

THE INCHCOLM

BAR

DINING MENU

To Begin

Premium rock oysters, blood orange mignonette	6ea
Home-made focaccia, cultured butter	8
Warmed marinated olives	9
Mussels in white wine sauce, grilled sourdough	26
Burrata, new season pickled zucchini, home-made focaccia	28
Hiramasa Kingfish crudo, lardo, rosemary, citrus dressing	28
Cape Grim steak tartare, gruyere aioli, melba toast	26

Cheese board 32

Oak blue cheese, Woodside jersey brie, Somerset Hill cheddar,
Santa Teresa quince paste, dried fruit, lavosh, crackers

Charcuterie board 34

Quattro Stelle's wagyu pastrami, prosciutto toscano,
pepperberry native salami, picallili, bread and butter pickles,
red peppers, toasted sourdough and grissini

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To Follow

Cape Grim striploin steak	46
ajo blanco, pickled peppers, red wine jus	
Slow cooked, air-dried duck	38
wet rice, pistachios	
Roasted chicken	40
corn purée, spring onion and black garlic salsa	
Crispy skin Barramundi fillet	42
kohlrabi purée, baby leeks	
Moreton bay bug tagliarini	36
chilli, garlic, aglio olio	
Gnocchi primavera	34
goats curd, summer herbs	

Sides

Mixed leaves, citrus dressing	14
Noosa red tomato and nectarine salad	16
Whole roasted honey-glazed baby carrots with goats curd, hazlenuts and wattleseed	16
French fries with truffle pecorino, aioli	14

To Finish

Vanilla bean Crème Brule, madeleines	16
Coffee and mascarpone tiramisu	16
Frangipane Tart du jour with vanilla crème	16