

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 tippie or two in solitude.

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



THE INCHCOLM MARTINI HOUR

\$12 FROM 5:30 PM - 6:30 PM

Thanks for forgetting the middle man, if you booked direct, enjoy a FREE tippie on us !

THE INCHCOLM MARTINI 22

Ketel One vodka, Sipsmith London dry gin, fennel infused dry vermouth, Orange Bitters, olive Juice

CUCUMBER ROSE 21

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

VESPER LYNN 23

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

SPRING HILL 21

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



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INCHCOLM CLASSIC MARTINIS

AVIATION "ON TAP"

21

Roku gin, Luxardo Maraschino, Crème de Violette, fresh lemon, brandy cherry

CORPSE REVIVER #2 "ON TAP"

22

Sipsmith London dry gin, Cointreau, Lillet blanc, absinthe, lemon twist

THE FORD COCKTAIL

20

Hayman's Old Tom gin, Cinzano 1757 dry vermouth, DOM Benedictine, orange bitters

OLD PAL

19

Rye whiskey, Campari, Cinzano 1757 dry vermouth, orange twist

BOBBY BURNS

22

Johnnie Walker Black Label Whisky, Cinzano 1757 rosso vermouth, DOM Benedictine, lemon twist

MARTINEZ

20

Hayman's Old Tom Gin, Cinzano 1757 rosso vermouth, Luxardo Maraschino, Angostura bitters, lemon twist



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WINES BY THE GLASS

SPARKLING

- ATÉ Sparkling Brut** 10
SA
- Dal Zotto Pucino Prosecco** 14
King Valley, VIC

WHITE

- ATÉ Sauvignon Blanc** 10
SA
- Black Cottage Sauvignon Blanc** 12
Marlborough, NZ
Brilliantly clean and lively
- Vasse Felix 'Filius' Chardonnay** 14
Margaret River, WA
Full & round with notes of apple, apricot & white peaches!
- Chaffey Bros. Triplepunkt Riesling** 13
Eden Valley, SA
Delicate, fresh South Aussie Riesling



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RED

Bleasdale 'Generations' Shiraz 16

Langhorne Creek, SA

Enjoyable fruit flavours that linger with a hint of sweetness

ATÉ Shiraz 10

SA

La Vieille Ferme (Carignan + Cinsault + Grenache + Syrah) 12

Côtes-du-Rhone, FR

Packed with juicy red berry fruits and savoury complexity

Black Cottage Pinot Noir 12

Marlborough, NZ

Intense, yet beautifully balanced with baked plums and spice

ROSÉ

ATÉ Rose 10

SA

Yalumba 'Y Series' Rosé 14

Barossa, SA

Fresh & crunchy with flavours of citrus and berries



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WINES BY THE BOTTLE

BUBBLES

ATÉ Sparkling Brut 45
SA

Dal Zotto Pucino Prosecco 59
King Valley, VIC

ROSÉ BUBBLES

NV Deviation Road Altair Rosé 85
Adelaide Hills, SA

CHAMPAGNE

NV Louis Roederer Brut 135
Reims, FR

NV Louis Roederer Rose 200
Reims, FR



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WHITE WINES

Domaine Chandon (Chardonnay) <i>Yarra Valley, VIC</i>	76
Oyster Bay (Chardonnay) <i>Marlborough, NZ</i>	55
ATÉ (Sauvignon Blanc) <i>SA</i>	45
Black Cottage (Sauvignon Blanc) <i>Marlborough, NZ</i>	68
Cape Mentelle (Sauvignon Blanc) <i>Margaret River, WA</i>	68
Dog Point (Sauvignon Blanc) <i>Marlborough, NZ</i>	68
Wild Rock (Sauvignon Blanc) <i>Marlborough, NZ</i>	62
Zephyr (Sauvignon Blanc) <i>Marlborough, NZ</i>	66



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WHITE WINES CONT.

