

INGLEWOOD HOTEL

Your friendly local since 1936

TASTE & SHARE

Charcuterie Board

cured meats, house pickles, dip,
toasted bread and lavosh

Serves 2 **21** // Serves 4 **39**

Local Marinated Olives 9 VE, GF

Housemade Pickles 8 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

Grilled Fremantle Octopus N, GF

romesco sauce, herb kipfler potatoes,
and lemon **24**

Mushroom Arancini (3) v

made in-house, with truffle sauce and
grana padano **18**

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

MAIN EVENT

WA Lamb Backstrap GF

served pink, with potato terrine, broccolini,
anchovy aioli, salt bush, and black garlic **37**

Shark Bay Tiger Prawn Spaghetti

squid ink spaghetti, chilli, garlic, olive oil,
green leaves, and cherry tomatoes **35**

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**

Market Fish

ask our staff about 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**

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.

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 Parm

panko crumbed chicken, napolli 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
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BURGERS&

Lettuce bun optional gf

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

Ingie Steak Sandwich

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

GOLD PLATE WINNERS

2021, 2022, 2023

RESTAURANT WITHIN A TAVERN

FROM THE GARDEN

Caesar Salad GFO

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

Summer Green Salad GF, VE

beans, broccolini, avocado, cucumber, cos lettuce, peas, and fresh herb dressing **22**

Greek Salad GF, VEO

cucumber, tomato, olives, feta, and red onion

Small 10 // Large 20

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



SWEET TREATS

YES PLEASE!

Ingie Pavlova

yuzu curd, apple, vanilla, and bay leaf **14** GF

Sticky Date Pudding

butterscotch and vanilla cream **13**

'Rocky Road' Dark Chocolate Tart

honeycomb, pistachio, cherry, and rose **14** N, GFO

Espresso and Kahlua Cheesecake

brown butter biscuit, mascarpone, and cocoa **15**

Coconut Semifreddo

with mango coulis **13** VE, GF

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