




the cortile

Key:  Vegetarian  Gluten Free  Dairy free
For any dietary requirements, please ask for assistance

Inclusive 10% GST

CORTILE SIGNATURES

SMOOTH CHOCOLATE HIGH TEA

Inspired by the Smooth Chocolate Festival our chefs have specially created a bespoke High Tea with chocolate housed at its core.

Sit back and relax within the historic surrounds of The Cortile as we guide you through the adventure that is Smooth Chocolate High Tea.

Smooth Chocolate High Tea includes a glass of sparkling wine upon arrival, along with your choice of tea by Ronnefeldt or upgrade to the champagne package.

Weekdays

Traditional 3 tier Smooth Chocolate High Tea Service* 55
Served with local Sparkling Wine

Traditional 3 tier Smooth Chocolate High Tea Service* 70
Served with Champagne

*Available Monday to Friday from 11am until 5pm

Please allow approximately 25 minutes for preparation

Weekends

Contemporary Smooth Chocolate High Tea Buffet** 60
Served with local Sparkling Wine

Contemporary Smooth Chocolate High Tea Buffet** 75
Served with Champagne

**Available Saturday and Sunday in two sessions:

Session 1: 1.00pm to 2.30pm

Session 2: 3.00pm to 4.30pm

VITTORIA HIGH COFFEE

Be taken on a journey of the senses with a simple sniff, swirl and sip. An afternoon of High Coffee will involve our resident barista matching Vittoria Coffee blends with a selection of sweet and savoury dishes that will turn a simple cup of coffee into an experiential dining experience.

Enjoy a lazy afternoon in the beautiful surrounds of the historic sandstone arcades of the Treasury Building of 1851 while discovering the evolution of coffee from classic espressos, cold drip brews and signature creations while indulging in a selection of treats with a coffee twist.

Your journey starts with an Espresso Martini upon arrival, and will finish off with an Affogato.

High Coffee Experience*

60

*Available Monday to Sunday from 11am until 5pm

Please allow approximately 25 minutes for preparation

A Good Start

(Available 8am – 12pm)

Danish pastries, plain or chocolate croissants, donuts & muffins (selection of 3) ✓	10
Neu's Bakery: chocolate chip banana bread, Heilala vanilla mascarpone & caramelised banana ✓	16
Stack of pancakes or waffles with berry compote and your choice of organic maple syrup, Malfroy's gold honey or vanilla ice cream ✓	24
Strawberry & rhubarb bircher muesli, grated apple, organic yogurt, sonoma spelt & goji berries ✓	17
Creamy organic oatmeal porridge, almond milk, coconut, sunflower seeds, sultanas, poppy seeds, date compote ✓	18
Breakfast wrap with two organic fried eggs, avocado, double - smoked bacon, lettuce, tomato relish & roasted potatoes	25
InterContinental Sydney eggs benedict, toasted brioche, blood plum hollandaise, broccolini, avocado ✓	29
Three free range egg white omelette served with avocado, grilled green asparagus & smoked mozzarella on wholemeal toast ✓	24
Seasonal fresh fruit salad, organic vanilla bean yoghurt, Malfroy's gold honey ✓ 🌱	21

Share Plates

(Available 12pm – 11pm)

Selection of salumi and jamon, toasted sourdough, cornichons and pickled onions, Pepe Saya Butter	32
Sydney rock oysters vodka and verbena mignonette, smoked trout caviar 🌿	24/39
Mediterranean tasting plate with Machego and njuja croquettes, crispy pork belly, salt and pepper squid, crispy flatbread, anchovies, dips and salsa	34
Sashimi plates of fresh yellow fin tuna, salmon & king fish with marinated wakame, pickled ginger, salmon roe, wasabi & soy sauce (12 pieces) 🍣	34
Sushi (salmon, tuna & vegetable) and Nigiri (tuna, squid & prawn) with marinated wakame, pickled ginger, wasabi & soy sauce (12 pieces) 🍣	31
Asian platter with pop corn buttermilk chicken, Wasabi tempura prawns, peking duck pancakes & cabbage pork dim sum	34
Australia's finest cheese plate with quince paste, fig jam and mandarin marmelade, varieties of dried nuts & fruits, lavosh, toasted bread & Pepe Saya butter ✓	32

