



THE INCHCOLM

BY OVOLO





DINNER PACKAGE

Served alternate drop

ENTRÉE

(Choose 2)
Hiramasa kingfish, avocado, pickled fennel yarra valley salmon caviar
Caprese salad, Noosa red tomatoes, burrata, basil oil
Beetroot carpaccio goats curd olive soil
Harvey Bay scallops, cauliflower puree, smoked paprika olive oil
Pumpkin gnocchi roasted walnuts burnt noisette mustard fruits
Stuffed zucchini flowers pumpkin goats curd, salsa Verde
Antipasto tasting plate

MAINS

(Choose 2)
Southern range striploin +3 marbling, potato skordalia, jus
Robbin’s short rib celeriac puree, bulgogi sauce
72-hour twice cooked beef cheek, pomme puree, port wine reduction
Roast fillet Ora king salmon, peas and onion roasted witlof, bottarga
Sous vide lamb cutlets, smoked eggplant and mint yoghurt
Spiced roasted harrisa chicken supreme, little acre mushrooms, coriander jus
Duck confit with roasted root vegetables rosemary olive oil
Roasted eggplant miso glaze, daikon and radish

DESSERTS

(Choose 2)
Triple Chocolate cake, chocolate ganache, mascarpone cream
Salted Caramel Tart, raspberry dust
Classic Tiramisu
Lemon meringue tart

2 Course
\$75 per person

3 Course
\$85 per person



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