

INGLEWOOD HOTEL

Your friendly local since 1936

TASTE & SHARE

Charcuterie Board *Serves 2 - 3*

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

*GFO ADDITIONAL CHARGE

Mount Zero Olives

marinated in native herbs **9.5 v**

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**

Roast Tomato and Pepper Bruschetta

with stracciatella, olives and basil **18 v**

Chickpea Hummus

coriander and chilli salsa, crispy chickpeas
and grilled pita bread **18 vE**

Ceviche Mexicano

wa fish, mexican chilli, jalapeño salsa,
avocado and tortilla chips **19.5 GF, N**

Spicy Glazed Lamb Ribs

szechuan pepper, green onion and
peanuts **23 N**

Fried Squid Entrée

green chilli sauce and lemon **18.5**

Roasted Baby Carrots

lime labneh, curry salt and hawaiij butter **18 GF, v**

Truffle, Mushroom and Taleggio Arancini (3)

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

Chips with aioli or tomato sauce **11**

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

Mashed Potato **10 GF, v**

Garden salad **8.5 v**

MAIN EVENT

Pan-fried Chicken Breast

summer vegetables, confit artichoke
and tarragon sauce **28 GF**

Char Siu Pork

with pickled radish, green vegetables
and garlic rice **32 GF**

Crab Tagliatelle

shark bay crab, chilli, garlic, cherry tomatoes,
pea shoots, olive oil and lemon **34**

Roasted Harissa Cauliflower

with quinoa, chickpeas, red onion, mixed
leaves and tahini dressing **22 GF, vE**

Fried Squid Main

green chilli sauce, garden salad and lemon **26**

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 GFO**

250g Black Angus Scotch Fillet 48

200g Eye Fillet 42

Mushroom, 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. 10% surcharge applies on public holidays. Please advise your waitstaff of any allergies prior to ordering your food.

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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 Parmi

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 GF**

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**

Napoli pasta **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

Broccoli Salad

ancient grains, almond tarator, chatni gashneez and ricotta salata **20 v, n**

Caesar Salad

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

Greek Salad

cucumber, tomato, olives, feta and red onion
Small 10 // Large 20 GF, VEO

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Add Chicken +7 // Add Prawns +8

BURGERS & SANGAS

Gluten free buns available on request +2

Chicken Burger

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**

Mushroom and Avo Sandwich

turkish bread, roast mushroom, lettuce, tomato, guacamole, spicy vegan aioli, with wedges **27 VE**

SWEET TREATS

YES PLEASE!

Coconut and mango rice pudding **14 VE**

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**

Rose and buttermilk panna cotta with pistachio praline **14 N**

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