

INGLEWOOD HOTEL

Your friendly local since 1936

STARTERS & SHARES

Mount Zero olives VE, GF
marinated in native herbs **9**

Ingie garlic bread v
with parmesan and herbs **12**

Chicken wings with celery and ranch
spicy buffalo, goçhujang chilli, or bbq
Kg 30 / 500g 16

Coconut crumbed prawns
with sambal aioli **24**

Smoked salmon toast
tasmanian salmon, pickles, and gribiche,
on thick cut toast **15**

Pork belly carnitas tacos (3) N
fried and crispy pork, radish, peanuts,
and green onion **20**

Grilled corn on the cob v, GF
elote sauce, cotija cheese, and black lime **8.5**

Chicken karaage
with togarashi aioli **16**

Salt and pepper fried squid
with lime aioli **18.5**

Beef meatballs (4)
mozzarella, tomato sugo, and grilled bread **20**

Mushroom arancini (3) v
made in-house, with truffle sauce and
grana padano **18**

Mexican-style nachos GF
beef chilli con carne, cheese, guacamole,
and sour cream **24**

INGLEWOOD PLATE (Serves 3 - 4)

Olives, mushroom arancini, buffalo wings, coconut prawns, salt and pepper squid, bread and dip **39**

SALADS

Add chicken +7 | Add prawns +8

Caesar salad GFO
cos lettuce, bacon, garlic croutons, soft boiled
egg, parmesan, and anchovy dressing **22**

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

BURGERS&

Lettuce bun GF | Double patty +6 | Add bacon +4 | Add egg +3

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

Beef burger - make it vegan VEO
180g beef patty, cheese, lettuce, tomato, pickles,
tomato sauce, and mustard, with chips **27**

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

BBQ brisket sandwich
housemade bbq sauce, dill pickles, and
cabbage slaw, with chips **26**

Please let staff know of any dietary requirements (GF) gluten free | (V) vegetarian | (VE) vegan | (N) nuts | (O) option
All menu changes are subject to our chef's discretion and may incur additional costs. 10% surcharge applies on public holidays.

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LARGE PLATES

Swap chips and salad for mash and greens +4

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

Etty Bay barramundi GF
roast potatoes, seasonal greens, and tartare **37**

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

Beef schnitty - make it vegan VEO
chips, salad, and mushroom gravy **26**

Beef, guinness and mushroom pie
slow cooked beef and mushrooms, flaky pastry
top, with chips and leaf salad **28**

Chicken parmi
panko crumbed chicken, napolli sauce,
prosciutto de parma, and mozzarella, chips
and garden salad **30**

Pan-fried gnocchi v
ras el hanout, burnt pumpkin, fried kale,
goat cheese and parmesan **29**

FROM THE GRILL

Surf and turf it! Add creamy garlic prawns +8

STEAKS

250g Black Angus Scotch Fillet 48

200g Eye Fillet 42

SIDES

chips and leaf salad /

mash and seasonal veg +4 GFO

SAUCES

Beef jus / mushroom /

peppercorn / onion gravy

KIDS (UNDER 12)

Chicken nuggets with chips 13

Banger and mash with tomato sauce 15

Battered fish and chips with tomato sauce 15

Cheeseburger and chips 15

Grilled chicken tenders and chips 15

SIDES

Chips with aioli or tomato sauce 11

Wedges with sour cream and sweet chilli 12

Mashed potato 10 GF, V

Roast vegetables 9 GF, VE

Garden side salad 4.5 v

DESSERTS

Ice cream sundae

chocolate sauce, wafers and cream **12**

Sticky date pudding

butterscotch sauce and cream **13**

Need a hand to understand?

goçhujang- korean savory, sweet and spicy fermented
condiment

tojarashi- japanese seven-flavour pepper spice mix

carnitas- 'little meats' shredded braised and fried pork

elote sauce- mayo cream sauce, mexican chilli, and lime

cotija cheese- crumbly aged mexican cheese

ras el hanout- moroccan spice mix containing cumin,
ginger, tumeric, coriander, pepper and more

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