

INGLEWOOD HOTEL

Your friendly local since 1936

REDUCED MENU

STARTERS

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

SALT & PEPPER SQUID (GF) // roast garlic aioli and lemon **Entree 14 | Main 20**

CRISPY CAULIFLOWER BITES (GF, VG) // cashew dipping sauce **14**

PULLED PORK TACOS // pickled red cabbage, jalapeños, charred corn, chipotle aioli **14**

CHIPS 8 // WEDGES 9

MAINS

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

PORK BELLY SALAD (GF) // apple and red cabbage slaw, rice noodles, mint, coriander, chilli caramel and sesame **23**

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 or salad **23 or both 25.5**

FISH & CHIPS // line caught WA trevally, served with garden salad, chips and tartare sauce **25**

ROAST DUKKAH SPICED BROCCOLI SALAD (VGO) // farro, danish feta, toasted almonds, currants, walnut dressing **22**

SHARK BAY CRAB & PRAWN LINGUINE // tomatoes, red onion, chilli, garlic, basil, lemon, olive oil **28**

300G SCOTCH FILLET 38 // **Cooked your way and served with your choice of:**

Sides: Chip and garden salad **OR** mash and seasonal greens

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

DESSERTS

STICKY DATE & WALNUT PUDDING // butterscotch sauce and vanilla ice cream **12**

SALTED CARAMEL PANNA COTTA (GFO) // chocolate soil, peanut brittle, white chocolate powder **12**

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