Inkstone Dinner Menu

Woodfired Pizza

House-made Dough, Stretched to Order & Baked in our Pizza Oven

Margarita [V VGO] Napoli Sauce, Mozzarella, Fresh Basil	22.0
Mediterranean [V DFO VGO] Semi Dried Tomato, Spinach, Mushroom, Roast Capsicum, Mozzarella, Feta	26.0
Queenslander Double Smoked Shaved Ham, Pineapple, Mozzarella	28.0
Meat & More Bourbon BBQ Base, Slowed Cooked Beef, Pepperoni, Pork Belly, Spanish Onion, Mozzarella	34.0
BBQ Chicken Chicken, Mozzarella, Pineapple, Red Onion, BBQ Base	29.0
New York Style Pepperoni, Mozzarella	25.0
Choose Vegan Cheese Add Chicken or Beef Add Bacon	3.0 5.0 3.0
Light Bites	
Marinated Olives with Toasted Sourdough [DF V VG] Mixed Olives marinated in Chilli, Garlic, Rosemary & Olive Oil Tasmanian Salmon Bruschetta [GFO \$2] Oven Toasted Sourdough, topped with Vodka & Dill House Cured Salmon, Cherry Tomatoes, Lemon	16.0 21.0
Crème Fraiche, Crisp Baby Capers & Chive Oil Salt & Lemon Pepper Crusted Calamari [DFO]	
House-made Crispy Squid, served on Wombok Slaw, with Chilli Jam & Lime Aioli Salads All salads can have the option to Add: Chicken 5.0 Salmon 7.0 Prawns 8.0	23.0
House Salad [GF DFO V VGO] Mesclun Salad, Cucumber, Tomato & Onion, drizzled with House-made Honey Mustard Vinaigrette	12.0
Caprese Salad [GF DFO V] Bocconchini, Fresh Vine Tomatos Layered with Basil, EVO & Seasoning	12.0
Dream Caesar [GFO DFO VO] Baby Cos Lettuce tossed with Bacon Lardons, Soft Poached Egg, White Anchovies, Parmesan & Croutons in a Caesar Dressing	24.0
Pokie Bowl Brown Rice topped with Slaw, Cucumber, Tomato, Pickled Ginger, Edamame Beans & Wakame	19.0

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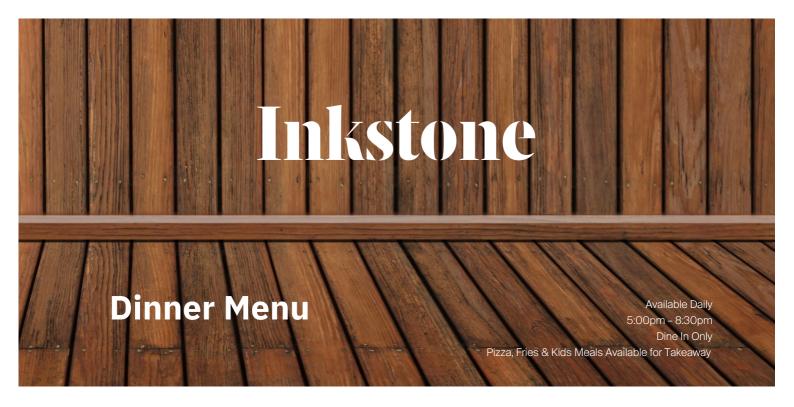
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All Steaks are served with a Spiced Hasselback Potato & House Slaw	
Minimum 100 Day Grain Fed MSA Graded Beef. Sourced Locally. All Meat is Halal 280g Porterhouse [GF DF]	45.0
300g Scotch Fillet	50.0
300g Wagyu Centre Cut Rump	55.0
Sauces: Red Wine Jus, Green Pepper Corn, Truffled Mushroom, Gravy	
Fettucini Carbonara [GFO DFO]	30.0
Soft Fettucini Pasta in a Creamy Carbonara Sauce with Bacon and Onion	33.3
Truffled Mushroom Pappardelle [V GFO DF]	34.0
Soft Linguini Pasta with Mushrooms, Spinach, Truffle Paste & Parmesan	
Sea	
Sand Crab Linguini [DF GFO]	34.0
Soft Linguini Pasta with Shredded Sand Crab, Baby Spinach, Fresh Chilies	
and Tomatoes, cooked in White Wine, Butter, Garlic, Chili & Parsley	
Far North Queensland Barramundi Fillet [GFO DF]	38.0
Fillets are Pan Fried and served with Dauphinoise Potato, Broccolini & Vanilla Hollandaise	33.3
Tasmanian Salmon Fillet [GFO DF]	35.0
Fillets are Pan Fried and served with Dauphinoise Potato, Broccolini & Vanilla Hollandaise	
Coral Trout [DF GFO]	
Roast Potatoes with a Fennel, Orange, Radish and Rocket Salad	38.0
Seafood Platter [DF GF]	90.0
Sand Crab, Moreton Bay Bugs, Whole Prawns, Cured Salmon & Natural	30.0
Oysters. Recommended for 2 to share when served with 2/3 sides.	
Sides	
	45.0
Mixed Medley Vegetables [GF DF V] A Seasonal Blend of Vegetables	15.0
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Cheesy Truffle Fries [DF VO VGO] Crispy Fries, Lightly Coated in Truffle Oil with Parmesan Cheese & Fresh Herbs	15.0
Fries [DF V VG] Served with House-made Aioli	10.0
OCIVED WITH TOUSE-THOUS AIOII	
Maple Roasted Pumpkin [GF DFO V]	10.0
Chunks of Pumpkin Marinated in Maple Syrup, Served with Crème Fraiche, Spring Onion, Pumpkin Seeds and Warm Orange Butter	

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Sweet Treats

Sticky Date Pudding	16.0
House-made Sticky Date with Vanilla Ice Cream & Treacle Sauce	
Coconut Panna Cotta [GFO]	15.0
Topped with Fresh Fruit & Coconut Shavings	
Trio of Sorbet [GF DF]	10.0
Trio of Ice Creams	10.0
Please ask your waitstaff for today's flavours	
Rich Chocolate Brownie	16.0
Made In-House, a Milk & White Chocolate Brownie Served warm with Vanilla Ice Cream	



Oysters

(Not available for takeaway)

Natural [GF DF]	24.0
with Red Wine Vinaigrette, Shallots & Lemon Wedge	
Kilpatrick [GF DF]	
Topped with a homemade Pancetta, Tabasco & Worcestershire Sauce	28.0

Woodfired Flatbread

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Confit Garlic & Parmesan [V]	18.0
Tomato, Bocconcini & Pesto [V]	22.0
Truffle Oil & Parmesan [V]	22.0
Choose Vegan Cheese	3.0
Add Bacon	3.0