

INGLEWOOD HOTEL

Your friendly local since 1936

REDUCED MENU

STARTERS

GARLIC BREAD (V)(4) // with shaved parmesan **10**

SALT & PEPPER SQUID (GF) // snow pea shoot and tomato salad, roast garlic aioli and lemon
Entree **15** | Main **22**

CHICKPEA & ONION FRITTERS (GF, VG, DF) // hummus dip and toasted sesame seeds **15**

CUBAN PULLED PORK TACOS // slaw, charred corn, tomato, red onion and salsa verde asada **15**

CHIPS **9** // **WEDGES** **10**

MAINS

INGIE STEAK SANDWICH (GFO) // turkish bread, sirloin steak, bacon, mixed lettuce, tomato, onion jam, aioli, served with wedges **25**

ROAST PORK BELLY (GF, DF) // sambal fried brussels sprouts, pickled red cabbage, toasted sesame seeds **28**

CHICKEN PARMIGIANA // panko crumbed chicken, rich tomato sauce, ham, mozzarella, served with garden salad and chips **26**

BEEF, GUINNESS & MUSHROOM PIE // tender beef chunks, mushrooms, flaky pastry, served with chips and salad **26**

FISH & CHIPS // snapper fillet, **beer battered or grilled**, with chips, salad, lemon and tartare **25**

NORTH AFRICAN CARROT & CHICKPEA SALAD (VGO, GF) // dates, roast almonds, mesclun salad and mint labneh **22**

CHILLI CRAB & PRAWN NOODLES (GF, DF, N) // blue manna crab, prawns, rice noodles, tamarind sauce and crushed peanuts **32**

250G SCOTCH FILLET **39** // **Cooked your way and served with:**

Sides: Chips **OR** mashed potatoes, and garden salad

Sauce: Mushroom, peppercorn **OR** red wine jus

DESSERTS

STICKY DATE & BANANA PUDDING // butterscotch sauce and vanilla ice cream **13**

PANNA COTTA (GF) // honeycomb toffee and freeze-dried raspberries **13**

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