

# INGLESIDE

WOODFIRE DRY-AGE FERMENTS

Born from a passion for elevating the dining experience, our restaurant is a celebration of time-honoured, centuries-old techniques that we merge with the modern sophistication of cutting-edge culinary practices. Our cuisine ruminates around the three age-old techniques of wood-fire cooking, dry ageing and fermentation.

## The Ingleside Lunch

### Entrée (Choose One)

Heirloom Tomatoes – jamon serrano, fresh & fermented tomatoes, smoked stracciatella, mint, basil

Charred Asparagus – crab beurre blanc, prawn oil, salmon roe, fresh herbs

### Main (Choose One)

Atlantic Octopus – smoked pepper squid garum puree, black garlic aioli, herb aioli, prawn oil, charred fennel

Hungarian Duck Breast – 7 days dry aged, duck confit & foie gras tart, parsnip puree, lacto blueberry 'bordelaise'

Tajima MBS 6-7 Picanha (170g) – aged with shio koji, pomme puree, slow roasted onion (+ \$18)

### Dessert

Deconstructed Lemon Meringue Tart – yuzu granita, smoked vanilla ice cream, lavender lemon curd, thyme crumb (+ \$15)

French Cheese Plate – seasonal selection, honey, crackers (+ \$25)

**\$58++**

## The Ingleside Experience

### Dinner Menu

#### Seasonal Snacks

Tuna Tartare – Japanese tuna, maitake shoyu, sesame oil, yuzu, pickled shallots, shadi caviar

Truffle Toast – brioche, foie gras mousse, sauternes jelly, fresh black truffles

Jamon Ball – jamon serrano, potato ball, gruyere cheese

### Entrée (Choose One)

Smoked Kingfish – kombu cure, grilled cucumber, pickled jalapeño, fingerlime, lacto tomato dressing, herb oil

Maitake & Pork – split pea miso glaze, confit pork cheek, shio koji sauce, crispy kale

Mozambique Carabinero Prawn – flambodou with dry aged beef fat, shrimp rose garum, burnt lemon (+ \$35)

Wagyu Tartare – bone marrow, coffee shoyu, celery vinegar, roast chicken garum, cured egg yolk (+ \$24)

### Main (Choose One)

Atlantic Octopus – smoked pepper squid garum puree, black garlic aioli, herb aioli, prawn oil, charred fennel

Hungarian Duck Breast – 7 days dry aged, duck confit & foie gras tart, parsnip puree, lacto blueberry 'bordelaise'

White Cod – split pea miso glaze, burnt leeks, toasted hazelnuts, orange zest, koji butter, black truffle (+ \$12)

Tajima MBS 6-7 Picanha (170g) – aged with shio koji, pomme puree, slow roasted onion (+ \$18)

A5 Miyazaki Sirloin (150g) – 35 days dry aged, slow roasted garlic (+ \$80)

### Dessert (Choose One)

Deconstructed Lemon Meringue Tart – yuzu granita, smoked vanilla ice cream, lavender lemon curd, thyme crumb

Smoked Chocolate Brownie – belgian chocolate, grilled pineapple, coconut foam

Caviar & Hazelnut – caviar, hazelnut panna cotta, herb oil, sourdough bread miso butterscotch (+18)

French Cheese Plate – seasonal selection, honey, crackers (+ \$10)

### Mignardise

**\$128++**

### Opening Times

#### Lunch

Wednesday – Friday: 12.00pm – 3.00pm

#### Dinner

Tuesday – Saturday: 6.00pm – 11.00pm

Closed: Sunday & Monday

Dry Age

WoodFire

Fermentation