

# Inglewood Inn

est. 1857

**HATE CHOOSING? FEED ME** shared selection of snack, small, large, sides & dessert. *Min 2 guests. Required for 12+ adults* 78.0

## SNACK.

<b>HOUSEMADE FOCACCIA</b> whipped shallot butter <b>DFA. VGA. GFA +2.0</b>	<i>per piece</i> 3.5
<b>WARM OLIVES</b> lemon zest, thyme, olive oil <b>VG. DF. GF.</b>	10.5
<b>WHIPPED RICOTTA</b> chilli crunch, housemade crisps <b>GF. V. SPICY!</b>	16.0
<b>SCALLOPS</b> butter, lemon, chilli, chives <b>GF.</b>	<i>each</i> 9.0

## SMALL.

<b>STEAK TARTARE</b> mustard, crispy capers, shallots & crisp bread <b>DF.</b>	26.0
<b>POPCORN CHICKEN</b> chilli butter, buttermilk ranch <b>GF. SPICY!</b>	22.0
<b>CHARGRILLED EGGPLANT</b> evoo, parsley <b>VG. GF.</b>	24.0
<b>PORK KATSU SANDO</b> black garlic mayo, slaw, pickled radish <b>GFA +2.0</b>	20.0

## LARGE.

<b>CORN-SMOKED CHICKEN</b> charred corn salsa, muhammara, chicken jus <b>GF. DF. NUTS.</b>	37.0
<b>LAMB RACK</b> heirloom carrots, lamb jus, herb salad <b>GF. DF.</b>	54.0
<b>CHICKEN COTOLETTA</b> apple brandy jus, slaw, lemon <b>DF. GFA.</b>	38.0
<b>CHEF'S PASTA</b> rotating special • ask our staff <b>GFA +2.0</b>	35.0
<b>MARKET FISH</b> beurre blanc, sautéed native greens, spring onion oil, toasted buckwheat <b>GF. DFA.</b>	MP
<b>SHAWARMA CAULIFLOWER</b> babaganoush, pomegranate, pickled onion, herbs <b>VG. GF. DF.</b>	28.0

## BUTCHER'S CUT.

<b>STEAK FRITES</b> chimichurri, fries <b>GF. DF.</b>	46.0
<b>250G FILLET</b> chargrilled broccolini, red wine jus <b>GF. DF.</b>	52.0
<b>GUMSHIRE PORK TOMAHAWK</b> soy maple glaze, crispy onions <b>GF. DF.</b>	65.0

## SIDES.

<b>PEAR &amp; ROCKET SALAD</b> Paracombe pears, walnuts, blue cheese, olive oil <b>GF. V. VGA.</b>	14.0
<b>HEIRLOOM CARROTS</b> lemon yoghurt dressing, toasted pepitas, muhammara <b>V. GF. VGA.</b>	14.0
<b>CHARRED BROCCOLINI</b> lemon, garlic, pangrattato <b>GFA. DF. VG.</b>	14.0
<b>CRUSHED POTATOES</b> confit garlic oil, herb salt <b>GF. DF. VG.</b>	14.0
<b>SKIN ON FRIES</b> greek salt, feta, aioli <b>GF.</b>	14.0