



# THE INCHCOLM

BY OVOLO

## BREAKFAST

*Perched above Brisbane's CBD, retreat, rendezvous, revel or all the above at The Inchcolm By Ovolo. The neo-Georgian design from late 1800's pays homage to the building's time of prestige and resident physicians, with subtle hints of musical undertones and an air of rhapsody. You are invited to explore a world full of tiny treasures, curiosities and eclectic art pieces all coming seamlessly together creating a space to choose the perfectly cosy spot and unwind, relax or enjoy a coffee or two in solitude.*

*Inchcolm By Ovolo, Classically boutique.*

### A'LA CARTE

#### The Inchcolm Breakfast \$22

Eggs your way, Byron Bay mushrooms, chicken sausage, hash browns and sour dough.

Served with your choice of tea, coffee, or juice

#### Coconut and mango chia pudding \$16

local honeycomb, poach fruit and coconut yoghurt

#### Eggs on toast \$15

2 eggs your way, grilled sourdough

#### Mushroom swiss omelette \$17

2 eggs, Byron Bay mushrooms, swiss cheese, sourdough

#### Avocado on sourdough \$16

marinated tomatoes, Persian feta, lemon, smoke Olsen salt

#### Continental Breakfast \$18

Toasted granola, yoghurt, pastries, organic sourdough and assorted condiments. Served with your choice of tea, coffee, or juice

### ADD ON

Beef bacon	\$5	Sauteed Byron Bay mushrooms	\$4
Chicken sausage	\$4	Hash brown	\$5
Egg	\$3	Roasted tomato	\$4
½ Avocado	\$4		

#### Fonzie Abbott Coffee \$5

Local Brisbane coffee combined with Maleny Dairy Milk.

#### Rabbit Hole Teas \$4

- Breakfast Blend
- Grey Rabbit
- Ginger Snap
- Refresh Mint

#### Fresh Juice \$4

Apple, Orange or Pineapple

Monday - Sunday: Full menu available from 7am - 10am

Gluten & dairy free alterations available on a 'la carte menu

In room dining tray charge: \$5

