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# BANQUET MENU.

\$45.0 PER HEAD

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## SMALL PLATES.

### CHICK PEA CHIPS

with green olive gremolata and garlic aioli

### HARRIS SMOKEHOUSE CURED BEETROOT & APPLEWOOD GIN TASMANIAN SALMON

with fresh beet, pickled fennel, salmon roe  
and lemon oil

### PORCINI MUSHROOM ARANCINI

with aioli

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## LARGE PLATES.

CHOICE OF ONE MAIN PER GUEST

### TASMANIAN SALMON

marinated in squid ink with scallop, perfumed  
fruits & coconut puree

### DUCK 2 WAYS

with pistachio puree, orange tapioca &  
dried fruit paste

### WATERCRESS GNOCCHI

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

### CARAMELISED PORK BELLY

with beetroot gel, scallop, salmon roe & black rice

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## SIDES.

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

Paracombe pear, rocket & parmesan salad

roasted baby rainbow beets with red wine  
toffee and almonds

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

roasted chat potatoes in aged balsamic vinegar  
& fresh Spanish onion

shoe string fries tossed with feta and rosemary

**Inglewood Inn**  
est. 1857