

# ENTALLY

## ↳ LODGE ↳

### all day breakfast

Lodge Breakfast	22.0
eggs, sourdough, roasted mushrooms, chipolatas, bacon, hash browns, tomatoes & house made tomato relish (n)	
Eggs Benedict	
served with house made brioche, eggs, spinach, hollandaise sauce +	
- with shaved leg ham (n)	17.0
- bacon (n)	17.0
- with house smoked salmon (n)	21.0
Eggs & Bacon	16.0
eggs cooked to your liking, served on sourdough toast with house made tomato relish (n)	
Lodge Pancakes (3)	15.0
served with mixed berries, maple syrup & vanilla ice-cream (n)	
House Made Toasted Brioche	17.0
with avocado smash, cherry tomatoes, spinach & persian fetta (n)	
Field Mushrooms	19.5
with sautéed spinach, cherry tomatoes, roasted red capsicum, persian fetta & poached eggs (g/n)	
House Made Banana Bread with maple syrup & mascarpone	12.5

### sides (all 5.0)

roasted mushrooms	hash browns	avocado	cherry tomatoes
buttered spinach	bacon	chipolatas	smoked salmon

gluten free (g) | nut free (n) | dairy free (d)

please inform our staff if you have any allergies or dietary needs

# ENTALLY

## ↳ LODGE ↳

### lunch

Homemade Pizza Bread   garlic & cheese <u>or</u> herb & cheese (n)	11.0
Homemade Thai Fish Cakes served with wasabi hollandaise aioli (g/n)	14.5
Chef's House made Soup served with toasted sourdough bread <i>please ask our staff for today's option (g/n)</i>	13.5
Lodge Club Sandwich chicken, lettuce, cheese, bacon, tomato, egg, garlic aioli & chips	22.0
Roasted Pumpkin, Field Mushroom, Baby Spinach & Pine Nut House Made Gnocchi with white truffle oil & shaved parmesan cheese (g/n)	26.0
Porterhouse Steak served with garlic potato mash, steamed broccolini & confit tomato, mushroom wonton & topped with your choice of sauce – mushroom, red wine jus, or peppercorn (n)	36.5
Braised Cape Grim Ox Cheek with roasted root vegetables & garlic potato mash (g/n)	28.0
Beer Battered Market Fish with chips, salad, lemon & aioli	MP
Salt & Pepper Fried Pineapple-Cut Squid served with chips, garden salad & sweet chilli dipping sauce (g/n)	24.0

gluten free (g) | nut free (n) | dairy free (d)

please inform our staff if you have any allergies or dietary needs

# ENTALLY

## • LODGE •

### desserts

Cinnamon Spiced Apple & Berry Strudel served with brandy custard & vanilla ice-cream	13.5
Chef's Own Sticky Date Pudding served with salted caramel ice cream & topped with toffee shards	13.5
Double Chocolate Shell Tart & Premium Dark Chocolate Ganache served with toasted hazelnuts & mascarpone	13.5
White Chocolate & Matcha Green Tea Cheesecake served with black sesame seed ice-cream & gingerbread crumb	14.5
Honey & Vanilla Bean Pannacotta served with mixed berry coulis & praline dust	13.5
Affogato freshly brewed espresso served over vanilla ice cream with a shot of liqueur - your choice of: Frangelico   Kahlua   Spiced Rum   Vanilla Galliano   Jameson's	15.0

gluten free (g) | nut free (n) | dairy free (d)

please inform our staff if you have any allergies or dietary needs