

# INGLEWOOD HOTEL

Your friendly local since 1936

## TASTE & SHARE

### Charcuterie Board Serves 2 - 3

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

\*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, goçhujang chilli or gunpowder super hot **(+2)**

**Kilo 30 // Half Kilo 16**

### Kangaroo Skewer (2)

beetroot, rhubarb and mountain pepper **18 GF**

### Chickpea Hummus

ras el hanout, eggplant, molasses and bread **18 VE**

### Boquerones White Anchovies (3)

caramelised onion, green olive, sour cream pastry **16.5**

### Fried Squid Entrée

green chilli sauce and lemon **18.5**

### Shiitake Mushroom Parfait (3)

black garlic, chestnut and garlic crostini **16 v**

### Saffron and Mozzarella Arancini (3)

made in-house, with burnt pumpkin purée and grana padana **18 v**

### Chips with aioli or tomato sauce 11

### Wedges with sour cream and sweet chilli 12

### Mashed potato and gravy 12 GF, v

### Broccolini and beans with lemon dressing 11 GF, v

### Garden salad 8.5 v

### Fragrant rice 6 GF, v

## MAIN EVENT

### Berkshire Pork Belly

with confit pear, broccolini, celeriac and jus **36 GF**

### 300g Lamb Rump

with spiced cannellini beans, olive and celery ragout **36 GF**

### Prawn Casarecce

wa prawns, seafood bisque, tomato, parsley and lemon **35**

### Roasted Harissa Cauliflower

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

### Duck Ragù Pappardelle

with pecorino romano and pappardelle **32**

### 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

### 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**

### 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**

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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

### Caesar Salad

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

### Broccoli Salad

ancient grains, almond tarator, chatni gashneez, pepita seeds and ricotta salata **20 v, N**

### Greek Salad

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

.....  
*Add Chicken +7 // Add Prawns +8*  
.....

## BURGERS & SANGAS

*Lettuce bun optional GF*

### Chicken Burger

buttermilk fried chicken, lettuce, cheese, sweet chilli aioli, with chips **26**

### Beef Burger

180g beef patty, bacon XO jam, cheese, lettuce, tomato, pickles, sriracha mayo, with chips **27**

### Ingie Steak Sandwich

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

### Falafel Burger

turkish bread, lettuce, tomato, onion, sesame vegan aioli, with chips **27 VE, GF, DF**

## SWEET TREATS

YES PLEASE!

Warm apple, pear and golden oat crumble with cream **14 GF, V, DFO, VEO**

Ingie pavlova with mulled Pedro Ximez plum and whipped custard **14 GF, V**

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

Peanut butter brownie with dulce de leche and ice cream **12 v, N**

WA EVOO and almond torte with rhubarb jam **14 DF, GF, V, N**

*Add cream +1 // Add Ice cream +2*

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