



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.



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

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.



THE INCHCOLM

BAR

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



THE INCHCOLM

BAR

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.



THE INCHCOLM

BAR

DINING MENU

Craving a snack or something more substantial, our talented team of Chef's have designed a menu to tick all the boxes.

Monday to Thursday
3pm to 9pm

Friday to Saturday
12noon to 9pm

Sunday
12noon to 9pm



THE INCHCOLM

BAR

MONDAY - SUNDAY 3PM - 9PM

TO BEGIN

Premium rock oysters, mignonette	6ea
Charred Sourdough	08
Warmed marinated olives	09
Chicken liver parfait, plum, brioche	22
Spanish anchovies, peppers, melba toast	24
Steak tartare, mustard, cornichon, egg yolk	24
Escargots, snails in garlic butter sauce	26
Baked brie, truffled honey	30

CHEESE	30
Pyengana clothbound Cheddar, Tasmania Chalston Jersey Brie, Woodside, Adelaide Hills Stilton blue, Nottinghamshire, UK Quince jam, Muscatel, Pear, Lavosh	

CHARCUTERIE	35
Wagyu bresaola, pastrami, chicken terrine piccalilli, bread and butter pickles, mustard, sourdough	



THE INCHCOLM

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TO FOLLOW

PUMPKIN AND SAGE RAVIOLI Brown butter sauce, pecan, chevre	32
MORETON BAY BUG TAGLIARINI Tomatoes, chilli, lemon, olive oil crumb	34
BBQ SPATCHCOCK Peperonata, chimichurri, green olives, almond	40
SWORDFISH NICOISE Warm salad of potatoes, beans, hens' egg and olives	40
EYE FILLET Paris mash, braised onions, madeira jus	44

SIDES

CHARRED BROCCOLINI, lemon oil, pepita	16
SALAD LEAVES, champagne vinaigrette	14
FRENCH FRIES w` truffled pecorino	14

TO FINISH

LEMON TART	16
VANILLA BEAN CRÈME BRULÉE	16
CLASSIC TIRAMISU	16



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VEGETARIAN

PUMPKIN AND SAGE RAVIOLI Brown butter sauce, pecan, chevre	32
CONFIT TOMATO TAGLIARINI Chilli, lemon, gremolata, olive oil crumb	28
ARTICHOKE NIÇOISE Warm salad of potatoes, beans, hens' egg and olives	28
PERI PERI CAULIFLOWER Parsley mint salsa, toasted almonds	28

SIDES

CHARRED BROCCOLINI, lemon oil, pepita	16
SALAD LEAVES, champagne vinaigrette	16
FRENCH FRIES w` truffled pecorino	14

DESSERT

LEMON TART	16
VANILLA BEAN CRÈME BRULÉE	16
CLASSIC TIRAMISU	16





THE INCHCOLM

BY OVOLO

WINE & SPIRITS LIST

Craving something a little more special, explore our list of carefully cellared wines and the extensive shelves of our liquor collection.



THE INCHCOLM

BAR

WINES BY THE BOTTLE

BUBBLES

Dal Zotto Pucino Prosecco <i>King Valley, VIC</i>	59
Tempus Two Lighten Up Low Alcoholic Prosecco <i>Sea, AU</i>	55

ROSÉ BUBBLES

NV Deviation Road Altair Rosé <i>Adelaide Hills, SA</i>	85
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CHAMPAGNE

Taittinger NV Brut	129
Taittinger Brut Reserve	199
G H Mumm Brut Millesime	299
Bollinger La Grande Annee Brut 2014	399
Louis Roederer Cristal Brut 2013	649
Krug Grande Cuvee 169eme Edition Cuvee Brut	699



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WHITE WINES

Oyster Bay Chardonnay <i>Marlborough, NZ</i>	55
Black Cottage Pinot Gris <i>Marlborough, NZ</i>	68
Black Cottage Sauvignon Blanc <i>Marlborough, NZ</i>	68
Dog Point Sauvignon Blanc <i>Marlborough, NZ</i>	68
Bleasdale Pinot Grigio <i>Adelaide Hills, SA</i>	63
Devil's Staircase Pinot Grigio <i>Central Otago, NZ</i>	68
Quartz Reef Pinot Grigio <i>Central Otago, NZ</i>	92
Chaffey Bros 'Tripelpunkt' Riesling <i>Eden Valley, SA</i>	58

