

THE INCHCOLM

BAR

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 the golden age of bistro dining with timeless classics and edible prescriptions. A carefully crafted cocktail menu pays tribute to a bygone era when cocktails were clinically endorsed, spirits were king, and bartenders celebrated. We invite you to choose the perfectly cosy spot and unwind, relax and enjoy a tipples or two in solitude.

Friends call her Inchy, we invite you to do the same



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LIGHT DINING

Freshly Shucked Premium Rock Oysters, Mignonette (GF, DF)	\$4.50ea
Buffalo Mozzarella and Tomato Tartine (V)	\$12ea
House-baked Brioche (V)	\$4ea
Warmed Marinated Olives (GF, DF, V, VN)	\$9
Italian White Anchovies, Cucumber, Basil (DF)	\$18
Chicken Liver Parfait, Cranberry Jam	\$22
Hand Cut Steak Tartare, Mustard, Cornichon, Egg Yolk	\$24
Escargots A` La Bourguignonne, Sourdough	\$26
Fromage Board, (V, GFO) Pyengana Clothbound Cheddar, Tasmania Miliwa Blue, Northeast Victoria Taleggio Monte Rosso, Adelaide Hills Served with Quince Jam, Muscatel, Pear, Lavosh	\$25
Charcuterie Board, (DF, GFO) Wagyu Bresaola, Duck Salami, Chicken Terrine Piccalilli, Bread and Butter Pickles, Mustard, Sourdough	\$30

GF=Gluten Free, DF=Diary Free, V=Vegetarian, VN= Vegan,
O=Option



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SUBSTANTIAL DINING

Ricotta Gnocchi (V) King Oyster Mushroom Ragu, Truffled Leaves	\$27
Heirloom Tomato Tagliarini (V, GFO) Chilli, Lemon, Gremolata, Olive Oil Crumb	\$28
Moreton Bay Bug Tagliarini Tomatoes, Chilli, Lemon, Olive Oil Crumb	\$32
Garden Niçoise (V, GF, DF, VNO) Warm Salad of Potatoes, Beans, Hens Egg and Olives	\$25
Market Fish Niçoise (GF, DFO) Warm Salad of Potatoes, Beans, Hens Egg and Olives	\$38
Lamb Noisette Burnt Orange, Pumpkin Gratin, Lentils Jus Vin	\$40
Roasted Cauliflower Steak (V, GF, VNO) Paris Mash, Port Braised Onions	\$32
Eye Fillet (GF, DFO) Paris Mash, Port Braised Onions, Madeira Jus	\$42

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SIDES

- Sauteed String Beans, Shallot Butter, Almond (V, VNO) \$16
- Garden Leaves, Champagne Vinaigrette, Chives (GF, VN) \$12
- French Fries W` Truffled Pecorino (GF, V) \$12

DESSERT

- Vanilla Bean Crème Brulée (GF, V) \$14
- Peanut Butter Parfait, Salted Caramel, Chocolate
Cremeux (GF, V) \$14
- Limoncello Sabayon, Macadamia and Blueberries (GF, V) \$14
- Tiramisu, Savoiardi, Coffee Crème (V) \$14
- Today's Fruit with Sorbet (GF, VN, V, DF) \$14
- Fromage Board, (GFO) \$25
Pyengana Clothbound Cheddar, Tasmania
Miliwa Blue, Northeast Victoria
Taleggio Monte Rosso, Adelaide Hills
Served with Quince Jam, Muscatel, Pear, Lavosh

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HOUSE GUEST AFTER HOURS MENU

Available All Day Everyday For Residential Hotel Guests
Served In The Comfort Of Your Hotel Room

Three Cheese Toastie with Fries (V, GFO) Fondue, Cheddar, Gruyere, Brie	\$18
Corned Beef Toastie with Fries (GFO) Mustard, Braised Cabbage, Smoked Cheddar	\$18
Roast Vegetable Toastie with Fries (V, GFO) Zucchini, Grilled Pumpkin, Eggplant, Pesto Rosso, Mozzarella	\$18
Fromage Board, (GFO) Pyengana Clothbound Cheddar, Tasmania Miliwa Blue, Northeast Victoria Taleggio Monte Rosso, Adelaide Hills Served with Quince Jam, Muscatel, Pear, Lavosh	\$25
Charcuterie Board, (DF, GFO) Wagyu Bresaola, Duck Salami, Chicken Terrine Piccalilli, Bread and Butter Pickles, Mustard, Sourdough	\$30
Tiramisu, Savoiardi, Coffee Creme (V)	\$14
Limoncello Sabayon, Macadamia and Blueberries (GF, V)	\$14

