

THE INGLESIDE DINNER

2025 ALA CARTE

TO START

Fresh Oyster - Huitre de Céline N1, sake-ponzu jelly, *smoked kelp vinegar*, shiso
\$8 for 1, \$28 for 4

Salmon Tartare Tartelette - caviar, beetroot & gin cured smoked salmon, creme fraiche, *mushroom shoyu*, lemon
\$18, \$34 for 2

Charcuterie Platter - prosciutto, chorizo, wagyu bresaola, *seasonal fermented vegetable pickles*
\$29

Truffle Toast 2.0 - *brioche miso mousse*, aged balsamic vinegar, seasonal fresh black truffles
m.p.

Sourdough Bread - *seasonal fermented butter*
\$8

ENTRÉE

Heirloom Tomatoes - *fermented* and fresh, smoked stracciatella, mint, basil, jamon
\$21

Hokkaido Scallops - cured in kombu, pickled green apples, finger lime, herb oil, *lacto fermented tomato dressing*
\$28

Spanish Carabinero Prawn - flambadou with dry aged beef fat, *rose & shrimp garum*
\$48

Shoyu Koji Squid - *shoyu koji marinade*, charred leeks, grilled padron peppers, chorizo foam, crustacean oil
\$27

Maitake & Pork - *split pea miso glaze*, confit pork cheek, *shio koji sauce*, crispy kale
\$23

Wagyu Tartare - roasted bone marrow, *coffee shoyu*, *celery vinegar*, *roast chicken garum*, capers, cured egg yolk
\$32

MAINS

Atlantic Octopus - *smoked pepper squid garum puree*, black garlic aioli, herb aioli, herb oil, charred fennel
\$46

Channel Rockfish - dry aged for 2 days, *roasted chicken garum*, herb & anchovy sauce, crispy capers
\$50

Lumina Lamb Loin 165g - *shio koji marinade*, pea puree, roasted baby carrots, black olive powder, mint gel, toasted walnuts, *lacto fermented blueberry 'bordelaise'*
\$58

Lampino Iberico Chuletero 200g - dry aged for 14 days, pickled shimeiji, *charred corn brushed with beef garum*, burnt onion & potato skin puree, marsala sauce
\$58

Tajima MBS 6-7 Wagyu Picanha 200g - *shio koji marinade*, slow roasted banana shallot
\$65

Kagoshima A5 Striploin 165g - dry aged for 35 days, slow roasted garlic, wasabina
\$128

SIDES

Truffle Pomme Puree - beef tallow, butter, seasonal fresh black truffles
\$15

Grilled Asparagus - confit garlic aioli, chorizo oil, paprika
\$11

Charred Caulilini - duck fat, black garlic salt
\$10

Roasted Red Cabbage - pancetta, *black eyed pea miso butter*, aged balsamic vinegar, ricotta \$13

Prices are subjected to 10% service charge and 9% GST.

THE INGLESIDE LUNCH

SET LUNCH 2025

Entrée:

Roasted Cauliflower Soup - chorizo, grilled caulilini, ricotta, toasted walnuts, *sourdough miso*

Heirloom Tomatoes - jamon serrano, fresh & *lacto-fermented tomatoes*, smoked stracciatelle, mint, basil

Oyster & Mushrooms - wood fired maitake mushrooms, oyster emulsion, pancetta, *dry aged beef garum*, pine nuts

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Main:

Wagyu Tartare - hand cut wagyu rump, *roast chicken garum*, *celery vinegar*, *coffee shoyu*, anchovy herb sauce, confit garlic aioli, *chargrilled miso toast*

Grilled Octopus - *smoked pepper squid garum puree*, black garlic aioli, herb aioli, herb oil, charred fennel

Butter Poached Cod - *split pea miso mussel veloute*, herb oil, prawn oil, charred leeks **(+\$12)**

Tajima MBS 6-7 Wagyu Picanha - *shio koji*, beef tallow pomme puree, slow roasted banana shallot **(+\$25)**

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Dessert:

Deconstructed Lemon Meringue Tart - yuzu granita, smoked ice cream, lavender lemon curd, frozen meringue, thyme crumb **(+\$16)**

Honey & Yoghurt - greek yoghurt ice cream, pistachio sponge, compressed strawberries, olive oil snow, *lacto fermented strawberry honey* **(+\$21)**

Smoked Chocolate Brownie - Belgian dark chocolate, grilled pineapple, coconut foam, walnut crumble **(\$18)**

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

Entrée & Main - \$48++