

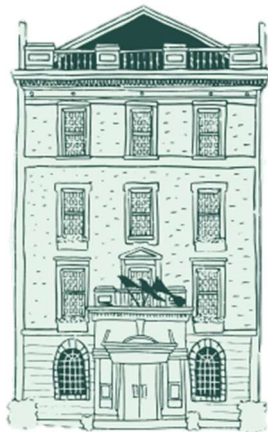


THE INCHCOLM

BY OVOLO

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 tipple or two in solitude.

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



THE INCHCOLM

BAR

SIGNATURE MARTINIS

\$22

MARTINI LIMON

Gin, Dry Vermouth & Limoncello served with a twist of lemon peel.

CUCUMBER ROSE

Cucumber infused Tanqueray Gin, St Germain Elderflower, rosewater, Prosecco, cucumber ribbon, rose petal.

VESPER LYNN

Ketel One vodka, Roku gin, Lillet rose, lemon twist.

SPRING HILL

Makers Mark, Punt e Mes, Luxardo Maraschino, Peach bitters, Cherry Brandy.

OLD PAL

Rye Whiskey, Campari, Cinzano 1757 Dry Vermouth, Orange twist.

MARTINEZ

Hayman's Old Tom Gin, Cinzano 1757 Rosso Vermouth, Luxardo Maraschino, Angostura Bitters, Lemon twist.

CLASSIC MARTINI YOUR WAY

Vodka or Gin, Wet, Dry, Reverse, Dirty.



THE INCHCOLM

BAR

COCKTAILS

LOW ALCOHOLIC COCKTAILS

REBUJITO 15
Fino Sherry, Mint leaves, House-made Rosemary Syrup & topped up with lemon soda water.

AMERICANO 15
Campari & Vermouth Rosso topped up with Soda water.

SHERRY HIGHBALL 15
Pedro Ximenes, House-made Honey & Lemon syrup topped up with Soda water.

NON-ALCOHOLIC COCKTAILS

BERRY FIZZ 12
Blueberry, Raspberry & Strawberry puree with House-made Rosemary syrup and topped up with soda water.

TROPICANA 12
Guava, Banana & Pineapple puree with Mint leaves and topped up with Soda water.

COCO-LYCH 12
Coconut & Lychee puree topped up with Organic Coconut water.



THE INCHCOLM

BAR

CLASSICS BY INCHCOLM

1880 - THE INCHCOLM

25

Diplomatico Reserva Rum, Dry Curacao, Organic Coconut Sugar/Vanilla Concoction, Ruby Port Reduction finished with Dry Organic Rose petals and Fresh Thyme sprigs.

OLD FASHIONED - SMOKEY & OAKY

21

Bourbon, Raw Sugar, Angostura & Orange bitter served in a smoked glass.

MARTINI LIMON

21

Gin, Dry Vermouth & Limoncello served with a twist of lemon peel.

NEGRONI - AGED

21

Gin, Campari & Vermouth served with a peel of orange rind.

MARGARITA - LIGHTLY SPICY

21

Dry Kashmiri Chili infused Tequila, Fresh Lime juice, Cointreau, Himalayan salt & organic agave syrup.

MOJITO - CLARIFIED

21

White Rum, Fresh Lime, Mint Leaves & simple syrup clarified and served with a splash of soda water.

ESPRESSO MARTINI - ELEVATED

21

Vodka, Kahlua, Espresso & house-made orange, nutmeg & cinnamon concoction.



THE INCHCOLM

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SPARKLING

| | S | BTL |
|--|----|-----|
| Dal Zotto Pucino Prosecco <i>King Valley, VIC</i> | 16 | |
| ATE NV Brut Sparkling <i>South East AUS</i> | 10 | |
| Taittinger NV Brut Champagne <i>Reims, France</i> | 33 | 144 |
| NV Deviation Road Altair Rosé <i>Adelaide Hills, SA</i> | | 88 |
| Bollinger La Grande Annee Brut 2014 | | 399 |
| Louis Roederer Cristal Brut 2013 | | 649 |
| Krug Grande Cuvee 169eme Edition Cuvee Brut | | 699 |

WHITE

| | S | L | BTL |
|---|----|----|-----|
| Black Cottage Sauvignon Blanc <i>Marlborough, NZ</i> | 15 | 23 | 68 |
| Five Tales Chardonnay <i>Margaret River, WA</i> | 14 | 22 | 60 |
| Black Cottage Pinot Gris <i>Marlborough, NZ</i> | 15 | 23 | 68 |
| Chaffey Bros Tripelpunkt Riesling <i>Eden Valley, SA</i> | 16 | 25 | |
| Dog Point Sauvignon Blanc <i>Marlborough, NZ</i> | | | 89 |
| In Dreams Chardonnay <i>Yarra Valley, VIC</i> | | | 85 |

ROSÉ

| | | | |
|---|----|----|----|
| Yalumba 'Y Series' Rosé <i>Barossa, SA</i> | 12 | 17 | 51 |
| Rêverie Sustainable Rosé <i>France</i> | 14 | 19 | 58 |

