

{ ENTREES }

Oven Baked Cobb Loaf v,vg
With Confit Garlic, Dukkha and Olive oil |16

Southern Fried Chicken
With Aioli, Sriracha and Pickled Onion |17

Entally Salad Bowl GF,DF,V,VG
Edamame, Tomato Onion, Cucumber, Coriander, Wakame,
Salad Leaves and Sprouts drizzled in a sesame dressing
Vegetarian (Tofu) |18
Add House Smoked Salmon |24



{ PUB FAVOURITES }

Soup of the Day |12
Just ask about it!

Chicken Parmigiana
*Entally's classic Parmigiana, served with Chips and Salad
(option for just schnitzel available also) |28*

Lemon Pepper Fried Calamari DF
Served with a Lemon wedge, Aioli, Chips and our
Garden Salad |28

{ MAINS }

Fived Spiced Confit Duck GF, DF
Served with Pickled Cabbage, Black Lentils, Rocket Leaves, Jus
and Spiced Cumquat Relish |38

Crispy Skin Salmon GF, DF
With White Bean Puree, Mizuna, Orange and Fennel Salad and
Salsa Verde |39

'Bass Straight' Sirloin Steak GF,DF Avail.
With Slow Roasted Herb Tomatoes, Onion Jam, Dijon Mustard, a
Rocket and Parmesan Salad and Shiraz Jus |42

Fried Silken Tofu v, vg
Served with Gourmet Mushrooms, Wakame, Miso Broth and
Crispy Shallots |32

{ SIDES }

Chips and Aioli |7
Steamed Local Greens |8
Garlic and Thyme Roasted Chats |6
Garden Salad |7

{ DESERTS }

Baileys Chocolate Tart
With Salted caramel and Raspberries |16

Buttermilk Rosewater Panna Cotta
With Pistachio Baklava and Strawberry Puree |16