

birthdays

engagements

corporate

baby showers

christenings

hens nights

f a r e w e l l s

bucks shows

anniversaries

fundraisers

r e u n i o n s

or just want

an excuse to

party at the

Inglewood

Inn?

set.

confit garlic ciabatta to start

shared Adelaide Hills board to start

a selection of Hahndorf smoked and cured meats, house made pate, dill pickles, local cheese, toffeed walnuts and fresh ciabatta

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herb crusted beef porterhouse

cooked medium and served with buttered greens, baby potatoes and red wine jus

grilled chicken breast

served with honey roasted pumpkin, broccolini, crisp prosciutto and rosemary-balsamic glaze

baked Atlantic salmon fillet

served with a potato galette, salsa verde and cherry tomatoes

slow braised Hay Valley lamb shanks

served in its braising with mash potatoes and sautéed green beans

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vanilla bean panna cotta

with raspberry compote, sweet mint crumble and fresh fruit

Pavlova roulade

filled with seasonal fruit, vanilla cream, macerated strawberries, toasted nuts and vanilla icecream

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\$35.00 per person

confit garlic ciabatta to start & choice of 2 mains

\$45.00 per person

shared Adelaide Hills board to start & choice of 2 mains

\$55.00 per person

shared Adelaide Hills board to start & choice of 2 mains
| dessert selection

all mains are served alternate drop.

Minimum numbers : 20 guests

Maximum numbers : 110 guests

choice.

confit garlic ciabatta to start

compliments of the Chef

or

shared Adelaide Hills board to start

add \$10 p.p (pre-order for all guests only)

a selection of Hahndorf smoked and cured meats, house made pate, dill pickles, local cheese, toffeed walnuts and fresh ciabatta

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Beef or chicken breast schnitzel 21.50

with a choice of mushroom, pepper, diane or plain gravy, thick cut chips & Inglesalad

IngleBurger 21.50

house made ground rump patty cooked medium, served between a soft sweet bun with American cheddar, double smoked bacon, tomato, lettuce, Inglesauce & thick cut chips

Sea salt & pepper squid 26.00

with thick cut chips, Inglesalad & aioli

Beer battered flathead 27.00

with tartare sauce, thick cut chips & Inglesalad

Chicken caesar salad 26.00

baby cos, anchovies, freshly shaved parmesan, smoky bacon, croutons, aioli and soft poached egg

Coorong Angus 300g rump steak 32.00

with a choice of mushroom, pepper, diane or plain gravy, thick cut chips & Inglesalad

Maximum numbers : 35 guests

Inglewood Inn

cocktail parties.

to make an enquiry about a cocktail party and view the menu, please visit www.inglewoodinn.com.au/functions

rooms.

Function Room

60-110 guests - \$200.00 room hire

Historic Parlour

20-30 guests - no charge

under 20 guests - \$200 room hire

Restaurant

15 guests and under - no charge

Beer Deck

25 guests and under - no charge

extras.

ciabatta bread	\$2.00 per head
mixed vegetables	\$5.00 per head
garden salad	\$5.00 per head
assorted cheese	\$7.00 per head

linen

\$1.00 per person

cakeage

cut and plate yourself \$1.00 per head
(we provide crockery, etc)

us to cut and plate \$2.50 per head

contact.

www.inglewoodinn.com.au

functions@inglewoodinn.com.au

(08) 8380 5325

10% surcharge applies for public holidays

these prices are not applicable to wedding ceremonies & receptions