Something Substantial - Soup, Risotto and Salads

(Available 12pm – 11pm)

Soup "Du Jour" served with grilled house bread ✓	18
Malaysian chicken soup, prawns, soba noodles, asian greens, chilli soy	25
Buffalo mozzarella with roma tomato, basil, kalamata olive tapenade on toasted focaccia ✓ A dish by chef Theo Randall	21
Caesar bites: baby cos lettuce, crispy bacon, shaved parmesan, anchovies & croutons with grilled free range chicken or grilled king prawns	23 28
Roasted butternut, caramelised red onion, quinoa, chick peas, wild rocket and fried haloumi salad with lemon & honey dressing 🌿	23
Mushroom & green asparagus risotto, goat cheese, onion ring, lime ✓	30
Wagyu beef meatballs, wholegrain spaghetti, smoked paprika in basil & tomato sauce.	32

Tapas

(Available from 1pm until 11pm)

Marinated olives with garlic bread	12
Parmasan & thyme fries, truffle aioli	12
Manchego cheese and njuja croquettes, home cured and smoked tuna, rocket aioli	17
Grilled avocado, persian feta with roasted capsicum hummus, Macadamia and olive salsa	15
Pop corn buttermilk chicken, siracha mayonnaise	15
Double cooked crispy pork belly, pico de gallo	17
Tempura wasabi prawns, mango salsa. A dish by chef Sam Leong	17
Peking duck pancakes, shallot, cucumber & hoisin sauce	17

Create your own Tapas

(serves 3 or 4)

Three Tapas dishes of your choice	42
Four Tapas dishes of your choice	52

Pizza

(Available all day)

Gourmet pizza with persian feta, heirloom tomato, anchovies, roasted pine nuts and pesto	26
Pizza margarita on our thin crust	24
Create Your Own Additional toppings-Ham, pepperoni, prosciutto, back bacon, chorizo sausage, roasted mushrooms, roma tomato, capsicum, baked eggplant, olives, jalapeño peppers, artichokes, onion, pineapple, sour cream, potato & rosemary, pine nuts, persian feta & chilli, rocket.	26

Sandwiches

(Available all day)

Gourmet hot dog with laugen bread, kransky sausage, bavarian mustard, pickled cornichons and swiss cheese 27

Club sandwich with grilled bacon, roasted chicken breast, fried egg, avocado & mayonnaise, with your choice of white, wholemeal or gluten free bread 32

Mayonnaise tuna toasted wholemeal miche, baby spinach, avocado, spanish onion and lemon aioli 28

Wagyu beef sliders, homemade pickles, smoked chunky BBQ sauce, gruyere cheese Served with fries 31

Desserts

(Available until 10pm)

Vanilla crème brûlée 15

Churros, chocolate sauce 15

Chocolate tart, salted caramel & cardamom syrup, poached pear 15

Oversized macaroon assortment (4 pieces) 15

Dessert Platter 45

WINE BY THE GLASS | BOTTLE

Champagne (120ml glass)

glass| btl

Champagne, Mumm Cordon Rouge Brut, Reims, NV	24 140
Champagne, Moët & Chandon Brut Impérial, Epernay, NV	25 150
Champagne, Pommery Brut Rose, Reims, NV	29 180

Sparkling Wine (120ml glass)

Sparkling Brut Semillon, Bimbadgen, Hunter Valley , NV	11 55
Sparkling Brut, Chandon, Yarra Valley, NV	15 65

White (150ml glass/750ml bottle)

Semillon, Brokenwood, Hunter Valley, 2014	13 65
Riesling, Penfolds Koonunga Hill Autumn, Eden Valley, 2014	14 70
Sauvignon Blanc, Cloudy Bay, Marlborough, 2014	19 95
Sauvignon Blanc, Villa Maria Two Valleys, Marlborough, 2014	13 65
Pinot Gris, The Lane Block 2, Adelaide Hills, 2013	16 77
Chardonnay, Bimbadgen Estate, Hunter Valley, 2014	11 55
Chardonnay, Vasse Felix, Margaret River, 2014	16 80
Classic Dry White, Brothers At Large, Hilltops, 2013	9 45
Rosé, Rogers & Rufus, Barossa Valley, 2014	13 65

