

Dinner Menu

Oysters

(Not available for takeaway)

Chilled Oysters 1/2 Dozen	
Natural [GF DF]	24.0
with Red Wine Vinaigrette, Shallots & Lemon Wedge	
Hot Oysters 1/2 Dozen	
Kilpatrick [GF DF]	28.0
topped with a homemade Pancetta, Tabasco & Worcestershire Sauce	

Woodfired Flatbread

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

Confit Garlic & Parmesan [V]	18.0
Tomato, Bocconcini & Pesto [V]	20.0
Truffle Oil & Parmesan [V]	22.0
Choose Vegan Cheese Add Bacon	3.0 3.0

Inkstone Dinner Menu

Woodfired Pizza

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

Margarita Napoli Sauce, Mozzarella, Fresh Basil	22.0
Mediterranean Semi Dried Tomato, Eggplant, Roast Capsicum, Mozzarella, Feta	26.0
Queenslander Double Smoked Shaved Ham, Pineapple, Mozzarella	28.0
Meat & More Bourbon BBQ Base, Slowed Cooked Beef, Pepperoni, Pancetta, Spanish Onion, Mozzarella	34.0
BBQ Chicken Chicken, Mozzarella, Prosciutto, 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	16.0
Tasmanian Salmon Bruschetta [GFO \$2] Oven Toasted Sourdough, topped with Vodka & Dill House Cured Salmon, Cherry Tomatoes, Lemon Crème Fraiche, Crisp Baby Capers & Chive Oil	21.0
Salt & Pepper Crusted Squid [DFO] House-made Crispy Squid, served on Wombok Slaw, with Chilli Jam & Lime Aioli	23.0
Roasted Cauliflower [V GF] Florets of Cauliflower, roasted in Sumac Spices, served with Pomegranate Molasses, Romesco, Dukkah & Parmesan	19.0
Dream Caesar [GFO DFO VO] Baby Cos Lettuce tossed with Bacon Lardons, Soft Poached Egg, White Anchovies, Parmesan & Croutons in a Caesar Dressing Add Chicken 5.0	24.0

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Land

Minimum 100 Day Grain Fed MSA Graded Beef. Sourced Locally. All Meat is Halal 280g Porterhouse [GF DF] 300g Rib Eye [GF DF] Sauces: Red Wine Jus, Green Pepper Corn, Truffled Mushroom, Gravy Truffled Mushroom Linguini [V GFO DFO] Mushroom, Spinach, Truffle Paste, Parmesan	37.0 40.0 34.0
Sea	
Sand Crab Linguini [DFO 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
Tasmanian Salmon Fillet [GFO DF]	35.0
All Fish Fillets are Pan Fried and served on Red Rice, with Asparagus & Tom Yum Sauce	
Sides Fries [DFO V VG] Served with House-made Aioli	10.0
Sweet Potato Fries [DFO V VG] Served with House-made Aioli	12.0
Asparagus [GF DFO V VGO] Pan-fried in Butter, with Confit Garlic, Dukkha, Sea Salt & Lemon	10.0
Maple Roasted Pumpkin [GF] Chunks of Pumpkin marinated in Maple Syrup, served with Crème Fraiche, Spring Onion, Pumpkin Seeds and Warm Orange Butter	10.0
Rocket Salad [GF DFO VO] Rocket Leaves tossed with Pancetta (prosciutto?), Blue Cheese, Sliced Pear, Parmesan & Vincotto	12.0
House Salad [GF DF V] Mesclun Salad, Cucumber, Tomato & Onion, drizzled with House-made Honey Mustard Vinaigrette	12.0

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Sweet Treats

Sticky Date Pudding House-made Sticky Date with Vanilla Ice Cream & Treacle Sauce	16.0
Coconut Panna Cotta [GFO] Pineapple & Mint Salsa, Coconut Shavings	15.0
Trio of Sorbet [GF DF]	10.0
Trio of Ice Creams Please ask your waitstaff for today's flavours	10.0

