



| DINNER |

WE SERVE SIMPLE, UNIQUE FOOD SOURCED
FROM THE FRESHEST LOCAL AND
SEASONAL INGREDIENTS.

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| VEGETARIAN (V) DAIRY FREE (DF) LOW GLUTEN (LG) |

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| Starters |

House made cob loaf with olive oil & balsamic vinegar (V) | \$10.0

Soup of the day with toasted garlic sourdough | \$12.0

Pork & pistachio terrine with toasted brioche & beetroot relish | \$15.0

Warm salt and pepper squid salad, carrot, onion, capsicum, pea sprouts, vinaigrette & lemon aioli (LG) | \$17.0

Chinese five spice quail with hoisin sauce, pickled vegetables & salad | \$18.0

Roasted green olives marinated in garlic, lemon, olive oil herbs served with toasted sourdough | \$16.00

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| Mains |

Fish of the Day served with Roasted Potatoes, Asparagus & Tarragon Butter Sauce (optional GF) |
\$30.0

Pasta made with Tomato, Roast Capsicum, Spinach, Onion, Mushrooms & Parmesan (V) |
\$17.0

Panko Crumbed Chicken Schnitzel served with House Salad, Chips & your choice of sauce |
Red Wine Jus, Peppercorn Jus or Mushroom.

OR Traditional Parmigiana | \$24.0

Buffalo Hot Wings served with Buttermilk Fried Cauliflower, Pickled Vegetables & Mustard
Aioli (LG) | \$20.0

Black Angus Scotch Fillet served with Potato Parsnip Mash, Steamed Greens & Garlic
Rosemary Mushrooms topped with your choice of sauce | Mushroom, Red Wine Jus,
Peppercorn Jus (optional GF) | \$36.0

Eight Hour Slow Cooked Ribs served with House Slaw, Chips & Sticky BBQ Sauce (LG) | \$33.0

American Style Plate for 2

Combination of Slow Cooked Ribs, Buffalo Wings, House Slaw, Buttermilk Fried Cauliflower &
Chilli Cheese Fries | \$55.0

| Something on the side |

Fries w Garlic Aioli | \$8.0

Seasonal Steamed Butted Greens | \$5.0

Roasted Potatoes w Smoked Hummus & Hazelnuts | \$9.0

Buttermilk Fried Cauliflower w Mustard Aioli | 8.00

Chilli Cheese Fries | \$9.00

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| DESSERTS |

Orange & cinnamon brulee with orange cake & mascarpone (V) | \$13.0

Chocolate brownie with warm chocolate sauce & coffee ice cream (V) | \$10.0

Apple & Blackberry Crumble with caramelised honey & macadamia ice cream (V) | \$12.0

Sticky Date Pudding with butterscotch sauce & salted caramel ice cream (V) | \$12.0

Affogato | 15.0

Freshly Brewed Toby's Espresso served over Vanilla Ice Cream with a shot of Liqueur
Frangelico | Kahlua | Spiced Rum | Vanilla Galliano | Jameson's

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