



INGLEWOOD
HOTEL

MELBOURNE CUP

LUNCHEON MENU - \$85PP

ENTRÉE

crayfish tail with confit garlic and lemon purée, rocket leaves, white balsamic and e.v.o.o (*gf*)

chicken roulade stuffed with sun-dried tomato, warm farro and roasted cherry tomato salad, lime and tarragon béarnaise sauce (*gf*)

zucchini flower stuffed with ricotta, baby kale and lemon thyme with grilled asparagus and gazpacho (*v*)

MAINS

harissa WA lamb rump, crispy capsicum polenta, green beans, chimichurri and pickled jalapeños

wild mushroom risotto with crispy enoki, margaret river truffle oil, topped with parmesan shards (*v*)

augusta blue groper with sumac and lemon herb crust, caponata, and goats cheese and potato velouté (*gf opt*)

DESSERT

black forest tart with raspberry white chocolate gelato and salted caramel popcorn biscuit (*gf opt*)

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