

Inglewood Inn

est. 1857

FEED ME.

Min 2 guests. Required for groups 10+.

SMALL - CHEF'S CHOICE housemade bread, 1 snack, 2 mains, 1 side *per person* 55.0

LARGE - CHEF'S CHOICE housemade bread, 3 snacks, 2 mains, 2 sides, 1 dessert *per person* 78.0

Our Feed Me menu is designed to be enjoyed over approximately 1.5-2 hours, depending on group size. Dietaries can be accommodated.

SNACK.

HOUSEMADE FOCACCIA herb butter **DFA. VGA. GFA +2.0** *per piece* 4.5

SCALLOPS XO butter *Western Australia* **DFA. GF.** *each* 12.0

BLUEFIN TUNA SASHIMI ginger kombu dressing, ancho chilli oil **DF. Great Australian Bight** 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 *Port Lincoln* 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 native XO sauce, pickled radicchio, black vinegar **DF.** 49.0

CHICKEN COTOLETTA black garlic tonkatsu, pickled apple, aioli **DF.** 35.0

SIDES.

WITLOF & ORANGE SALAD shallots, orange & yuzu vinaigrette **GF. V. VGA.** 16.0

BRUSSELS sticky maple soy, fried shallots **GF. DF. VG.** 16.0

CRISPY FRIED POTATOES cacio e pepe sauce **GFA. DFA. VGA.** 15.0

FRIES lemon herb salt, aioli **GFA. DF. VG.** 13.0