



BREAKFAST

A LA CARTE

Beet The Bagel

served with beetroot cured salmon, sesame bagel, egg salad, herb crème fraîche, rocket

Habitual Eggs

eggs cooked your way, served with toasted sourdough

Turkish Eggs

served with whipped tahini yoghurt, chilli, Turkish butter, hazelnut dukkah

Maple Waffles

served with salted caramel, hokey pokey, banana caramel, whipped mascarpone

House Smoked Pastrami Eggs Benedict served with hash brown, green hollandaise, za'atar, herbs

Breakfast Salad

served with grilled broccolini, baby romaine, smoked almond skordalia, bulgur, crispy egg

Mie Goreng

served with chopped bacon, chili, toasted peanuts, Asian greens, noodles, fried eggs

BREAKFAST SIDES

Avocado Smoked Mount Cook salmon

Halloumi Free Range Bacon

Egg

ESPRESSO BY KŌKAKO

Kōkako coffee is a premium organic coffee brand known for its commitment to sustainability and quality. Roasted locally in Mt Eden, each cup delivers an exceptional coffee experience.

Espresso Flat White

Long Black Latte

Macchiato Cappuccino

Americano Mochaccino

Hot Chocolate

TEA BY ZEALONG

Renowned in Waikato, Zealong Tea Estate produces 100% organic, award-winning tea, ensuring each cup delivers a distinct tea experience.

English Breakfast Earl Grey

Peppermint Oolong

Chamomile Green

HOMEGROWN COLD PRESSED JUICES

Orange Juice Apple Juice

Cranberry Juice Pineapple Juice

CLUB INTERCONTINENTAL AFTERNOON TEA

Afternoon Tea service is between 14:00 - 16:00

Additional guest will be charged at \$55pp

CHEF'S SELECTION

Indulge in the chef's daily selection of savoury snacks and delightful sweets.

Includes an assortment of scones and condiments.

Please speak to the Club InterContinental team if you have any dietary requirements.

CLUB INTERCONTINENTAL ALL DAY DINING	
Enjoy our à la carte menu every day from 12:00 - 21:00 with an additional charge.	
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ALL DAY DINING

SMALL PLATES

Freshly Baked Turkish Pide, served with za'atar, whipped Advieh butter	14
Warm Olive Selection, served with Aleppo pepper, black lime, oregano	15
Fresh Oysters, served on ice with shallot vinegar, lemon	7.5 ea
Chicken Liver Parfait, served with pistachio, pickled gooseberry, manuka honey	12
Hand Cut Chips, served with ras el hanout, egg yolk butter	16
Smoked Tarama, served with soured Lebanese cucumber, brioche, chilli	24
Smoked Pumpkin Hummus, served with fried sujuk, pumpkin seed oil, Turkish pide	26

ALL DAY DINING

SALADS AND SANDWICHES

Butter Lettuce, served with celery hearts, bulgur wheat, nigella seeds	15
Smoked Pumpkin, served with endive, tamarind, fried sujuk, lemon	18
Baby Romaine, served with Ortiz anchovy, green goddess, pecorino, crispy egg (add chicken +12)	25
Reuben On Rye, served with house pastrami, pickled egg, sauerkraut, provolone, thousand island, and a side of fries	34
Smashed Wagyu Cheeseburger, served with American mustard, gherkins, smoked cheese, and a side of fries	33
SOMETHING SWEET	
Rhubarb Millefeuille, served with rose custard, kataifi pastry, manuka honey ice cream	24
Salted Chocolate served with lot eight extra virgin olive oil	22
Duck Island Ice Cream, Ambrosia Salted Caramel Cacao Crumb Milk Chocolate Fudge	9
Chocolate Covered Dates, served with feuilletine, praline	7 ea

ALL DAY DINING

PLATTERS

Advieh Cheese Plate, served with an assortment of premium cheeses, house made crackers, preserves, Otago fruits and nuts.

Nelson, Tasman Blue - a mild, creamy and rich blue with spicy notes Marlborough, The Reginald Goats Cheese - soft and smooth with earthy flavours Waikato, Vintage Waikato - rich and milky with a sweet finish

selection of 2 cheeses 34 selection of 3 cheeses 40

Chacuterie Plate, served with salami, prosciutto, capocollo, serrano, Turkish pastrami 32

TWILIGHT CANAPÉS

Evening canapés are served between 17:00 - 19:00

CHEF'S SELECTION

Chef's daily selection of exquisite canapés.

Delight in a curated assortment of bite-sized delicacies, thoughtfully prepared by partner chef Gareth Stewart to provide a taste of Advieh Restaurant and Bar.

Please speak to the Club InterContinental team if you have any dietary requirements.

CLUB INTERCONTINENTAL BEVERAGES
Whether you're celebrating a special moment or simply unwinding after a long day, our range of alcoholic and non-alcoholic beverages ensure there's something from everyone to enjoy.

