

THE INCHCOLM

BAR

PRIVATE DINING
MENU

\$89 SOCIETY MENU

STARTERS

Oyster (A), house mignonette

French Onion Gaufrette, house creme fraiche, dill, paprika

Truffle Gougeres, aged gruyere cheese, truffle, nutmeg

ENTREES - select two

Dragonfruit Cured Salmon Terrine (A)

house smoked, rye crumb, toasted nori vinaigrette

Beef Tartare

2GR 8+ Wagyu beef, caper salsa, cured egg yolk, horseradish cracker

Pumpkin & Ricotta Tortellini

pepita broth, truffle, caramelised apple balsamic

MAINS - select two

Beef Cheek Pasta

braised, urban valley mushrooms, cheddar soubise, spinach pasta

Mooloolaba Swordfish (A)

chargrilled, sauce putanesca, fried capers, burnt lemon, basil oil

Darling Downs Wagyu Steak

pastrami spiced petite tender, red wine jus, compound butter

Tahini Eggplant

fire roasted eggplant, tahini and miso glaze, cashew cream, soft herbs

DESSERT

Petit Fours, chef selections

+ **\$15 Signature Martini Range**

+ **\$10 Don Zolio PX Sherry 15YO**

A - Australian | I - Imported | M- Mixed Origin

Please inform our staff if you have any food allergies or intolerances.

A surcharge of 15% applies on Sundays and Public Holidays.