Bleasdale (Pinot Grigio) <i>Adelaide Hills, SA</i>	63
Devil's Staircase (Pinot Grigio) <i>Central Otago, NZ</i>	68
Fromm 'La Strada' (Pinot Grigio) <i>Marlborough, NZ</i>	88
Quartz Reef (Pinot Grigio) <i>Central Otago, NZ</i>	92
Yalumba (Pinot Grigio) <i>Barossa, SA</i>	69
Chaffey Bros 'Triplepunkt' (Riesling) <i>Eden Valley, SA</i>	58



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RED WINES

Hancock & Hancock (Touriga) <i>McLaren Vale, SA</i>	84
Bleasdale (Malbec) <i>Langhorne Creek, SA</i>	62
Yalumba (Grenache) <i>Barossa, SA</i>	89
Yalumba 'The Carey' (Cabernet Sauvignon + Shiraz) <i>Coonawarra & Barossa, SA</i>	750
Yalumba 'Signature' (Cabernet Sauvignon + Shiraz) <i>Barossa, SA</i>	189
Hentley Farm 'Stray Mongrel' (Grenache + Shiraz + Zinfandel) <i>Barossa, SA</i>	80
La Vieille Ferme (Carignan + Cinsault + Grenache + Syrah) <i>Côtes-du-Rhone, FR</i>	48



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RED WINE CONT.

Black Cottage (Pinot Noir)

68

Marlborough, NZ

Penny Hills (Shiraz)

58

McLaren Vale, SA

Bleasdale 'Generations' (Shiraz)

72

Langhorne Creek, SA

ATÉ (Shiraz)

45

SA

Vasse Felix (Cabernet Sauvignon)

136

Margaret River, WA



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SPIRITS

GIN

78 Degrees	14
Archie Mite	15
Brookies Slow	14
Bulldog	12
Fords	14
Four Pillars Bloody Shiraz	15
Gin Mare	15
Gordons Pink	10
Hayman's Old Tom	12
Hendricks	13
Ink Gin	14
Larios	10
Monkey 47	19
Never Never	16
Nosferatu (Blood Orange Gin)	14
Roku	13
Rutte (Genever)	13
Scapegrace	13
Settlers Breakfast	14
Sipsmith	14
Sipsmith V.J.O.P	21
Tanqueray	12
Tanqueray 10	16
Tanqueray Rangpur	12
Tanqueray Sevilla	12



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VODKA

Belvedere	13
Grey Goose	14
Ketel One	12
Smirnoff Red	10

TEQUILA & MEZCAL

Britto Durango (Mezcal)	14
Café Patron	12
Calle 23 Reposado	14
Foraleza	20
Roca Patron	22
Vida (Mezcal)	16



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SINGLE MALT

Auchentoshan American Oak	12
Balblair 1978	55
Balblair 1989	25
Bladnoch Samsara	22
Bowmore 12yr	17
Bunnahabhain 12yo	18
Dalmore Cigar Malt	28
GlenDronach 12yo	16
Glenrothes 1988	70
Glen Grant 10yr	15
Lagavulin 16yo	21
Ledaig 10yo	19
Talisker 10yr	16
Talisker Port Ruighe	18
The Singleton Malt Masters	14

BLENDED

Auchnagie	24
Blue Hanger 9 th	26
Chivas Regal 12yo	12
Gerston Vintage	70
Glenlivet 25yo	85
Johnnie Walker Black Label	12
Johnnie Walker Blue Label	40
Johnnie Walker Red Label	10
Laphroiaig Select	18
Monkey Shoulder	12
Stratheden	95



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AMERICAN WHISKEY

Basil Haydens	16
Bulliet Bourbon	12
Eagle Rare	16
Jack Daniels	12
Jim Beam Double Oak	13
Makers Mark	10
Makers Mark 46	14
Michters US N°1 Rye	18
Wild Turkey	12
Wild Turkey Longbranch	14
Wild Turkey Russell's Reserve	14

