

showcasing the best of

SOUTH AUSTRALIA

1857

- DISTILLERY BAR -

CURRENTLY POURING

POT & STILL, HERMITAGE

APPLEWOOD DISTILLERY, GUMERACHA

PROHIBITION, GUMERACHA

LOBO APPLE, LOBETHAL

ADELAIDE HILLS DISTILLERY, NAIRNE

IMPERIAL MEASURES, ADELAIDE

SETTLERS SPIRITS, MCLAREN VALE

KANGAROO ISLAND DISTILLERY,
KANGAROO ISLAND

23RD STREET DISTILLERY, RENMARK

THIRTY SIX SHORT, VIRGINIA

Inglewood Inn

- GIN AND TONIC -

SERVED WITH CAPI TONIC

Pot & Still Fig Gin (we recommend soda) garnished with lime, peppercorn	12.5
Applewood Signature Gin garnished with lemon, orange, thyme	12.5
Prohibition Signature Gin garnished with grapefruit, lavender	13.5
Prohibition Bathtub Cut Gin (69%) garnished with star anise, cinnamon	15.5
Adelaide Hills Distillery 78 Small Batch Gin garnished with lemon, peppercorn	12.5
Imperial Measures Ounce Gin garnished with orange	12.5
Settlers Spirits Pink Gin garnished with strawberries, mint	12.5
Settlers Spirits Breakfast G & Tea garnished with mango, peppercorn	12.5
KIS Wild Gin garnished with strawberries, basil	12.5
KIS Old Tom Gin garnished with lemon, orange, thyme	13.5
KIS Mulberry Gin garnished with strawberry, basil	12.5
23rd Street Signature Gin garnished with star anise, lime	12.5
Thirty Six Short Blood Orange Gin garnished with orange	13.0

CAN'T DECIDE? HAVE A GIN PADDLE \$20

choose 3 SA Gins served 15ml with their recommended
garnish and a bottle of Capi Tonic

but wait, there's more!

A FEW DISTILLERIES BRING OUT LIMITED
EDITION BATCHES - ASK THE STAFF WHAT
WE HAVE ON THE SHELF

- COCKTAILS -

Sour Worm	20.0
Adelaide Hills Distillery 78 Gin + Italian Bitter Orange, wild berry, lemon, sugar, egg white	
The OZ	20.0
Ounce Gin, vanilla, lemon, dill, blood orange	
Cookies & Cream	20.0
Settler's Breakfast Gin, Baileys, cookies, cream	
Roses are Red	20.0
23rd Street Distillery Rose Vodka, prosecco, strawberry, lemon	
Young Gun	20.0
Adelaide Hills Distillery Gunnery Spiced Rum, lychee, cardamom	
I-CANT-BELIEVE-ITS-NOT-TEQUILA Margarita	20.0
KIS Slap Vodka, lemon, salt (frozen or straight)	
Thai Mojito	20.0
KIS Kafircello with chilli, white rum, fresh lime, mint	

- NEGRONIS -

Classic	20.0
Applewood Signature Gin, sweet vermouth, Adelaide Hills Distillery Italian Bitter Orange	
Sloe	22.0
KIS Mulberry Gin, sweet vermouth, Applewood Red Okar	

- ESPRESSO MARTINIS -

Classic	20.0
Applewood Espressocello, vodka, coffee	
Chilli Chocolate	20.0
Applewood Espressocello, KIS Chilli Vodka, chocolate, coffee	
Salted Caramel	20.0
Applewood Espressocello, Vodka, butterscotch, coffee	

- BEST ON ITS OWN -

23rd Street Distillery Hybrid Whisk(e)y	12.0
LOBO Apfel Apple Schnapps	12.0
LOBO Apple Brandy	16.5
Applewood Lemoncello	6.5
Prohibition Negroni Gin	14.0

SOUTH AUSTRALIA'S FIRST HISTORIC HOTEL

The Inglewood Inn was built in 1857 as a resting point for those travelling along North East Rd to Gumeracha – in those days it was a lengthy horse ride, not a quick drive up the road! It is one of Adelaide's oldest hotels and has been proclaimed Adelaide's first historic hotel.

After the completion of the hotel, the publican, Firman Deacon, offered his builders five gallons (19 litres) of beer to come up with a name. They decided on Inglewood after a forest in Northern England and by the time the publican arrived the next morning, the name "Inglewood" had been painted on a sign and put above the bar.

From there the small township began to grow and carried on the name of Inglewood, after the hotel. Referred to as a hamlet, this means we are generally smaller than a village and strictly without a church – because of this we're often referred to as "Evilwood" as many surrounding areas are heavily populated with churches.

speaking of evil...

ever felt a strange presence, a feeling you can't quite explain, especially in the historic parlour or on the staircase?

You've just encountered Wilhelmina,
our friendly resident ghost.

DID YOU KNOW?

Prior to the renovations being completed in 2012, the only view of the back of the hotel was from the female toilet window. This is now the doorway to the restaurant.