INKSTONE KITCHEN & BAR

Lunch

~ OYSTERS ~

Chilled Oysters	1/2 Dozen
Natural ~ GF | DF	24.0
Red Wine Vinaigrette | Cucumber | Shallot's	

Hot Oysters	1/2 Dozen
Kilpatrick ~ GF | DF	28.0
Tomato | Pancetta | Tabasco | Worcestershire	

~ WOODFIRED FLATBREAD ~

Confit Garlic | Parmesan	18.0
Tomato | Bocconcini | Pesto	22.0
Gluten Free Base	3.0
Vegan Cheese	3.0
Add Bacon	3.0

GF–Gluten Free | GFO–Gluten Free Option | DF–Dairy Free | DFO–Dairy Free Option

~ SOMETHING LIGHT ~

Marinated Olives with Toasted Sourdough ~ DF | V 16.0
Chilli | Garlic | Rosemary

Bruschetta of Tasmanian Salmon 21.0
Vodka & Dill House Cured I Cherry Tomato I Lemon Crème Fraiche
I Crisp Baby Capers I Chive Oil I Sourdough

Salt & Pepper Crusted Squid 23.0
Chilli Jam I Slaw I Lime Aioli

Roasted Cauliflower 19.0
Sumac Spiced I Pomegranate Molasses I Romesco I Dukkah I Parmesan

GF–Gluten Free | GFO–Gluten Free Option | DF–Dairy Free | DFO–Dairy Free Option

~ WOODFIRED PIZZA ~

Made To Order

Mediterranean 26.0

Semi Dried Tomato | Eggplant | Roast Capsicum | Mozzarella | Feta | Basil Oil

Add Chicken OR Beef 3.0

Queenslander 28.0

Double Smoked Shaved Ham | Pineapple | Mozzarella

Meat & More Meat 34.0

Bourbon BBQ Base | Slowed Cooked Beef | Pepperoni | Pancetta | Spanish Onion | Mozzarella

BBQ Chicken 29.0

Chicken | Mozzarella | Prosciutto | Pineapple | Red Onion | BBQ Base

New York Style 25.0

Pepperoni | Mozzarella

Gluten Free Base	3.0
Vegan Cheese	3.0

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~ SOMETHING LARGE ~

Sand Crab Linguini ~ GFO | DFO 34.0
Chilli | Garlic | Tomato | Baby Spinach | White Wine | Parsley | Butter

Truffled Mushroom Linguini 34.0
Mushroom | Spinach | Truffle Paste | Parmesan

Veggie Burger ~ GFO | DFO | VGO 25.0
Gluten Free Bun | Grilled Halloumi | Eggplant | Roast Capsicum | Spinach Leaves | Basil & Lemon | Fries

Grilled Chicken Fillet Burger ~ GFO | DFO 25.0
Milk Bun | Mesclun | Tomato | Guacamole | Caesar Sauce | Bacon | Fries

DDI Beef Burger ~ DFO 26.0
Milk Bun | Beef Pattie | Bacon | Swiss Cheese | Dill Pickle | Mustard Mayo | Mesclun | Fries

Rib Fillet Steak Sandwich ~ GFO | DFO 27.0
Chargrilled | Onion Jam | Tomato | Mesclun | Cheddar | Sourdough | BBQ Sauce | Fries

Beer Battered Reef Fish ~ DF 35.0
Stone & Wood Pale Ale Battered | Salad | Fries | Lemon Caper Mayo
Grilled Option Available

Dream Caesar ~ GFO | DFO | VO 24.0
Baby Cos | Bacon Lardons | Coddled Egg | Croutons | White Anchovy | Parmesan | Caesar Dressing