Red (150ml glass/750ml bottle)

Pinot Noir, Penfolds Cellar Reserve, Adelaide Hills, 2013	25 125
Pinot Noir, Ninth Island, Tasmania, 2013	14 72
Merlot, Margan Estate, Hunter Valley, 2013	13 65
Tempranillo, Running With Bulls, Wrattontully, 2013	15 75
Cabernet Sauvignon, Wynns The Siding, Coonawarra, 2013	14 70
Mountadam Red Blend, High End, 2006	12 62
Shiraz, St Hallet's Garden of Eden, Barossa Valley, 2013	15 75
Shiraz, Bimbadgen Estate, Hunter Valley, 2013	11 55
Shiraz Cabernet, Penfold's, Koonunga Hill, Adelaide Hills, 2013	17 75

Dessert Wine (60ml glass)

Botrytis Sémillon, De Bortoli Noble One, Bilbul, 2011	11 85
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Fortified Wine (60ml glass)

Hanwood Grand Tawny Port	10
Penfolds Grandfather Rare Tawny Port	28

COCKTAILS

Cortile Champagne Cocktails

French 75 This drink was created in 1915 at the New York Bar in Paris by Harry MacElhone. Gin, lemon juice topped up with Champagne	25
Champagne Cocktail First published in 1862 by Jerry “the professor” Thomas in his book “The Bartender guide” Martell X.O Cognac, bitters, sugar cube topped up with Champagne	26

New Era

Bramble A modern day classic invented in 1984 by Dick Bradsell, perfect aperitif to start the night. Beefeater Gin, lemon juice, blackberry liquor	23
George Mint Julep Modern twist on one of the oldest cocktails known to man- the Julep. Also drink of choice at the Kentucky Derby. Jack Daniels Bourbon and mint muddled together.	22
Between the Sheets Famously invented at Harrys New York bar around 1930 in Paris. Martell Cognac X.O, Dom Benedictine, Cointreau, lemon juice	24

The Unforgettables

Gimlet Gimlet was created by a Navy general Sir Thomas D.Gimlett to help cure scurvy. Beefeater Gin, lime juice, lime cordial	21
Negroni Created in Florence Italy in 1920 by Count Negroni, it is a twist on an Americano but with a kick. Beefeater Gin, Campari, Antica Rosso, orange	23

Planters Punch

Believed to be created at the Planters Hotel in South Carolina. This drink is for a sweet tooth. Havana Club, Cointreau, orange juice, pineapple juice, lime juice, Angostura bitters and Grenadine

24

Paloma

Spanish for “dove”, the Paloma is an extremely popular way to drink tequila in Mexico City. Olmeca Reposado, pink grapefruit juice, agave nectar topped up with soda water

21

Rusty Nail

Rusty nail was Frank Sinatra’s and the rest of the “Rat Pack” drink of choice. Ballontines whisky and Drambuie

22

Side Car

Named by an American captain around the time of world war 1, this drink is named after a motorcycle sidecar. Martell Cognac XO, Cointreau, lemon juice

23

MOCKTAILS

Mango Citrus Cooler

lemon, lime, lychee, mint, soda water, mango nectar

15

Orange and Earl Grey Iced Tea

Refreshing non-alcoholic cocktail perfect for a summers afternoon. Homemade Earl Grey iced tea, orange juice

16

Virgin Cup No.1

Twist on a classic cocktail but done with basil and as a non-alcoholic drink. Ginger-ale, lemon juice, lime juice, basil

16

Shirley Temple

Probably one of the only classic temperance this drink is named after child star actor “Shirley Temple”. Ginger-ale, grenadine

12

Australian Beer

Crown Victoria	Draught, Lager	9
Matilda Bay Pale Ale Western Australia	Pale Ale	9
Cascade Premium Light Tasmania	Lager	7
Cascade Premium Tasmania	Lager	10
Crown Golden Ale Victoria	Golden Ale	10

