

# 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**

**Pork Belly Skewers (2)**  
with beer sauce and scratchings **16.9**

**Salt Baked Beetroot v, GFO**  
pumpkin purée, whipped goat cheese,  
cracker **16**

**WA Snapper Ceviche GF**  
furikake, spring onion, sour ponzu, and chilli **20**

**Salt and Pepper Fried Squid**  
with herb aioli and lemon **18.5**

**Roasted Spiced Cauliflower VE, GF**  
sesame sauce and green chilli chutney **18**

**West Coast Octopus GF**  
roasted garlic aioli, espelette pepper,  
and lemon **21**

**Mushroom Arancini (3) v**  
provolone cheese, 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** GF, VE

## MAIN EVENT

### WA Lamb Backstrap GF

served pink, with potato terrine, broccolini,  
anchovy aioli, and salsa verde **37**

### Shark Bay Tiger Prawn Spaghetti

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

### Pan-fried Mushroom Gnocchi v

locally sourced mixed mushrooms, shiitake  
velouté, and grana padana **29**

### Wagin Duck Breast GF

with paris mash, bok choy, and spiced  
plum 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 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

new zealand hoki, **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, napoli sauce, prosciutto de parma, mozzarella cheese with chips and garden salad **30**

.....  
*Swap chips and salad for mash and greens +4*  
.....

## BURGERS&

Gluten free bun +3

### Beef Burger - swap for veggie patty 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 - 2024

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, 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!

### Lemon Posset GF

caramelised white chocolate, thyme meringue, and citrus cream **14**

### Sticky Date Pudding

butterscotch and vanilla cream **13**

### 'Rocky Road' Dark Chocolate Tart N, GFO

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

### Espresso and Kahlua Cheesecake

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

### Coconut Semifreddo VE, GF

with malibu and mango coulis **13**

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