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~ SIDES ~

Fries ~ DFO | GF 10.0

Aioli

Sweet Potato Fries ~ DFO | GF 10.0

Aioli

Broccolini~ GF | DFO 10.0

Pan Fried I Confit Garlic Butter I Dukkha I Lemon I Sea Salt

Maple Roasted Pumpkin ~ GF 10.0

Labneh I Pepitas I Spring Onion I Warm Orange Butter

Rocket Salad ~ GF 12.0

Parmesan I Vincotto I Pear I Pancetta I Blue Cheese

House Salad ~ GF | DF 12.0

Mesclun | Cucumber | Tomato | Onion | Champagne Vinaigrette

GF–Gluten Free | GFO–Gluten Free Option | DF–Dairy Free | DFO–Dairy Free Option

~ DESSERTS ~

Sticky Date 16.0

House Made Sticky Date | Treacle Sauce | Sticky Date Ice Cream

Coconut Panna Cotta~ GFO 15.0

Pineapple & Mint Salsa I Coconut Crumble

Trio Sorbet~ GF | DF 15.0

Assorted Ice Creams ~ GF 10.0

GF—Gluten Free | GFO—Gluten Free Option | DF—Dairy Free | DFO—Dairy Free Option

Dinner

~ OYSTERS ~

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~ LAND ~

Minimum 100 Day Grain Fed MSA Graded Beef, For Tenderness and Flavour Sourced Locally.

280g Porterhouse ~ GF | DF 37.0

300g Rib Eye Fillet ~ GF | DF 40.0

300g Wagyu Rump ~ GF | DF 44.0

Sustainably Grown Wagyu (M-G). Raised in 100% Natural Environment.

All Served with Woodfired Mushrooms | Confit Cherry Tomato | Fries

~ Sauces ~

Red Wine Jus

Green Pepper Corn

Truffled Mushroom Linguini 34.0

Mushroom | Spinach | Truffle Paste | Parmesan

GF–Gluten Free | GFO–Gluten Free Option | DF–Dairy Free | DFO–Dairy Free Option

~ SEA ~

Sand Crab Linguini ~ DFO | GFO | VO 34.0

Chilli | Garlic | Tomato | Baby Spinach | White Wine | Butter | Parsley

Far North Queensland Barramundi Fillet ~ GF | DF 38.0

Tasmanian Salmon Fillet ~ GF | DF 35.0

All Fish Fillets are Pan Fried and Served With Broccolini | Red Rice | Tom Yum Sauce

GF–Gluten Free | GFO–Gluten Free Option | DF–Dairy Free | DFO–Dairy Free Option

~ SIDES ~

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Aioli

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Aioli

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Assorted Ice Creams ~ GF 10.0

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COCKTAILS

DAYDREAM SIGNATURE

THREE BROTHERS **18.0**
Legend has it, the 3 brothers buried treasure on Daydream. Jim Beam, Jack Daniels, Johnnie Walker

BAREFOOT BANDIT **18.0**
Best enjoyed while barefoot, lounging around the pools

CYCLONE DEBBIE **18.0**
For the rum lovers, just as Cyclone Debbie did its best work to cause mass destruction, the aftermath leaves a refreshing beginning as does this drink. The ultimate rum refresher

INKFLOWER **18.0**
Refreshing, floral and chilled. Great starter for lunch or dinner at Inkstone restaurant

RUM RUNNER **18.0**
Tropical fruits and rum, the journey of flavours is just half the fun

MOCKTAILS

ISLAND PUNCH **12.0**
Orange, pineapple, passionfruit, mango, topped with soda

IS IT NEMO **12.0**
Mango pulp, orange, pineapple

CINDERELLA **12.0**
Apple, orange, pineapple, with a dash of grenadine

VIRGIN MOJITO **12.0**
Everyone's favouring classic. Refreshing lime and mint, sugar and soda water, with either Classic, Passionfruit or Mango