THE INCHCOLM

BAR

RED

S L BTL

| | | | |
|---|----|----|----|
| Pennys Hill Shiraz <i>McClaren Vale, SA</i> | 16 | 25 | 58 |
| La Vieille Ferme Carignan, Cinsault, Grenache & Syrah <i>Côtes-du-Rhone, FR</i> | 14 | 20 | 48 |
| HAHA Pinot Noir <i>Marlborough, NZ</i> | 15 | 21 | 60 |
| ATE Shiraz <i>Southeast AUS</i> | 13 | 17 | |
| Bleasdale Bremerview Shiraz <i>Langhorne Creek, SA</i> | 16 | 25 | |

BEER & CIDER

| | |
|-----------------------|----|
| Asahi Super Dry | 10 |
| Asahi Soukai | 9 |
| Young Henrys Lager | 12 |
| Young Henrys Pale Ale | 12 |
| Young Henrys Cider | 12 |
| Peroni | 10 |
| Peroni 3.5% | 9 |
| Tap Beer | 14 |

ZERO PROOF BEVERAGES

BEER & WINE

| | |
|--|--------|
| Fizzero Sparkling Wine | 60 BTL |
| Wolf Blass Zero Shiraz | 55 BTL |
| Domestic & International Non-Alcoholic Beers | 10 BTL |



THE INCHCOLM

BY OVOLO

SPIRITS LIST



THE INCHCOLM

BAR

GIN

| | |
|------------------------------|------|
| La Citadelle | 15 |
| Squealing Pig Rose Gin | 13 |
| Squealing Pig Pinot Noir Gin | 13 |
| Green Ant | 18 |
| Koval Organic Barrelled Gin | 13 |
| Roku | 13 |
| Scapegrace Black Gin | 13 |
| Settlers Breakfast | 14 |
| Sipsmith | 14 |
| Sipsmith V.J.O.P | 21 |
| Tanqueray | 12 |
| Tanqueray 10 | 16 |
| Aiki | 22.5 |

TEQUILA

| | |
|---------------------|----|
| Café Patron | 15 |
| Patron Anejo | 17 |
| Gran Patron | 55 |
| Don Anselmo Tequila | 24 |



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VODKA

| | |
|--|----|
| Belvedere | 13 |
| Grey Goose | 14 |
| Ketel One | 12 |
| Stoli Salted Caramel | 15 |
| Elite | 19 |
| Sheep Whey Vodka | 22 |
| Brown Snake Brisbane Oak Aged | 15 |
| Idle Hour Rye Vodka | 13 |
| Idle Hour Kakadu Plum & Ginger Rye Vodka | 13 |

RUM

| | |
|---|----|
| Diplomatico Reserva Exclusiva Venezuelan Aged Rum | 16 |
| Appleton Estate Reserve Blend Jamaican Rum | 15 |
| Kraken Caribbean Spiced Black Rum | 14 |
| Plantation Pineapple Barbados, Trinidad, Jamaica | 14 |
| Ratu 5 YO Spiced Fijian Rum | 14 |
| Ratu 8 YO Dark Aged Fijian Rum | 14 |
| Brisbane Distillery Aged Rhum | 23 |
| Capricorn Queensland Spiced Rum | 14 |



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SINGLE MALT

| | |
|------------------------------|----|
| Bruichladdich Black Art 1992 | 90 |
| Glen Grant 10YO | 15 |
| Talisker 10YO | 18 |
| Maccallan Rare Cask | 90 |
| Dalmore 12YO | 20 |

BLENDED SCOTCH

| | |
|-------------------------------------|----|
| Johnnie Walker Black Label | 12 |
| Johnnie Walker Blue Label | 40 |
| Blue hanger 9 th Edition | 26 |
| Glenmorangie Signet | 39 |
| Stratheden Lost Distillery | 20 |

JAPANESE WHISKY

| | |
|-------------------------|----|
| Tokinoka Blended Whisky | 20 |
| The Shin Pure Malt | 23 |
| The Shin 15 | 43 |

AMERICAN WHISKEY

| | |
|------------------------|----|
| Texas Balcones Bourbon | 28 |
|------------------------|----|



THE INCHCOLM

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AUSTRALIAN WHISKY

| | |
|---|----|
| Coastal Stone Single Malt New South Wales | 35 |
| Hellyer's Road Peated Tasmania | 28 |
| Hellyer's Road Pinot Noir Finish Tasmania | 28 |

COGNAC & BRANDY

| | |
|--------------------------------|----|
| Pierre Ferrand Cognac | 21 |
| Ragnaud Cognac | 45 |
| Remy Martin XO Cognac | 63 |
| Martell Cognac VS | 45 |
| St. Agnes XO Brandy | 38 |
| Jaime I Limited Edition Brandy | 42 |

APERITIFS & DIGESTIFS

| | |
|-----------------------------|----|
| Tio Pepe Fino | 12 |
| Quinta de Vesuvio | 25 |
| Isabella Topa Que Campbells | 35 |
| Dubonnet | 14 |
| La Fee Blanche Absinthe | 21 |
| La Fee Bohemian Absinthe | 21 |
| Sarpa Oro di Poli Grappa | 14 |