RED WINES

Hancock & Hancock Touriga <i>McLaren Vale, SA</i>	84
Bleasdale Malbec <i>Langhorne Creek, SA</i>	62
Yalumba 'Signature' Cabernet Shiraz <i>Barossa, SA</i>	189
La Vieille Ferme Carignan, Cinsault, Grenache, Syrah <i>Côtes-du-Rhone, FR</i>	48
Black Cottage Pinot Noir <i>Marlborough, NZ</i>	68
Penny's Hill Shiraz <i>McLaren Vale, SA</i>	58
Bleasdale 'Generations' Shiraz <i>Langhorne Creek, SA</i>	72
Vasse Felix Cabernet Sauvignon <i>Margaret River, WA</i>	136



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BAR

GIN

78 Degrees	14
Archie Mite	15
La Citadelle	15
Squealing Pig Rose Gin	13
Four Pillars Bloody Shiraz	15
Gordons Pink	10
Green Ant	18
Koval Organic Barrelled Gin	13
Nosferatu (Blood Orange Gin)	14
Roku	13
Scapegrace Black Gin	13
Settlers Breakfast	14
Sipsmith	14
Sipsmith V.J.O.P	21
Tanqueray	12
Tanqueray 10	16

TEQUILA

Patron Silver	15
Café Patron	15
Patron Anejo	17
Gran Patron	55
Patron Reposado	16
Don Anselmo Tequila	24



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VODKA

Belvedere	13
Grey Goose	14
Ketel One	12
Cîroc	17
Stoli Salted Caramel	15
Elite	19
666 Cape Grim Coffee	21
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
Sagatiba Brazilian Silver Cachaca	10
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

Dalwhinnie 15YO	20
Bruichladdich Black Art 1992	90
Glen Grant 10YO	15
Talisker 10YO	18
Maccallan Rare Cask	90
Glenfiddich 12YO	17
Glenlivet Caribbean Reserve	14
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
Wild Turkey Longbranch	14



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AUSTRALIAN WHISKY

Lark Pinot Noir Finish Tasmania	45
Coastal Stone Single Malt New South Wales	35
Archie Rose Rye Malt Sydney	
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



THE INCHCOLM

BAR

HOUSE GUEST MENU

For those guests lucky enough to stay overnight with us at The Inchcolm we have several special offerings only for you, these are available outside of normal operating hours and are our special way of saying thank you for spending the night.



THE INCHCOLM

BAR

IN ROOM 24/7 MENU

TOASTIES

Served with shoestring fries 22

THREE CHEESES

Cheddar, gruyere, brie

CORNED BEEF

Mustard, braised cabbage, cheddar

PLANT'D

Zucchini, grilled pumpkin, eggplant, pesto rosso, mozzarella

CHEESE 30

Pyengana clothbound Cheddar, Tasmania Chalston Jersey Brie, Woodside, Adelaide Hills Stilton Blue, Nottinghamshire, UK Quince jam, Muscatel, Pear, Lavosh

CHARCUTERIE 35

Wagyu bresaola, pastrami, chicken terrine piccalilli, bread and butter pickles, mustard, sourdough

TO FINISH

CLASSIC TIRAMISU 16



THE INCHCOLM

BAR

COMPLIMENTARY HOUSE GUEST MENU

Available 10am to Midnight daily for residential hotel Guests
redeeming a drink voucher.

**Did you book your hotel accommodation direct?
Redeem your drink vouchers from the below
selection.**

CUCUMBER ROSE

Cucumber infused Gin, Marie Brizard Elderflower Liqueur, Rosewater,
Prosecco, Cucumber ribbon, rose petal.

MARTINI LIMON

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

OLD PAL

Rye Whiskey, Campari, Cinzano 1757 Dry Vermouth, Orange Twist

VESPER LYNN

Kettle One Vodka, Roku Gin, Lillet Rose, Lemon Twist

ATE WINES - SOUTH AUSTRALIA

Choose from Rose, Sauvignon Blanc, Chardonnay, Shiraz or Sparkling
wine.

BEER SELECTION

Choose from Peroni or Asahi

SOFT DRINKS

From the available selection

