

Inglewood Inn

MENU NO.8

FEED ME.

Hate deciding? Want to try it all?

Let us choose for you, with a selection of our favourite dishes designed to share, tailored to your preferences and dietary requirements.

Required for bookings of 12+ adults.

72.00 PER HEAD
ADD DESSERT 10.00 PP

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START.

CHARRED SOURDOUGH

salted butter, olive tapenade 3.5 **GFA. DFA. VGA.**

MARINATED MIXED OLIVES

farmed in McLaren Vale 10.5 **VG. DF. GF.**

SMALL.

CONFIT HEIRLOOM TOMATO SALAD

burrata, sweet pickled capsicum, basil, salsa verde 22.0 **GF. V. VGA.**
add charred bread 2.50

RED KANGAROO HERB-CRUSTED CARPACCIO

beetroot & sultana agrodolce, Chèvre d'Aquitaine, burnt butter crumb 22.5 **GFA. DFA. Central West SA**

SAUTEED MIXED MUSHROOMS

black garlic cream, Stilton crumb, crispy bread 19.5 **GFA. V.**

CHICKEN LIVER PARFAIT

honey butter, Glen Ewin fig jam, Melba brioche toast 22.5 **GFA.**

SALMON SASHIMI 🍣

miso ponzu, wasabi, wakame oil 26.0 **GF. DF. Tasman Sea**

DUTCH BEEF CROQUETTES

smoked wood sauce, crispy parsley 22.5

VEGAN TOSTADAS 🌱

refried bean purée, pickled onion, spicy jalapeño guacamole 22.0
VG. GF. DF.

TENNESSEE FRIED CHICKEN TENDERS 🍗

chilli butter, honey mustard 23.0 **GF.**

LARGE.

PAN-FRIED MARKET FISH herb & walnut Provençal crumb, braised greens, lemon fish broth 38.0 **DF.**

CRISPY EGGPLANT sticky sweet chilli glaze, sesame seeds, coriander, bean sprouts, sticky rice 36.0 **VG.**

JAMAICAN JERK HALF CHICKEN on the bone, coconut curry, pineapple salsa 46.0 **GF. DF. Adl. Hills 🍗**

SLOW-ROASTED SPANISH LAMB SHOULDER romesco, pea & pearl barley, toasted almonds 38.0 **GFA. DF Fleurieu**

CLASSIC PORT LINCOLN MUSSELS MARINIÈRES white wine cream sauce, fries, Dijon & dill aioli 35.0 **GF.**

PORK & FENNEL RAGU truffle cream, rigatoni, parmesan herb crumb 33.0 **VA. Adl. Hills**

SOUTHERN FRIED CHICKEN THIGH SCHNITZEL buttermilk slaw, charred corn, white homemade gravy 33.5

SLOW-ROASTED PORK BELLY caramelised apple & white onion velouté, pork & port jus 37.0 **GF. McLaren Vale**

JAPANESE PORK MENCHI KATSU SANDO sandwich, shredded cabbage, tonkatsu sauce, pickles, fries 35.0 **GFA.**

STEAK & BLUE CHEESE POT PIE green bean salad, creamy wholegrain mustard dressing 37.0

GRILL.

ALL OUR STEAKS ARE GRAIN-FED BLACK ANGUS MB4, FARMED IN THE COORONG

SIRLOIN 250G 55.0

FILLET 200G 58.0

SCOTCH 300G 67.0

includes choice of two sides & one sauce
jus, béarnaise, or green peppercorn cream.

ALL SAUCES ARE GF.

SIDES.

HONEY-ROASTED ROOT VEGETABLES

Adelaide Hills goat's curd 12.0 **GF. DFA.**

CHARRED BROCCOLINI

green goddess dressing 12.0 **GF. DF. VG.**

PARACOMBE PEAR WALDORF SALAD

cos, celery, walnuts, grapes, buttermilk ranch 12.0 **V. GF.**

SHOESTRING FRIES

confit garlic & dill aioli 10.0 **GF. DF. VGA.**

CRUSHED CRISPY POTATOES

herb salt & confit garlic oil 12.0 **GF. DF. VG.**

STICKY THAI RICE 8.0 **GF. DF.**