

# INGLEWOOD HOTEL

Your friendly local since 1936

## REDUCED MENU

### STARTERS

**Local Marinated Olives** 9 VE, GF

**Ingie Garlic Bread** v // freshly grated parmesan and herbs 12

**WA Beef Skewer** GF // green chilli zhoug 12 **each**

**Grilled Scallop** GF // pumpkin, sunflower, and nori 9 **each**

**Spencer Gulf Kingfish Ceviche** GF // strawberry, chilli, red onion, and avocado 24

**Salt and Pepper Fried Squid** // with lime aioli 18.5

**Baked Brie** v // eggplant moju and sourdough grissini 18 **Add turkish bread +4**

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

### MAINS

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

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

**Double it +6** // **Add bacon +4** // **Add egg +3**

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

**Beef, Guinness and Mushroom Pie** // with chips and leaf salad 28

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

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

**Grilled Duck Breast** GF // with paris mash, charred radicchio, and peach jus 36

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

**250g Black Angus Scotch Fillet** 48 // Cooked your way and served with:

**chips and leaf salad** OR **mash and seasonal veg (+4)**

**choice of sauce:** mushroom, peppercorn, onion gravy, or beef jus

### SIDES

**Chips with aioli or tomato sauce** 11

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

**Creamy mashed potato** 10 GF, V

**Roast vegetables** 9 GF, VE

**Garden side salad** 4.5 v

### DESSERTS

**Ingie Pavlova** // yuzu curd, apple, vanilla, and bay leaf 14 GF

**Sticky Date Pudding** // butterscotch and vanilla cream 13

**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.