Local Craft Beer

Lord Nelson Three Sheets The Rocks Sydney, NSW	Pale Ale	12
Balmain Balmain, NSW	Pale Ale	12
Kosciuszko Snowy Mountains, NSW	Pale Ale	12
4 Pines	Kolsch	12

International Beers

Peroni Nastro Azzurro Italy	Lager	12
Corona Mexico	Lager	12

Cider

Batlow Premium Apple Cider		9
Hillbilly Apple Cider		10

Aperitifs

Campari	Italy	9
Noilly Pratt	France	9
Pernod	France	10
Ricard	France	10
Pimms	England	10

Vodka

Grey Goose	France	16
Absolut	Sweden	12
Absolut Elyx	Sweden	15
Belvedere Pure	Poland	16
Wyborowa Exquisite	Poland	16
Ciroc	France	16

Gin

Four Pillars	Australia	14
Beefeater	England	10
Beefeater 24	England	15
Bombay Sapphire	England	14
Tanqueray	England	14
Tanqueray 10	England	19
Hendricks	Scotland	18

Tequila

El Jimador	Mexico	12
Silver Patron	Mexico	15
Olmecca Resposado	Mexico	10

Rum

Havana Club Anejo Blanco	Cuba	11
Havana Club Anejo Especial	Cuba	12
Havana Club 7y/o	Cuba	16
Appleton V/X	Jamaica	13
Angostura 1919	Trinidad	12
Cubanay White Silver 3 y.o	Dominican Republic	11
Cubanay Reserve 5 y.o	Dominican Republic	14

Whisky/Bourbon

Jameson	Dublin, Ireland	11
Canadian Club	Ontario, Canada	11
Jim Beam	Kentucky, USA	10
Wild Turkey	Kentucky, USA	12
Makers Mark	Kentucky, USA	16
Bookers	Kentucky, USA	20
Jack Daniels	Tennessee, USA	11
Gentleman Jack	Tennessee, USA	14

Ballantines	Scotland	10
Johnnie Walker Black	Ayrshire, Scotland	13
Chivas Regal 12 y.o	Speyside, Scotland	14
Chivas Regal 18 y.o	Speyside, Scotland	30
Chivas Regal 25 y.o	Speyside, Scotland	48

Single Malt Whisky

Limeburners Barrel	WA, Australia	18
Glenkinchie 12 y.o	Lowlands, Scotland	18
Glenmorangie 10 y.o	Highlands, Scotland	16
Glenmorangie 18 y.o	Highlands, Scotland	32
Macallan Amber	Highlands, Scotland	16
Macallan Ruby	Highlands, Scotland	21
Glenfiddich 12 y.o	Speyside, Scotland	13
The Glenlivet 12 y.o	Speyside, Scotland	14
The Glenlivet 18 y.o	Speyside, Scotland	20
Lagavulin 16 y.o	Islay, Scotland	19
Laphroaig 10 y.o	Islay, Scotland	17

Fine Brandy

Martell V.S.O.P	Cognac, France	14
Martell Cordon Bleu X.O	Cognac, France	18
St Agnes X.O Brandy	SA, Australia	15
Hennessy VS	Cognac, France	19
Hennessy V.S.O.P	Cognac, France	21
Hennessy X.O	Cognac, France	45
Remy Martin V.S.O.P	Cognac, France	21
Remy Martin X.O	Cognac, France	45

Armagnac

1979 Comte de Lamaestre	Armagnac, France	30
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Liqueurs

Southern Comfort		10
Baileys		11
Frangelico		11
Kahlua		11
Tia Maria		11

Vittoria ORO Coffee

Café Latté, Café Mocha, Chai Latte, Hot Chocolate	7
Extra shot of Espresso	1
Affogato	8
Iced Coffee, Iced Mocha, Iced Chocolate	9
Liqueur Coffee	15
Cold Drip	3

Loose Leaf Tea by Ronnefeldt

Green Tea	7
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Fancy Sencha, Classic Pai Mu Tan, Jasmine Gold

Black Tea

Assamari, English Breakfast, Earl Grey, Irish Malt, Classic Chai, Spring Darjeeling,

Herbal Infusion

Peppermint, Chamomile, Rooibos Vanilla, Red berry