

INGLEWOOD HOTEL

Your friendly local since 1936

TASTE & SHARE

GARLIC BREAD (v)

with shaved parmesan **10**

SALT & PEPPER SQUID (GFO)

crispy hand cut pieces with lemon aioli **14**

PORK SAUSAGE ROLLS

with tomato relish **12.5**

ARANCINI (4) (v)

mushroom and truffle with roast
garlic aioli **14.5**

LAMB TACOS (2)

red cabbage slaw and chipotle aioli **15**

STICKY SESAME CAULIFLOWER BITES (vGO)

with cashew dipping sauce **14**

CHICKEN SATAY SKEWERS (4)

with crushed spiced nuts **14.5**

INGLEWOOD PLATE (serves 2 - 3)

chicken satay skewers, pork sausage rolls,
arancini, salt and pepper squid, chorizo,
turkish bread, olives, feta and dip **39**

SIDES/ADDS

CHIPS 8

WEDGES 9

ONION RINGS 10

SWEET POTATO CHIPS 10 (GF)

TRUFFLE MASH 5.5

EGG 3

SEASONAL VEGETABLES 8.5

GARDEN SALAD 7

ALL HANDS ON DECK

INGIE STEAK SANDWICH

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

CHEESEBURGER

beef patty, cheddar cheese, mustard
pickle, tomato sauce and gherkins, with
chips **22**

BANH MI ROLL

roast pork belly, chilli caramel, pâté,
pickled cucumber and carrot, fresh chilli
and coriander in a crusty roll, with chips **20**

CHICKEN BURGER

korean fried chicken, cheddar cheese,
kimchi slaw, sriracha and carolina BBQ
sauce, with chips **24**

VEGGIE BURGER (v, vGO)

roast vegetable patty, grilled halloumi,
beetroot relish and cos lettuce, with
chips **20**

~ gluten free buns available ~



FROM THE GARDEN

TUNA & GLASS NOODLE SALAD (GF)

cured tuna, mint, sesame seeds, avocado,
bean shoots, coriander and nam jim **24**

CAESAR SALAD (vo, GFO)

cos lettuce, crispy bacon, croutons,
parmesan and house-made dressing **18**
add chicken 6

PLEASE NOTE: GF = GLUTEN FREE; GFO = GLUTEN FREE OPTIONAL; V = VEGETARIAN; VO = VEGETARIAN OPTIONAL;
VG = VEGAN; VGO = VEGAN OPTIONAL

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MAIN EVENT

PUMPKIN & RICOTTA RAVIOLI (v)

hazelnut beurre noisette and sage **25.5**

HUMPTY DOO BARRAMUNDI

beef cheek croquette, roast vegetables and red wine jus **32.5**

FISH & CHIPS

line caught WA trevally, **beer battered or grilled**, served with garden salad, chips and tartare sauce **25**

SALT & PEPPER SQUID (GFO)

crispy hand cut pieces with lemon aioli **20**

CHILLI MUSSELS (GFO)

served with garlic bread **25.5**

SHARK BAY CRAB & PRAWN LINGUINE

tomatoes, red onion, chilli, garlic and basil, tossed in cream with lemon and olive oil **28**

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**

CRISPY PORK BELLY (GF)

parsnip purée, scallop, apple slaw and red wine jus **32.5**

BRAISED BEEF CHEEKS (GF)

truffle mash, green beans and red wine jus **26.5**

BANGERS AND MASH (GF)

cumberland sausages, truffle mash, peas and mushroom gravy **25**

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FROM THE GRILL

400G T BONE 39.5

300G SCOTCH FILLET 38

250G LAMB RUMP 29

200G BEEF RUMP 31

Cooked your way and served with your choice of:

Truffle mash and vegetables
OR chips and garden salad

Add sauce: mushroom,
peppercorn **OR** red wine jus

*Additional sauce \$2

SWEET TREATS

STICKY DATE & WALNUT PUDDING

with butterscotch sauce and vanilla ice cream **12**

CRÈME BRÛLÉE

with strawberry sorbet **12**

BELGIAN CHOCOLATE MOUSSE

with raspberry sorbet **12**



KIDS MAINS \$11

CHICKEN NUGGETS AND CHIPS

FISH AND CHIPS

LINGUINE BOLOGNESE

CHOCOLATE BROWNIE
WITH ICE CREAM \$6