

Riverside
RESTAURANT

CHEF SPECIALITIES

Two eggs 15

Cooked fresh to your liking and served with roasted tomato and warm crusty sourdough

Essential sides 4

- Pan-fried bacon
- Grilled button mushrooms
 - Hash browns
 - Sliced avocado
- Sautéed seasonal greens
 - Baked beans
- Grilled chipolata sausage

Three egg omelette 21

Whole egg or egg-white omelette served with roasted tomato, sautéed seasonal greens and your choice of fillings:

- Shaved leg ham
- Huon smoked salmon
 - Baby spinach
 - Tomato
 - Onion
 - Mushroom
- Cheddar or feta cheese

Eggs and hollandaise 24

Two poached eggs served on a bagel with sliced avocado, hollandaise sauce, roasted tomato and your choice of:

- Shaved Barossa leg ham
- Sautéed baby spinach
- Huon smoked salmon

Sweet brioche French toast 22

Thick cut pan-fried brioche served with house-made citrus compote, seasonal berries, ricotta and InterContinental Adelaide's own honey

Add ice cream 4

CHEF SPECIALITIES

Pancakes or waffles 22

Three buttermilk pancakes or Belgian waffles served with warm Canadian maple syrup, pouring cream and fresh berries
Add Ice cream 4

Savoury brioche French toast 22

Thick cut pan-fried brioche served with smoked ham, pancetta, tomato jam, a soft fried egg and hash browns

Healthy breakfast 24

Two poached eggs on dark rye bread served with hummus, steamed spinach, avocado and roasted tomato

YOGHURT AND CEREALS

Cereal 11

All-Bran, Corn Flakes, Special K, Weet-Bix or Just Right

Premium Moo yoghurt 8

Your preference of Greek, boysenberry and super açai, sticky apple and organic honey or plain sweetened yoghurt

House-made gluten-free muesli 15

A textural blend of whole grains, seeds, nuts and toasted coconut served with seasonal berries

Sweet nutty granola 19

Locally produced gluten-free and refined sugar-free granola with coconut, walnut, chia and almond

House-made Bircher muesli 19

Oats steeped 24-hours in a glazed apple, orange zest, coconut and yoghurt blend sweetened with natural honey

Organic porridge 15

Made with rolled oats and your choice of milk (non-dairy or water) and served with honey

MORNING BAKERIES

Pastry selection 13

Freshly baked croissant, pain au chocolat, Danish pastry and healthy muffin served with butter and Beerenberg preserves

Toast (3 pieces) 7

White, wholemeal, multigrain, raisin or gluten-free bread, toasted and served with butter and Beerenberg preserves

JUICES AND SMOOTHIES

Fresh seasonal fruit plate 16

Selection of juices 7

Orange | Grapefruit | Tomato | Pineapple | Apple | Cranberry

Freshly squeezed juices 13

Watermelon | Orange | Carrot | Celery | Apple | Pineapple

COFFEE AND TEA

Chai latte 7

Hot chocolate 7

Espresso coffee 6

Cafe latte | Cappuccino | Espresso | Flat White | Long Black | Macchiato | Mocha

Flavoured coffee 6

Caramel | Vanilla | Hazelnut

Ronnefeldt loose leaf tea 6

English Breakfast | Earl Grey | Pure Chamomile | Peppermint | Fancy Sencha | Fruity Sencha | Jasmine | Vanilla Rooibos

Please inform your server of any food allergies, food intolerance, dietary requirements or religious interest that you or any of your party may have.