

Inkstone Take Away Menu

Woodfired Pizza

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

Margarita [V VGO]	22.0
Napoli Sauce, Mozzarella, Fresh Basil	
Mediterranean [V DFO VGO]	26.0
Semi Dried Tomato, Spinach, Mushroom, Roast Capsicum, Mozzarella, Feta	
Queenslander	28.0
Double Smoked Shaved Ham, Pineapple, Mozzarella	
Meat & More	34.0
Bourbon BBQ Base, Slowed Cooked Beef, Pepperoni, Pork Belly, Spanish Onion, Mozzarella	
BBQ Chicken	29.0
Chicken, Mozzarella, Pineapple, Red Onion, BBQ Base	
New York Style	25.0
Pepperoni, Mozzarella	
Choose Vegan Cheese	3.0
Add Chicken or Beef	5.0
Add Bacon	3.0

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

Salads

All salads can have the option to Add:

Chicken 5.0

Salmon 7.0

Prawns 8.0

House Salad [GF DFO V VGO]	12.0
Mesclun Salad, Cucumber, Tomato & Onion, drizzled with House-made Honey Mustard Vinaigrette	
Caprese Salad [GF DFO V]	12.0
Bocconchini, Fresh Vine Tomatos Layered with Basil, EVO & Seasoning	
Dream Caesar [GFO DFO VO]	24.0
Baby Cos Lettuce tossed with Bacon Lardons, Soft Poached Egg, White Anchovies, Parmesan & Croutons in a Caesar Dressing	
Pokie Bowl	19.0
Brown Rice topped with Slaw, Cucumber, Tomato, Pickled Ginger, Edamame Beans & Wakame	

V - Vegetarian, DF - Dairy Free, VG - Vegan, GF - Gluten Free [O] - Option available

• A 15% Service Charge will apply for public holidays

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Mains

Crispy Chicken Fillet Burger [GFO | DFO] 26.0

Crispy Chicken Breast, Bacon, House-Made Slaw & Kewpie Mayo in a Brioche Bun. Served with Fries

Fettucini Carbonara [V | GFO | DFO] 30.0

Soft Fettucini Pasta in a Creamy Carbonara Sauce with Bacon and Onion

Truffled Mushroom Pappardelle [V | GFO | DF] 34.0

Soft Linguini Pasta with Mushrooms, Spinach, Truffle Paste & Parmesan

Sand Crab Linguini [DF | GFO] 34.0

Soft Linguini Pasta with Shredded Sand Crab, Baby Spinach, Fresh Chillies and Tomatoes, cooked in White Wine, Butter, Garlic, Chili & Parsley

Sides

Mixed Medley Vegetables [GF | DF | V] 15.0

A Seasonal blend of Vegetables

Cheesy Truffle Fries [DFO | VO | VGO] 15.0

Crispy Fries, Lightly Coated in Truffle Oil with Parmesan Cheese & Fresh Herbs

Fries [DF | V | VG] 10.0

Served with House-made Aioli

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

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

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