



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

MARTINI HOUR

Daily 5:30 PM - 6:30 PM

Join us for our daily Martini Hour from 5:30pm to 6:30pm where all our favourite martinis are only

\$15

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.



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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.



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THE INCHCOLM SIGNATURE

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.

CLASSICS BY INCHCOLM

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.



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WINES BY THE GLASS

SPARKLING

Dal Zotto Pucino Prosecco <i>King Valley, VIC</i>	14
Tempus Two Lighten Up Low Alcoholic Prosecco <i>Sea, AU</i>	13
Taittinger NV Brut Champagne <i>Reims, France</i>	27

WHITE

Black Cottage Sauvignon Blanc <i>Marlborough, NZ</i>	12
Black Cottage Pinot Gris <i>Marlborough, NZ</i>	12
Oyster Bay Chardonnay <i>Marlborough, NZ</i>	14
Chaffey Bros. Triplepunkt Riesling <i>Eden Valley, SA</i>	13

ROSÉ

Yalumba 'Y Series' Rosé <i>Barossa, SA</i>	14
Rêverie Sustainable Rosé <i>France</i>	14

RED

Bleasdale 'Generations' Shiraz <i>Langhorne Creek, SA 16</i>	
La Vieille Ferme Carignan, Cinsault, Grenache & Syrah <i>Côtes-du-Rhone, FR</i>	12
Black Cottage Pinot Noir <i>Marlborough, NZ</i>	12



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BEER & CIDER

Asahi Super Dry	10
Asahi Soukai	9
Peroni	10
Green Beacon Session IPA	12
Green Beacon Pale Ale	12
Young Henry Naturel Lager	12
Young Henry Cloudy Cider	10

ZERO PROOF BEVERAGES

BEER & WINE

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

MARTINIS

ELDERFLOWER ROSE MARTINI 21

Inspired from our signature, Cucumber Rose Martini

Lyre's Dry London, infused with Cucumber & Rosewater in Elderflower cordial & topped with Fizzero sparkling.

SPRINGLESS HILL MARTINI 21

Inspired from our signature, Spring Hill Martini

Lyre's American Malt with Lyre's Highland Malt & maraschino syrup.