CLASSIC

PINA COLADA **18.0**
Bacardi, Coconut Rum, Coconut Cream, Pineapple Juice

MOJITO **18.0**
Bacardi, Mint, Sugar, Lime, Soda

LONG ISLAND **20.0**
Gin, Vodka, Tequila, Bacardi Rum, Cointreau

ESPRESSO MARTINI **20.0**
Vodka, Kahlua, Espresso Coffee, Sugar

CLASSIC MARTINI **19.0**
Gin or Vodka, Sweet Vermouth

MARGARITA **18.0**
Tequila, Cointreau, Lime, Salt

MIDORI SPLICE **19.0**
Midori, Coconut Rum, Pineapple Juice, Cream

APEROL SPRITZ **20.0**
Aperol, Prosecco, Soda

MANGO BERRY DAIQUIRI **18.0**
Bacardi, Strawberry Liquor, Mango, Lime

TIM TAM DREAMING **19.0**
Bailey's Frangelico, Kahlua, Chocolate, Cream

FRUIT TINGLE **19.0**
Vodka, Blue Curacao, Grenadine

NEGRONI **18.0**
Campari, Rosso Vermouth, Gin

COSMOPOLITAN **18.0**
Vodka, Cointreau, Lime, Cranberry Juice

WINE

Champagne & Sparkling Wine

		Glass	Bottle
Moet & Chandon Imperial Brut Rose NV	*Epernay, France*		**190.0**
Ayala Brut Majeur NV	*Champagne, France*		**170.0**
Louis Roederer Brut Premier NV	*Reims, France*		**150.0**
Moet & Chandon Ice Imperial Rose NV	*Epernay, France*		**150.0**
Moet & Chandon Ice Imperial NV	*Epernay, France*		**130.0**
Veuve Clicquot Yellow Label Brut NV	*Reims, France*		**130.0**
Chandon NV	*Yarra Valley, Victoria*		**80.0**
Seppelts The Great Entertainer Prosecco NV	*South Eastern Australia*	***9.5***	**45.0**
Morgan's Bay Sparkling Cuvee NV	*Victoria, Australia*	**8.5**	**40.0**

Chardonnay

Heggie's Cloud Line 2018	*Western Australia, Australia*		**75.0**
Seppelts The Drives 2017	*South Eastern Australia*	**10.0**	**50.0**
Morgan's Bay NV	*South Eastern Australia*	**8.5**	**40.0**

Sauvignon Blanc

821 South Marlborough 2019	*New Zealand*		**60.0**
Angove Organic 2019	*South Australia, Australia*	**10.5**	**50.0**
Wolf Blass Bilyara 2019	*South Eastern Australia*	**9.5**	**45.0**
Morgan's Bay NV	*South Australia, Australia*	**8.5**	**40.0**

Riesling

The House Riesling		**8.5**	**40.0**

White Varietals

T'Gallant Juliet Moscato 2019	*Victoria, Australia*	**11.0**	**50.0**
Cape Shank Pinot Grigio 2019	*Victoria, Australia*	**12.0**	**55.0**

WINE

Rose

		Glass	Bottle
T'Gallant Cape Shank Rose	*Victoria, Australia*	**15.0**	**65.0**
Squealing Pig 2019	*Marlborough, New Zealand*	**13.0**	**60.0**

Cabernet & Shiraz

Seville Estate Little Red Shiraz Cabernet 2018	*Yarra Valley, Victoria*		**80.0**
Pepper Jack Shiraz	*Barossa Valley, South Australia*	**13.0**	**60.0**
Rothbury Estate Shiraz	*Hunter Valley NSW*	**10.0**	**48.0**
Morgan's Bay Shiraz Cabernet	*South Australia, Australia*	**8.5**	**40.0**
Morgan's Bay Cabernet Merlot	*South Australia, Australia*	**8.5**	**40.0**
Endless Shiraz	*South Australia, Australia*	**10.0**	**48.0**

Cabernet Sauvignon

I Am George	*South Australia*	**13.0**	**60.0**
Victoria Park	*South Australia*	**10.0**	**40.0**

Pinot Noir

T'Gallant Cape Shank Pinot Noir	*Victoria, Australia*	**13.0**	**60.0**
Cold Stream Hills	*Victoria, Australia*		**95.0**

