



THE WILLIAM INGLIS HOTEL

PLATED WINTER MENU FROM \$90.00pp



Entree

Chicken breast, green pea mousse, potato fondant, greens and demi glaze (gf, nf, sf)
 Tajima Wagyu beef brisket, onion puree, broccolini, roasted chat, demi glaze (gf, df, nf, sf)
 Pumpkin Ravioli, white sauce, confit heirloom tomatoes, parmesan (v, nf, sf)
 Potato gnocchi, creamy basil pesto sauce, mushroom and parmesan (v, sf)

Mains

Chicken supreme, vegetable ratatouille, charred broccolini and demi glaze (gf, df, nf, sf)
 Pan fried Barramundi, cauliflower puree, charred broccolini, beurre blanc (df)
 Pork belly, sweet potato mousse, charred broccolini and five spice sauce (gf, df, nf, sf)
 Beef Sirloin, garlic mash, silver beet and demi glaze (gf, df, nf, sf)
 Green pea and pumpkin risotto, snap peas, hazelnut pesto, parmesan (v, gf).

Dessert

Vanilla panna cotta, berry compote and blood orange (v, gf, nf, sf)
 Sticky date, rosemary butterscotch, strawberry and mascarpone (v, nf, sf)
 Pavlova swirls, passionfruit, tonka bean chantilly cream and berries (v, nf, sf)

GF = Gluten Free | DF = Dairy Free | VE = Vegan | NF = Nut Free | V = Vegetarian | SF = Seafood Free
 Menu items may contain the above, please inform our staff of any food allergies or intolerances