

# THE INCHCOLM

BAR

ALL DAY DINING  
Tuesday - Saturday 12pm - 9pm

## ARTISAN CHEESEBOARDS

All cheeses are served with house made condiments (GF)

One	\$10
Two	\$14
Three	\$18

Section 28 Monte Rosso - Taleggio - *soft, cow's milk, SA*  
DOP 12 months - Manchego, *sheep's milk, Spain*  
Mount Pricilla - *Semi soft, cow's milk, SA*

## NIBBLES TO SHARE

Marinated organic olives & grissini (GF av.) \$8

Chicken liver pate, grilled sourdough, cranberry jam (GF av.) \$16

Spinach & gruyere dip, baguette (GF av.) \$14

Bar Inchcolm charcuterie -  
Wagyu bresaola, duck salami, chicken terrine (GF) \$21

Escargot, baguette (GF av.) \$15

Truffle parmesan thin cut fries (GF) \$10

Yarra Valley Caviar -  
100g Yarra Valley caviar, house condiments, blinis \$90

Steak Tartare \$18

Oysters, Natural or Kilpatrick \$5ea



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## SUBSTANTIAL

Steak frites - 250g cube roll, shoestring fries, port wine jus (GF)	\$32
Moreton Bay Bug - Spaghetti, cherry tomatoes, chilli, pangrattato	\$26
Market Fish, brown butter, sauteed beans, crispy Tuscan potatoes (GF)	\$24
The Inchy Burger - Wagyu beef patty, American Cheddar, pickle, caramelised onion, milk bun	\$22
- Add extra Wagyu patty	\$5
- Add beef bacon	\$4
Southern fried chicken - Pickled cucumber, buttered corn on cob	\$19
Potato gnocchi - Creamy mushroom ragu, arugula, truffle oil, pecorino (GF/Veg)	\$26
Classic Caesar salad - Baby cos, beef bacon, fresh pecorino, 63 degree egg (GF)	\$16
- Add poached chicken	\$5
- Add king prawns	\$8



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## SOMETHING ON THE SIDE (GF)

Paris mash, parmesan	\$6
Broccolini, garlic confit, hazelnut butter	\$8
French Fries	\$6
Mixed greens	\$5
Corn on cob, salted butter, freshly grated manchego cheese	\$8

## TOASTIES (GF)

Three cheese: Cheddar, gruyere, brie \$16

The Reuben: slow cooked silverside, sauerkraut, swiss cheese, Russian dressing \$16

Chargrilled vegetables: zucchini, grilled pumpkin, eggplant, pesto, mozzarella \$18

## SWEET

Mud cake, white chocolate ganache \$12

Crème caramel, macadamia crumb, fresh berries \$12

Homemade tiramisu, mascarpone cream, cocoa dust \$14

Gluten & dairy free alterations available on a la carte menu  
In room dining tray charge: \$5

