

# 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

<b>Cape Grim striploin steak</b>	46
ajo blanco, pickled peppers, red wine jus	
<b>Creamy duck rice</b>	38
beetroot, pistachios	
<b>Roasted chicken</b>	40
corn purée, spring onion and black garlic salsa	
<b>Crispy skin Barramundi fillet</b>	42
kohlrabi purée, baby leeks	
<b>Moreton bay bug tagliarini</b>	36
chilli, garlic, aglio olio	
<b>Gnocchi primavera</b>	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