

# Inglewood Inn

est. 1857

## SMALL PLATES.

PT LINCOLN SMOKED KING FISH GFOA 9.0  
& potato mouse with crostini

STUFFED ZUCCHINI FLOWERS 12.0  
with goats cheese

STORMY BAY MUSSELS GF 10.0  
with saffron soffrito, lotus root & Paracombe olive oil

CHICK PEA CHIPS GF 9.0  
with green olive gremolata and garlic aioli

ADL. HILLS ROASTED QUAIL GF 12.0  
stuffed with Udder Delights (Hahndorf) blue  
cheese and Hermitage fig with black rice  
and red wine toffee

HARRIS SMOKEHOUSE CURED BEETROOT &  
APPLEWOOD GIN TASMANIAN SALMON GF 13.0  
with fresh beet, pickled fennel, salmon roe  
and lemon oil

PORCINI MUSHROOM ARANCINI 9.0  
with aioli

ADELAIDE HILLS BOARD 30.0 FOR 2  
with Section 28 (Woodside) mont priscilla,  
Woodside Cheese Wrights brie and  
Udder Delights (Hahndorf) blue cheese with smoked  
& cured meat, quince paste, fresh Paracombe pear,  
toffee walnuts & lavosh

*extra person 9.0*

## LARGE PLATES.

TASMANIAN SALMON GF 26.0  
marinated in squid ink with scallop, perfumed fruits &  
coconut puree

DUCK 2 WAYS GFOA 27.0  
with pistachio puree, orange tapioca &  
dried fruit paste

WATERCRESS GNOCCHI 25.0  
house made with pork belly, toffee walnuts, horse  
radish cream, sugar snap peas & parmesan

LAMB BACKSTRAP 24.0  
with fried zucchini, drunken raisins, tzatzki, roasted  
almonds and caramelised onion

CARAMELISED PORK BELLY 27.0  
with beetroot gel, scallop, salmon roe & black rice

HERB CRUMBED CHICKEN SCHNITZEL 20.0  
with shoe string fries & a choice of gravy

350G RUMP STEAK GF 28.0  
with shoe string fries & a choice of gravy

SALT & PEPPER AUSTRALIAN SQUID GF 27.0  
with watercress salad & dill pickle and caper aioli

INGLEBURGER 22.0  
Angus beef patty with onion jam, lettuce, tomato,  
cheese, tomato relish & thick cut fries

SEE BLACKBOARD BOARD FOR DAILY SPECIALS

## SIDES.

thick cut ciabatta with green olive & parsley gremolata & Pepe Saya artisan cultured butter 3.9 pp

Paracombe pear, rocket & parmesan salad 2.5 / 8.5

roasted baby rainbow beets with red wine toffee and almonds 9.0

seasonal greens tossed in mint, lemon oil, pine nuts & feta 9.0

roasted chat potatoes in aged balsamic vinegar & fresh Spanish onion 10.0

shoe string fries tossed with feta and rosemary 10.0