

Inglewood Inn

est. 1857

FEED ME.

Min 2 guests. Required for groups 12+. Dietaries can be accommodated.

SMALL - CHEF'S CHOICE housemade bread, 1 snack, 2 mains, 1 side	<i>per person</i> 55.0
LARGE - CHEF'S CHOICE housemade bread, 3 snacks, 2 mains, 2 sides, 1 dessert	<i>per person</i> 78.0

SNACK.

HOUSEMADE FOCACCIA vegemite butter, kelp butter DFA. VGA. GFA +2.0	<i>per piece</i> 4.5
SCALLOPS XO butter <i>Western Australia</i> DFA. GF.	<i>each</i> 12.0
BLUEFIN TUNA SASHIMI ginger kombu dressing, ancho chilli oil GF. DF. <i>Great Australian Bight</i>	28.0
PORK BELLY honey gastrique, apple purée mustard DF. GF.	25.0
JAMON aged manchego, potato crisp, pickles GF.	18.0
BLOOD ORANGE stracciatella, chilli crisp GF. V.	21.0
ARANCINI truffle & porcini, aioli, parmesan V. GFA +2.0	19.5
CHARRED LEEK whipped goat's curd, furikake, spring onion V. GF. VGA. DFA.	19.5

LARGE.

CHARCOAL CHICKEN MARYLAND broccoli rapini, mountain pepperberry jus GF. DF.	38.0
KING GEORGE WHITING white soy butter sauce, daikon, charred lemon <i>Port Lincoln</i>	55.0
CHEF'S PASTA rotating special • ask our staff GFA +2.0	33.0
ROASTED CAULIFLOWER mole sauce, lime, macadamia VG. GF. DF.	29.0
BUTCHER'S CUT STEAK burnt onion shoyu, pickled white onions, mustard GF. DF.	54.0
PORK TOMAHAWK shio koji, mole, salt & vinegar saltbush DF.	49.0

SIDES.

PEAR & ROCKET SALAD Paracombe pears, blue cheese, walnuts, olive oil, balsamic GF. V. VGA. N.	16.0
BRUSSELS sticky maple soy, fried shallots GF. DF. VG.	16.0
CHARRED CABBAGE toasted pepper sauce, parmesan GF. VGA. DFA.	17.0
CRISPY FRIED POTATOES cacio e pepe sauce GFA. DFA. VGA.	15.0
FRIES lemon herb salt, aioli GFA. DF. VG.	13.0