

COVE

C A F E

TO BEGIN

Bircher Muesli
Fruit Plate
Local Organic Yoghurt
Freshly Baked Pastries

Freshly Baked Crumpets
Homemade honey butter, dried raspberries
topped with Violet Crumble (V)

Chia and Raspberry Pudding
Coconut, vanilla almond milk, hemp seeds,
hazelnut butter and fresh berries (V/GF/ DF)

MAIN DISHES

(Your choice of one dish)

Housemade Muesli
Goji berries, Scenic Rim organic yoghurt
sprinkled with blueberry dust (V/ GF)

Eggs Shakshuka
Spicy tomato sauce, feta cheese, fresh herbs
and grilled corn bread (V/ GF)

Banana Pancakes
Butterscotch, vanilla labne topped with
pistachio crumble (V)

Smoked Bacon and Eggs
Eggs your way, InterContinental sourdough
with roasted tomato house-made relish (DF)

(V) Vegetarian (GF) Gluten Free (DF) Dairy Free

*All prices in AUD and inclusive of GST. 15% Surcharge applies on Public Holidays.

All menu items may contain traces of nuts.



@InterContinental Sanctuary Cove Resort



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SIDES

\$6

Avocado
Hash Brown
Smoked Bacon
Grilled Tomato
Baked Beans
2 Eggs
Sourdough Toast

CHILDREN

(Your choice of one dish)

Freshly Baked Crumpets
Homemade honey butter, dried raspberries
topped with Violet Crumble (V)

Scrambled Eggs
Baked beans on white toast

Smoked Bacon and Eggs
Eggs your way, InterContinental sourdough
with roasted tomato house-made relish (DF)

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