

INGLEWOOD HOTEL

Your friendly local since 1936

REDUCED MENU

STARTERS

GARLIC BREAD (v)(4) // with shaved parmesan 10

SALT & PEPPER SQUID (GF) // snow pea shoot and tomato salad, roast garlic aioli and lemon
Entree 15 | Main 22

CHICKPEA & ONION FRITTERS (GF, VG, DF) // hummus dip and toasted sesame seeds 15

CUBAN PULLED PORK TACOS // slaw, charred corn, tomato, red onion and salsa verde asada 15

CHIPS 9 // **WEDGES** 10

MAINS

INGIE STEAK SANDWICH (GFO) // turkish bread, sirloin steak, bacon, mixed lettuce, tomato, onion jam, aioli, served with wedges 25

ROAST PORK BELLY (GF, DF) // sambal fried brussels sprouts, pickled red cabbage, toasted sesame seeds and red wine jus 28

CHICKEN PARMIGIANA // panko crumbed chicken, rich tomato sauce, ham, mozzarella, served with garden salad and chips 26

BEEF, GUINNESS & MUSHROOM PIE // tender beef chunks, mushrooms, flaky pastry, served with chips and salad 26

FISH & CHIPS // snapper fillet, **beer battered or grilled**, with chips, salad, lemon and tartare 25

NORTH AFRICAN CARROT & CHICKPEA SALAD (GF, VGO, N) dates, roast almonds, mesclun salad and mint yoghurt 22

CHILLI CRAB & PRAWN NOODLES (GF, DF, N) // blue manna crab, prawns, rice noodles, bok choy, tamarind sauce and crushed peanuts 32

250G SCOTCH FILLET 39 // **Cooked your way and served with:**

Sides: Chips **OR** mashed potatoes, and garden salad

Sauce: Mushroom, peppercorn **OR** red wine jus

DESSERTS

STICKY DATE & BANANA PUDDING // butterscotch sauce and vanilla ice cream 13

PANNA COTTA (GF) // honeycomb toffee and freeze-dried raspberries 13

PLEASE NOTE: GF - GLUTEN FREE; GFO - GLUTEN FREE OPTIONAL; V - VEGETARIAN; VO - VEGETARIAN OPTIONAL;
VG - VEGAN; VGO - VEGAN OPTIONAL