

# Inglewood Inn

est. 1857

## FEED ME.

*Min 2 guests. Required for groups 12+*

<b>2 COURSE</b> housemade bread, 1 snacks, 2 mains, 1 side	<i>per person</i> 55.0
<b>4 COURSE</b> housemade bread, 3 snacks, 2 mains, 2 sides, 1 dessert	<i>per person</i> 78.0

## SNACK.

<b>HOUSEMADE FOCACCIA</b> whipped honey butter, bee pollen <b>DFA. VGA. GFA +2.0</b>	<i>per piece</i> 3.5
<b>SCALLOPS X0</b> sauce <b>GFA. DF.</b>	<i>each</i> 8.0
<b>PORK BELLY</b> honey gastrique, apple purree mustard <b>DF. GF.</b>	24.0
<b>ARANCINI</b> truffle & porcini, aioli, parmesan <b>V. GFA +2.0</b>	19.0
<b>KINGFISH</b> burnt grape ponzu, mint oil <b>GF. DF.</b>	25.0
<b>NONNA'S MEATBALLS</b> housemade bread, sugo, parmesan <b>GFA. DFA.</b>	18.0
<b>CHARRED LEEK</b> whipped goats curd, furikake, spring onion <b>V. GF. VGA. DFA.</b>	18.0
<b>BUTTERMILK FRIED CHICKEN</b> ranch, pickles <b>GF.</b>	20.0

## LARGE.

<b>CHARCOAL CHICKEN</b> broccoli rapini, celeriac, miso jus <b>GF. DF.</b>	36.0
<b>MARKET FISH</b> brown butter dashi, bok choy, chives <b>GF.</b>	36.0
<b>CHICKEN COTOLETTA</b> parmesan & herb crumb, cabbage, toasted pepper sauce	33.0
<b>CHEF'S PASTA</b> rotating special • ask our staff <b>GFA +2.0</b> <i>add WA winter truffles 10.0</i>	30.0
<b>ROASTED CAULIFLOWER</b> mole, lime, macadamia <b>VG. GF. DF.</b>	28.0
<b>BUTCHER'S CUT STEAK</b> burnt onion shoyu, pickled white onions, mustard <b>GF. DF.</b>	50.0

## SIDES.

<b>PEAR &amp; ROCKET SALAD</b> Paracombe pears, blue cheese, walnuts, olive oil, balsamic <b>GF. V. VGA. N.</b>	14.0
<b>BRUSSELS</b> sticky maple soy, fried shallots <b>GF. DF. VG.</b>	14.0
<b>CRISPY FRIED POTATOES</b> dill salt <b>GF. DF. VG.</b>	14.0
<b>FRIES</b> lemon herb salt, aioli <b>GF. DF. VG.</b>	12.0