

STARTERS

Garlic bread | crusty white sourdough with shaved parmesan, 4 serves 10 v

Spiced hummus | served with caramelized chick peas & toasted Turkish bread 13 v

Beef cheek croquettes | crumbed Harvey beef cheeks, with tamarind chutney 14

Salt & pepper squid | crispy hand cut pieces, with roast garlic aioli & lemon wedge 16 gf

Beer battered fish tacos | corn tortillas, spiced pumpkin puree, salad, sriracha aioli 17

Crispy chicken wings | 6 wings served with honey sauce, toasted sesame seeds 14 gf

Grilled haloumi salad | heirloom tomato, onion, baby gem lettuce, fresh basil & avocado, chili & herb vinaigrette 17 v gf

Crispy Linley Valley pork belly | in sticky chili caramel sauce with Asian salad, served on spicy pumpkin puree, sesame & spring onion, chili & herb vinaigrette 18

INGLEWOOD PLATE

A selection of crispy chicken wings, beef cheek croquettes, salt & pepper squid, beer battered snapper, toasted bread & dips. Perfect to share for 4 people 40

PIZZAS

Margherita | rich tomato base, buffalo mozzarella, fresh basil & sliced tomato 18 v Add prosciutto 4 or chicken 6

Calabrese | spicy pork sausage, tomato & smoked scamorza cheese 23

Pulled lamb | Moroccan spiced lamb on a tamarind base, with onion, capsicum, pumpkin, rocket & toasted pine nuts finished with coriander yoghurt 24

BURGERS

Beef burger | House-made beef patty, cheddar cheese, cos lettuce, tomato chili jam, pickles on a toasted brioche bun served with chips & onion rings **25**

Steak sandwich | 150g tenderised rump, streaky bacon, tomato, mixed leaves, tamarind & caramelised onion chutney & aioli on toasted Turkish bread, served with wedges **25**

Vegetarian wrap | tortilla with grilled falafel, zucchini, carrot, beetroot & red cabbage slaw, grilled haloumi, spicy coriander yogurt & garden salad 24 v

gf - gluten free option v - vegetarian option





MAINS

Parmigiana | house-crumbed chicken topped with ham, mozzarella & rich tomato sauce, served with garden salad **or** chips **26 Both 29.5**

Beef, Guinness & mushroom pie | topped with flakey pastry, served with garden salad or chips 22 Both 25.5

Ingie Caesar | baby gem lettuce, maple bacon, rosemary & sea salt croutons, shaved parmesan & house-made dressing 18Add chicken 6 v gf optional

Braised beef cheek gnocchi | house-made, with mushroom ragù, spinach & parmesan 28

Pappardelle | basil & roast almond pesto, spinach, chili & parmesan 22 v Add chicken 6

Cavatelli | light eggless pasta shells, with pumpkin, zucchini, kale, roasted red onion, tossed with toasted pine nuts & burnt sage in a rich Napoli sauce 23 v

Fish and chips | beer battered or grilled served with garden salad & tartare sauce 25

Tasmanian salmon salad | steamed quinoa, char grilled corn, julienne zucchini, carrot & beetroot, baby gem lettuce, lemon & herb dressing, toasted pepitas 32 gf

Fish of the day | see specials menu for today's fish MP

FROM THE GRILL

Lamb chops | WA lamb marinated in rosemary & garlic 34

Porterhouse steak | 300g grass-fed Harvey beef 38

Scotch fillet | 300g grain-fed north-west beef 42

All served with a choice of salad & chips **or** creamy mash & seasonal veg with 1 choice of sauce

Red wine jus – Pepper – Mushroom - Tamarind butter – Hot English mustard **2**

SIDES

Chips	8	Onion rings	10	Eggs	3
Wedges	9	Garden salad	9	Bacon or prosciutto	4

DESSERTS

Apple & rhubarb crumble | vanilla custard 10

Baileys crème brûlée | shortbread 10

Warm chocolate & hazelnut brownie | vanilla bean ice cream, salted caramel & white chocolate ganache 11

Affogato | coffee shot & liqueur, ice cream, whipped cream & chocolate wafer 12

Tea & coffee | fresh, locally roasted Bonissimo coffee 4

