

Inglewood Inn

est. 1857

HATE CHOOSING? LET THE CHEF DECIDE Shared Feed Me. Minimum 2 guests. Required for bookings of 12+ adults. 75.0

SNACK.

HOUSEMADE FOCACCIA whipped shallot butter GFA +\$2. DFA. VGA.	<i>per piece</i> 3.5
WARM OLIVES lemon zest, thyme, olive oil VG. DF. GF.	10.5
WHIPPED RICOTTA chilli crunch, housemade crisps GF. V. SPICY!	16.0
PARFAIT truffle, cornichon, boozy prunes, brioche toast GFA +\$2.	17.0

SMALL.

OYSTERS jalapeño & finger lime mignonette GF. DF. Smokey Bay	27.0 49.0
STEAK TARTARE mustard, crispy capers, shallots & crisp bread DF.	26.0
POPCORN CHICKEN chilli butter, buttermilk ranch GF. SPICY!	22.0
HARISSA FRITTERS cauliflower, chickpea, baba ganoush, sweet pepper relish VG. GF.	20.5
CHICKEN KATSU SANDO black garlic mayo, slaw, pickled radish GFA +\$2.0	18.0

LARGE.

CORN-SMOKED CHICKEN charred corn salsa, muhammara, chicken jus GF. DF. NUTS.	37.0
LAMB RACK heirloom carrots, lamb jus, herb salad GF. DF.	54.0
PORK SCHNITZEL apple brandy jus, slaw, lemon DF.	38.0
CHEF'S PASTA rotating special • ask our staff GFA +\$2.0	35.0
MARKET FISH dill and lemon risoni, fish bisque, fennel oil, crispy seaweed	38.0
TEMPURA EGGPLANT SALAD snake beans, radicchio, grilled stone fruit, citrus dressing VG. GF. DF.	34.0

BUTCHER'S CUT STEAK

RUMP 300G 57.0 *Muse Wagyu MB9* **FILLET 200G** 59.0 *Coorong MB4* **SCOTCH 300G** 68.0 *Ebony Angus MB2+*
choice of two sides & one sauce jus, mushroom cream or peppercorn gravy **ALL SAUCES GF.**

SIDES.

PEAR & ROCKET SALAD Paracombe pears, walnuts, blue cheese, olive oil GF. V. VGA.	14.0
CHARRED BROCCOLINI lemon, garlic, pangrattato GFA. DF. VG.	14.0
CRUSHED POTATOES confit garlic oil, herb salt GF. DF. VG.	14.0
SKIN ON FRIES greek salt, feta, aioli GF.	14.0

DF. DAIRY FREE | GF. GLUTEN FREE | V. VEGETARIAN | VG. VEGAN | A. SUBSTITUTE AVAILABLE | GLUTEN FREE BREAD WILL INCUR A \$2.0 SURCHARGE
PLEASE ADVISE DIETARY REQUIREMENTS. SOME GF ITEMS MAY NOT BE COELIAC SAFE. ALL MEAT HALAL | PUBLIC HOLIDAYS INCUR A 15% SURCHARGE