BOTTLED BEER & CIDER

CASCADE LIGHT	*Australia* - TAS	**7.5**
GREAT NORTHERN	*Australia - QLD*	**8.5**
XXXX GOLD	*Australia - QLD*	**7.5**
CARLTON DRAUGHT	*Australia - VIC*	**8.5**
PURE BLONDE	*Australia - VIC*	**8.5**
PERONI	*Italy*	**10.0**
ASAHI	*Japan*	**10.0**
CROWN LAGER	*Australia - VIC*	**10.0**
CORONA	*Mexico*	**10.0**
FAT YAK PALE ALE	*Australia - WA*	**10.0**
STONE & WOOD PACIFIC ALE	*Australia - NSW*	**10.0**
STRONGBOW ORIGINAL CIDER	*Australia - NSW*	**9.5**

SPIRITS

VODKA (30ml)

SMIRNOFF	*Russia*	**8.5**
BEENLEIGH CANE CUTTER	*Australia – QLD*	**10.0**
ABSOLUT ELYX	*Sweden*	**12.0**
ABSOLUT VANILLA	*Sweden*	**10.0**
ABSOLUT CITRON	*Sweden*	**10.0**
OUTER SPACE	*USA*	**13.5**
BELVEDERE	*Poland*	**12.0**
GREY GOOSE	*France*	**15.0**
VODKA 6100	*New Zealand*	**12.0**
42 BELOW	*New Zealand*	**10.0**

GIN (30ml)

GORDONS	*United Kingdom*	**8.5**
BOMBAY	*United Kingdom*	**10.0**
WEST WINDS CUTLASS	*Australia- WA*	**16.0**
HENDRICKS	*Scotland*	**16.0**
LARIOS	*Spain*	**9.0**
MALFY	*Italy*	**12.5**
MALFY CON LIMONE	*Italy*	**12.5**
ROKU	*Japan*	**12.0**
INK	*Australia - NSW*	**16.0**
STONE PINE JAPHET DRY GIN	*Australia- NSW*	**15.0**
FOUR PILLARS NAVY STRENGTH	*Australia – VIC*	**20.0**

SPIRITS

WHISKEY (50ml)

ARDBERG 10YO	*Islay*	**20.0**
CRAGGANMORE 12YO	*Speyside*	**18.0**
GLENFIDDICH 12YO	*Speyside*	**9.0**
GLENFIDDICH 15YO	*Speyside*	**10.0**
DALWHINNIE 15YO	*Highland*	**20.0**
OBAN 14YO	*Highland*	**24.0**
GLENMORANGIE 10YO	*Highland*	**17.0**
GLENMORANGIE 18YO	*Highland*	**24.0**
GLENMORANGIE LASANTA 12YO	*Highland*	**18.0**
GLENMORANGIE NECTAR D'OR 12YO	*Highland*	**18.0**
GLENMORANGIE QUINTA RUBAN 14YO	*Highland*	**16.0**
JOHNNIE WALKER RED	*Lowlands*	**8.5**
DEWAR'S 12YO	*Highlands*	**12.5**
JOHNNIE WALKER BLACK	*Lowlands*	**11.0**
JOHNNIE WALKER BLUE	*Lowlands*	**40.0**
JOHNNIE WALKER GOLD	*Lowlands*	**20.0**
CANADIAN CLUB 20YO	*Canada*	**15.0**
GLENKINCHIE 12YO	*Lothian*	**20.0**
BOWMORE 12YO	*Islay*	**16.0**
LAPHROAIG 10YO	*Islay*	**20.0**
LAGAVULIN 16	*Islay*	**25.0**
CANADIAN CLUB	*Canada*	**8.5**
JAMESON	*Ireland*	**9.5**
Talisker 10YO	*Lowlands*	**10.0**
CROWN ROYAL	*Canada*	**12.0**
TEELING'S SMALL BATCH	*Ireland*	**10.0**
CHIVAS REGAL 12YO	*Highland*	**11.0**
HIGHLAND PARK 12YO	*Orkney Islands*	**18.0**
JAMESON CASKMATES	*Ireland*	**12.0**
LAGAVULIN 8YO	*Islay*	**20.0**
SPICEBOX CANADIAN	*Canada*	**12.0**

