



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
Chicken sausage	\$4
Egg	\$3
½ Avocado	\$4

Sauteed Byron Bay mushrooms	\$4
Hash brown	\$5
Roasted tomato	\$4

St Remio Coffee \$6

Ethically sourced, sustainable coffee blended with premium quality milk

Rabbit Hole Teas \$5

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

Fresh Juice \$4

Apple, Orange or Pineapple

Weekdays 7am to 10am

Weekends 7am to 11am

Public Holidays 8am to 11am

Gluten & dairy free alterations available

In room dining tray charge: \$5