BEVERAGES

COCKTAILS

The Roots Negroni, Roots Marlborough dry gin, Campari, sweet vermouth	25
Spicy Margarita, Los Arcos Tequila infused with fresh chilli, cointreau, sugar syrup	25
Peach Bellini, Le Contesse Prosecco, peach puree	25
MOCKTAILS	
The Garden, Seedlip Garden 108, elderflower syrup, botanical tonic water	20
Virgin Cosmopolitan Seedlip 42 grove, cranberry juice, orange juice, lime juice, sugar syrup	20

ALCOHOLIC BEVERAGES

CHAMPAGNE

Veuve Clicquot Yellow Label Brut, Champagne, France

33 / 165

This exquisite blend of Chardonnay, Meunier, and Pinot Noir unveils an opulent bouquet of white and yellow fruits, accented with delicate citrus notes, rich pastry aromas, and a subtle hint of dried fruit.

SPARKLING

Le Contesse Prosecco Brut NV, Italy

16 / 80

Known for its light and refreshing characteristics, Le Contesse Prosecco is fresh and fragrant with prominent notes of green apple, pear, and citrus fruits. Subtle floral hints of white flowers and a touch of almond add complexity.

Cloudy Bay Pelorus Rosé, Marlborough

20 / 100

Pelorus Rosé is smooth and elegant, with a pale salmon hue and brambly aromas. The nose is laden with raspberries, cranberries and wild strawberries, while red florals, rosehip and marzipan hover at the fringe.

ALCOHOLIC BEVERAGES

WHITE

Satellite by Spy Valley, Sauvignon Blanc, Marlborough

Juicy and crisp, this wine is layered with stone fruit giving a generous length of flavour.

Catalina Sounds, Pinot Gris, Marlborough

An endearing and layered wine, with diversee aromatics of nougat, nashi pear, vanilla custard and white flowers.

Man O' War Estate, Chardonnay, Waiheke Island

19 / 95

The Estate Chardonnay exhibits intense ripe stone fruit characters with subtle hints of passionfruit seed and a nutty lees influence.

ROSÉ

18 / 90

Paritua 'Stone Paddock', Rosé, Hawke's Bay

Aromas of plum blossom and raspberry sorbet. The palate is soft and elegant with flavours of strawberry and cream, hints of crisp

pear, finishing with a crisp acidity.

ALCOHOLIC BEVERAGES

RED

Greystone 'Deliverance', Pinot Noir, Canterbury	16 / 80
Light cherry red in colour with a full and expressive nose of baking spices, cloves and cinnamon, supported by red plum and berries.	ſ
Langmeil Hangin' Snakes, Shiraz, Dunedin	17 / 85
Lifted aromas of satsuma plum and mullberry combine with floral, herbal and savoury notes with a touch of white pepper.	
St Francois Xavier Lambert, Rhône Valley, France	17 / 85
Woody on the first sip, along with fresh sage, rose layers of ripe cherry are then developed and the tannins are subtle.	
Domaines Barons de Rothschild Lafite, Bordeaux, France	20 / 100
The nose offers a broad palette of intense and well-defined aromas with spicy black fruits on a background of subtle notes of cocoa and tobacco that accentuates the aromatic richness.	
B E E R	
Peroni, 5.0 ABV, Lombardy, Italy	13
Sawmill Brewery Pilsner, 4.8 ABV, Matakana	14
Sawmill Brewery Hazy IPA, 5.8 ABV, Matakana	14
Sawmill Brewery Hazy 'Bare Beer' 0.5 ABV, Matakana	12

13

Morningcider Cider, 4.5 ABV, Hawke's Bay

SPIRITS

GIN

Roots Marlborough Dry Gin	13
Hendricks Gin	17
VODKA	
Belevedere	13
Grey Goose	17
WHISKY	
Thomson Two Tone	13
Glenfiddich 15YO	17
$R \cup M$	
Plantation 3 Stars White Rum	13
El Dorado 12YO Vintage Rum	18
COGNAC	
Hennesy VSOP	14
Remy Martin VSOP	20

SPIRITS

BOURBON AND RYE

Maker's Mark	13
Noah's Mill Small Batch	18
MEZCAL AND TEQUILA	
Alipus San Juan del Rio Blanco Mexcal	15
Fortaleza Reposado	19
LIQUEURS	
Baileys Irish Cream	13

NON-ALCOHOLIC BEVERAGES

8.5 ESPRESSO BY KŌKAKO Flat White Espresso Long Black Latte Macchiato Cappuccino Americano Mochaccino Hot Chocolate TEA BY ZEALONG 7.5 English Breakfast Earl Grey Peppermint Oolong Chamomile Green HOMEGROWN COLD PRESSED JUICES 8 Orange Juice Cranberry Juice Apple Juice Pineapple Juice SOFT DRINKS 8 East Imperial Soda Coca Cola East Imperial Tonic Coca Cola Zero

East Imperial Dry Ginger Ale

East Imperial Yuzu Lemonade

Sprite