

INGLEWOOD HOTEL

Your friendly local since 1936

TASTE & SHARE

GRAZING BOARDS

Serves 2 - 3

Veggie

house-made dips, marinated olives, seasonal pickles, crudités, toasted bread and lavosh **34 v**

Charcuterie

dry cured meats, seasonal pickles, dip, toasted bread and lavosh **35**

Ingie Garlic Bread

freshly grated parmesan and herbs **12 v**

Chicken Wings with Celery and Ranch

choose from spicy buffalo or garlic and parmesan

Kilo 30 // Half Kilo 16

Truffle, Mushroom and Mozzarella Arancini (3)

made in-house, with porcini mushroom aioli **17 v**

Ceviche Mexicano Tostada (2)

wa fish, salsa macha, tomato, jalapeño, avocado, cucumber and red onion **18 GF**

Chickpea Hummus

spicy fried chickpeas, beurre noisette and bread **15 GFO, VEO**

Anchovy and Egg Toast

sicilian white anchovy, boiled egg, salsa verde, dijon mayo, on rye bread **16**

Fried Squid Entrée

romesco sauce and lemon **18 N**

Charred Broccoli

sesame sauce and garlic oil **14 GF, V**

Chips with aioli or tomato sauce **11**

Wedges with sour cream and sweet chilli **12**

Mashed Potato **10 GF**

Garden salad **8.5**

MAIN EVENT

Middle Eastern Chicken Kabsa

arabian spiced chicken thigh on the bone, with rice, labneh and green zhoug **28 GF**

Slow Cooked Beef Cheeks

grain mustard mash, mushroom and pan jus **30 GF**

Rigatoni Con Pepperoncini

spicy roast red pepper and pepperoncini chilli sauce, zucchini, onion, garlic pangrattato and basil oil **26 VE**

Add Chicken +7 // Prawns +8 // Bread +4

WA Shark Bay Crab Spaghetti

chilli, garlic, cherry tomato, fresh rocket and seafood broth **34**

Fried Squid Main

romesco sauce, garden salad and lemon **26 N**

Market Fish

check our daily special for today's fresh fish **MP**

FROM THE GRILL

Choose from **chips and leaf salad**
OR **mash and seasonal veg +4**

300g Black Angus Scotch Fillet 48

200g Eye Fillet 42

Sauce diane, peppercorn,
onion gravy or beef jus

SURF AND TURF IT!

Add creamy garlic prawns **+8**

GF = GLUTEN FREE / GFO = GLUTEN FREE OPTIONAL / V = VEGETARIAN / VE = VEGAN / VEO = VEGAN OPTIONAL / N = NUTS

PLEASE NOTE – ALL MENU CHANGES ARE SUBJECT TO OUR CHEF'S DISCRETION AND MAY INCUR A SURCHARGE

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PUB CLASSICS

Beef, Guinness and Mushroom Pie

slow cooked beef and mushrooms, flaky pastry top, with chips and leaf salad **28**

Chicken Parm

panko crumbed chicken, napoli sauce, prosciutto de parma, mozzarella cheese with chips and garden salad **30**

Bangers and Mash

berkshire pork sausages, mash potato, green peas and onion gravy **30**

Fish and Chips

local fish, **beer battered or grilled**, with chips, leaf salad, lemon and tartare sauce **28**

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Swap chips and salad for mash and greens +4

LITTLE ONES

(12 & under)

Chicken nuggets with chips **13**

Spaghetti Napoli **13** v

Battered fish and chips with tomato sauce **15**

Cheeseburger with tomato sauce and chips **15**

Two scoops of vanilla ice cream with chocolate sauce **5**

FROM THE GARDEN

Roast Pumpkin and Beetroot Salad

goat cheese, green leaves, toasted almonds, and vinaigrette **20** GF, VEO, N

Caesar Salad

cos lettuce, crispy bacon, garlic croutons, soft boiled egg, freshly grated parmesan and anchovy dressing **22** GFO

Add Chicken +7 // Add Prawns +8

BURGERS & SANGAS

Gluten free buns available on request +2

Chicken Burger

inglewood fried chicken, sweet and spicy jam, lettuce, tomato, cheese and aioli, with chips **26**

Beef Burger

180g beef patty, bacon, cheese, caramelised onion, lettuce, tomato, pickles and ingie sauce, with chips **27**

Ingie Steak Sandwich

turkish bread, sirloin steak, bacon, lettuce, tomato, onion jam and aioli, with wedges **29**

Vegan Schnitty Sandwich

turkish bread, 100% not a schnitzel, green salad, grandad's spicy sauce and vegan aioli, with wedges **28** VE

SWEET TREATS

YES PLEASE!

Apple and rhubarb crumble with mascarpone **14** N

Pavlova with passionfruit curd and fresh fruit **14** GF

Sticky date pudding, butterscotch sauce and cream **14**

Chocolate fudge brownie and vanilla ice cream **12**

Piña colada trifle, rum custard, coconut sponge and pineapple jelly **16**

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