WORLD WHISKY

Canadian Club (Canada)	10
Canadian Club 12yr (Canada)	12
Jamesons (Ireland)	12
Tokinoka (Japan)	14



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RUM

Agua Luca (Cachaca)	12
Angostura 1919	14
Appleton Estate Reserve Blend	15
Appleton Estate Signature Blend	12
Bacardi	12
Bundaberg	10
Captain Morgan's Spiced	10
Flor De Cana 7yo	14
Gosling Family Reserve	36
Laird's Applejack	12
Mount Gay 1703 Blanco	12
Mount Tamborine Gold Rum	16
Pampero Blanco	10
Plantation Pineapple	14
Ron Zacapa Solera 23	18
Sagatiba (Cachaca)	10

BEER & CIDER

Asahi Super Dry	\$10
Asashi Soukai	\$9
Green Beacon 'Half Mast' Session IPA	\$10
Green Beacon 'Grappler' Lager	\$10
Peroni Leggera	\$10
Peroni Red	\$10
Somersby Apple Cider	\$10



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ALL DAY DINING

ARTISAN CHEESEBOARDS

All cheeses are served with house made condiments (GF)

One	\$10
Two	\$14
Three	\$18

Section 28 Monte Rosso - Taleggio - *soft, cow's milk, SA*
DOP 12 months - *Manchego, sheep's milk, Spain*
Mount Pricilla - *Semi soft, cow's milk, SA*

NIBBLES TO SHARE

Marinated organic olives & grissini (GF av.)(V)	\$8
Chicken liver pate, grilled sourdough, cranberry jam (GF av.)	\$16
Steak Tartare - potato crisps, cured egg yolk	\$18
Spinach & gruyere dip, baguette (GF av.)(V)	\$14
Bar Inchcolm charcuterie - Wagyu bresaola, duck salami, chicken terrine (GF)	\$21
Escargot, baguette (GF av.)	\$15
Truffle parmesan thin cut fries (GF)(V)	\$10
Yarra Valley Caviar - 100g Yarra Valley caviar, house condiments, blinis	\$90



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ALL DAY DINING

SUBSTANTIAL

Steak frites - 250g cube roll, shoestring fries, port wine jus (GF)	\$32
Moreton Bay Bug Spaghetti, cherry tomatoes, chilli, pangrattato	\$26
Market Fish, brown butter, sauteed beans, crispy Tuscan potatoes (GF)	\$24
The Inchy Burger Wagyu beef patty or Beyond Burger (V) American Cheddar, pickle, caramelised onion, milk bun	\$22
- Add extra patty	\$5
- Add beef bacon	\$4
Southern fried chicken Pickled cucumber, buttered corn on cob	\$19
Potato gnocchi Creamy mushroom ragu, arugula, truffle oil, pecorino (GF)(V)	\$26
Classic Caesar salad Baby cos, beef bacon, fresh pecorino, 63 degree egg (GF)(V)	\$16
- Add poached chicken	\$5
- Add king prawns	\$8



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ALL DAY DINING

Tuesday - Saturday 12pm - 9pm

SOMETHING ON THE SIDE

Paris mash, parmesan (GF)	\$6
Broccolini, garlic confit, hazelnut butter (GF)	\$8
French Fries	\$6
Mixed greens (GF)	\$5
Corn on cob, salted butter, freshly grated manchego cheese (GF)	\$8

TOASTIES

<u>Three cheese:</u> Cheddar, gruyere, brie (GF)	\$16
<u>The Reuben:</u> slow cooked silverside, sauerkraut, swiss cheese, Russian dressing (GF)	\$16
<u>Chargrilled vegetables:</u> zucchini, grilled pumpkin, eggplant, pesto, mozzarella (GF)	\$18

SWEET

Mud cake, white chocolate ganache	\$12
Crème caramel, macadamia crumb, fresh berries	\$12
Homemade tiramisu, mascarpone cream, cocoa dust	\$14

Gluten & dairy free alterations available on a la carte menu
In room dining tray charge: \$5