SPIRITS

RYE (30ml)

JIM BEAM	**10.0**
WILD TURKEY	**10.0**
HUDSON MAPLE CASK	**23.0**
JACK DANIELS SINGLE BARREL	**25.0**

BOURBON & NORTH AMERICAN WHISKEYS (30ml)

JIM BEAM	**8.5**
MAKERS MARK	**9.5**
JACK DANIEL'S	**9.5**
BULIET	**11.0**
BUFFALO TRACE	**12.5**
WILD TURKEY	**10.0**
GENTLEMAN JACK	**12.0**
KNOB CREEK	**13.0**
BOOKERS	**20.0**

SPICED RUM (30ml)

BATI	*Fiji*	**10.0**
CAPTAIN MORGAN	*Jamaica*	**9.0**
KRAKEN	*USA*	**10.5**
UNTOLD	*Australia – NSW*	**10.0**
RATU SPICED 5YO	*Fiji*	**12.5**
SAILOR JERRY	*USA*	**10.0**

SPIRITS

RUM (50ml)

BUNDABERG	*Queensland, Australia*	**8.5**
BUNDABERG RED	*Queensland, Australia*	**9.0**
HAVANA 3YO	*Cuba*	**9.0**
HAVANA 7YO	*Cuba*	**10.5**
MT.GAY ECLIPSE	*Barbados*	**10.0**
ANGOSTURA 1919	*Trinidad*	**14.0**
RON ZACAPA 23YO	*Guatemala*	**20.0**
APPLETON ESTATE 21YO	*Jamaica*	**30.0**
APPLETON ESTATE RESERVE BLEND	*Jamaica*	**14.0**
RATU DARK 5YO	*Fiji*	**10.0**
RATU SIGNATURE	*Fiji*	**12.5**
CORUBA	*Jamaica*	**9.0**

TEQUILLA (50ml)

JOSE CUERVO GOLD	*Mexico*	**8.5**
CAFÉ PATRON XO	*Mexico*	**14.0**
AVION SILVER	*Mexico*	**14.0**
DON JULIO BLANC	*Mexico*	**16.0**
DON JULIO REPAS	*Mexico*	**17.0**
DON JULIO ANJEO	*Mexico*	**19.0**
BLU REPOSADO	*Mexico*	**11.0**

SPIRITS

COGNAC & BRANDY (30ml)

MARTELL VSOP	*France*	**12.0**
ST REMY VSOP BRANDY	*France*	**9.0**
HENNESSY VS	*France*	**10.0**
HENNESSY VSOP	*France*	**22.0**
HENNESSY XO	*France*	**40.0**
COURVOISIER VSOP	*France*	**16.0**
COURVOISIER XO	*France*	**26.0**
CHATEAU TANUNDA	*Australia - SA*	**8.5**

All Your Favourite Liquors & Digestifs (30ml)

Ask the Bartender for suggestions. Prices available on request

PORT & SHERRIES

PENFOLDS CLUB	*Australia – NSW*	**9.0**
GALWAY PIPE	*Australia – NSW*	**12.0**
PENFOLDS GRANDFATHER	*Australia – NSW*	**24.0**

NON ALCOHOLIC

WATER

600ML MOUNT FRANKLIN **4.0**
STILL WATER

750ML MOUNT FRANKLIN **8.5**
SPARKLING WATER

SOFT DRINK

POSTMIX **4.0**
Coke, Coke Zero, Sprite, Lift, Tonic

CANS **4.5**
Coke, Coke Zero, Sprite, Lift, Fanta

JUICE

Apple, Pineapple, Orange, Cranberry **4.5**