

PLEASE NOTE: A surcharge of 15% applies to the total bill on Public Holidays

Entrées

Chicken Karrage (GF,DF,NF)

With Soy, Ginger and Japanese
Mayonnaise |18

Citrus Crumbed Scallops

Local Tasmanian Scallops crumbed & Sprin-
kled with Citrus Zest & Parsley, served with
Garlic Aioli |22

Char Grilled Turkish Bread (DF)

With Confit Garlic, 'Coronea Grove' Dukkah &
Olive Oil | Single-14
| Duo-18

Entally Platter (NF)

An assortment of our House made Ham Hock
Terrine, Gerbriche Sauce, Ashgrove Brie, Char
Grilled Bread, Pickles and Cornichons |28

Mains

'Clover Hill' Lamb Cutlets

Dukkah Dusted Cutlets with a Fetta Filo Cigar,
Smoked Cherry Tomato Rouille, Sautéed
Local Spinach, Croquette Potato and Entally
Garden Herbs |46

'Bass Strait' Sirloin (NF,GF, DF avail.)

Served with Slow Roasted Herb Tomato,
Onion Jam, Dijon Mustard, Rocket &
Parmesan Salad & Red Wine Jus |42

Fried Silken Tofu (VG,DF,NF,GF)

With 'Mr Brown and Towns' Mushroom Ra-
gout, Miso Broth and Crispy Shallots |32

Chicken Parmigiana (NF)

Served with Chips & Garden Salad (Option for
just Schnitzel also available) |28

Crispy Skin Local Salmon (GF,NF,DF)

With White Bean Puree, Rocket, Orange and
Fennel Salad and Tomato & Vanilla Bean
Salsa |39

Entally Poke Bowl (DF,GF,NF)

Salad Leaves, Tomato, Onion, Cucumber,
Coriander, Edamame, Avocado and Sprouts
with Roasted Sesame Dressing
With Tofu (V) |23
With House Smoked Salmon |28

Lemon Pepper Fried Calamari (DF)

Served with a Lemon Wedge, Aioli, Chips &
Garden Salad |28

Sides

Chips & Aioli (NF,DF) |7

Steamed Local Greens (V, GF, NF) |8

Garlic & Thyme Roasted Chats (VG, GF, NF) |6

Garden Salad (V,DF,GF,NF) |7

Please inform our friendly staff of any allergies or
dietary requirements

GF = Gluten Free

NF = Nut Free

V = Vegetarian

DF = Dairy Free

VG = Vegan

Note: Menu is subject to changes and updates depending on availability of seasonal ingredients, and at rare times items may be changed/removed without warning