very Sherried 25	France	60
Talisker 10 Single Malt	Scotland	20
Maker's Mark	USA	16
Woodford Reserve	USA	17
Michter's Bourbon	USA	17
Michter's Rye	USA	18
Bulleit Rye	USA	16
Octomole 14.1	Scotland	40
Glenfiddich 12	Scotland	15
Glenfiddich 15	Scotland	22
Port Charlotte 10	Scotland	24
Bruchladle Classic Laddie	Scotland	20

HIGH TEA

SAVOURY

Smoked salmon open sandwich, cured melon, lemon myrtle ricotta, gin caviar (M)
Brioche bun, aged wagyu pastrami, swiss cheese, baby cos, caramelised onion
Pumpkin, chickpea and walnut sandwich, pecorino snow
Beetroot arancini, truffle mayo, biquinho pepper

SWEET

Passionfruit & coconut delight
Cardamom and milk chocolate mousse with tonka bean, foam sponge
Mandarin cremeux on crispy and nutty base
Apple mousse lemon curd quenelles
Scones served with Meander Valley Double Cream, vanilla custard and strawberry jam

TEA SELECTION

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

PRICING

\$75 Per Person

\$85 Per Person with a glass of Moët & Chandon Impérial Brut

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CHILDREN'S HIGH TEA

SAVOURY

Smoked ham and tomato sandwich

Wagyu beef cheeseburger

Mac and cheese ball

SWEET

Berry jelly biscuit

Vanilla profiterole

Chocolate cake

Scones served with Meander Valley Double Cream and strawberry jam

PRICING

\$40 Per Person

The Bar

Thank you for visiting.
We look forward to welcoming you again soon.

@intercontinentaldoublebay @thebardoublebay

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