

TASTE & SHARE

STARTERS

GARLIC BREAD (V)

with shaved parmesan 10

GARLIC & HERB PRAWNS (GF)

chilli oil, fresh lemon, tomato and basil salad 16.5

PORK MEATBALLS IN BROWN ALE GRAVY

with crispy paprika potato bites 14

CHICKEN SATAY SKEWERS

crushed roast peanuts and fresh chilli 14

MANCHEGO CROQUETTES (V)

leek and corn, with roast pumpkin aioli 14

SALT & PEPPER SQUID (GFO)

crispy hand cut pieces with lemon aioli
small 14 | large 20

SHREDDED DUCK BAO BUNS (2) (GF)

plum sauce, cucumber, carrot, pickled cabbage, spring onion, fresh herbs and sriracha aioli 16

BATTERED FISH TACOS (2)

pickled cabbage, tomato and onion salsa, smashed avocado, sriracha aioli 16.5

INGLEWOOD PLATE

a selection of satay chicken skewers, manchego croquettes, salt and pepper squid, smoked chorizo, pork meatballs, danish feta, marinated olives, turkish bread and dip 39

sides - chips 8 / wedges 9 /

onion rings 10 / sweet potato chips 10 /

mashed potato 5 / eggs 3 / bacon 4 /

cheese 3 / seasonal vegetables 8 /

garden salad 7 / greek salad 9

ALL HANDS ON DECK

BURGERS

CLASSIC 100% BEEF BURGER

milk bun, lettuce, tomato, crumbed mac 'n' cheese and bbq sauce, with chips 24

INGIE STEAK SANDWICH

turkish bread, sirloin steak, bacon, mixed lettuce, tomato, onion jam and aioli, with wedges 25

BUTTERMILK FRIED CHICKEN BURGER

milk bun, creamy slaw, american cheddar, sriracha aioli and onion rings, with chips 24

VEGGIE BURGER (VI OPT)

turkish bread, roast field mushroom, grilled haloumi, mint, tomato, lettuce, smashed avocado and pomegranate molasses, with sweet potato chips 22

~ gluten free buns available ~

PIZZAS

MARGHERITA

napolitana base, buffalo mozzarella, fresh tomato and basil 18

MEAT LOVERS

tomato and bbq base, chicken, pepperoni, ham, chorizo and mozzarella 22

MOROCCAN LAMB

napolitana base, capsicum, onion, mozzarella, herb yoghurt and dukkah 23

VEGETARIAN (V/ VI OPT)

napolitana base, danish feta, roast pumpkin, artichoke, spinach and pine nuts 20

~ gluten free base - \$2 extra ~



PLEASE NOTE: GF = GLUTEN FREE; GFO = GLUTEN FREE OPTIONAL; V = VEGETARIAN; VI = VEGAN

MAIN EVENT

PAN-FRIED RICOTTA GNOCCHI (V)

made in-house, with roast tomato sugo, asparagus, spinach and grated pecorino **26**

FISH & CHIPS

atlantic cod, **beer battered or grilled**, served with garden salad, chips and tartare sauce **25**

SHARK BAY CRAB & PRAWN LINGUINE

cherry tomato, red onion, chilli, garlic and spinach, tossed in lemon and olive oil **28**

GRILLED BARRAMUNDI (GF)

pan-fried chorizo, charred corn, baby roast potatoes, capsicum, spring onion, green chilli, turmeric aioli and fresh lime **29**

CHICKEN PARMIGIANA

parmesan and panko crumbed chicken, rich tomato sauce, ham and mozzarella, with garden salad and chips **26.5**

BEEF, GUINNESS & MUSHROOM PIE

tender beef chunks, mushrooms, flaky pastry, served with chips or salad **23 or both 25.5**

HARISSA SPICED KING HENRY PORK CHOP (GF)

cumin roast pumpkin purée, watermelon, feta, lettuce, red onion and fresh mint salad, balsamic reduction **29**

LAMB SHANK MASSAMAN CURRY

fragrant garlic rice, crushed chilli roast peanuts and fresh herbs **27**

ROSEMARY AND BALSAMIC LAMB CUTLETS (GF)

pumpkin purée, baby roast potatoes, carrots, green beans and red wine jus **34**



saucés (GF)

mushroom gravy, pepper gravy, red wine jus, hot english mustard, garlic and herb butter

FROM THE GARDEN

PEPPER CHICKEN SALAD (GF)

glass noodles, lettuce, onion, capsicum, crushed roasted peanuts, ginger and coriander dressing **24.5**

POACHED PRAWN & MANGO SALAD (GF)

bean shoots, rice noodles, cucumber, chilli and soy dressing, sesame seeds and fresh lime **26**

CAESAR SALAD (V OPT/GFO)

cos lettuce, crispy bacon, croutons, parmesan and house-made dressing **20**

add chicken 5 add poached prawns 6

ROAST PUMPKIN WEDGES (GF / VI OPT)

quinoa and lentil salad, pomegranates, roast almonds, feta, spiced honey dressing **23**

add chicken 5 add poached prawns 6

FROM THE GRILL

~ all served with salad and chips ~

FREE RANGE CHICKEN BREAST 28

GRILLED FISH OF THE DAY 32

350G T-BONE STEAK 35

300G SCOTCH FILLET 38

choice of sauce - mushroom gravy or garlic and herb butter

SWEET TREATS

BELGIAN CHOCOLATE & MARS BAR MOUSSE

with salted caramel and ice cream **11**

STICKY DATE PUDDING

butterscotch sauce and vanilla ice cream **11**

STRAWBERRY BAVAROIS (GF)

fresh berries and raspberry sorbet **10**

TIRAMISU 10