

# AUGUST Lunch

## Weekdays from noon

### Snacks

Local rock oysters [ <i>each</i> ] <i>natural with lemon</i>	4
<i>pink pepper &amp; eschalot mignonette</i>	4.5
Flinders Rangers sprouted katana wheat sourdough <i>our butter - lightly salted</i>	5
Yellow fin tuna flaxseed cracker <i>avocado, sesame &amp; ginger</i>	8
Steak tartare <i>mustard miso, pickled onion rings &amp; crisps</i>	14
Lomo, spice cured & aged pork loin <i>Centennial pickles, charred eggplant &amp; sourdough</i>	16
Crystal Bay prawns <i>fried with fennel salt, ginger &amp; shallot</i>	19

### Salads & Starters

Caramelised endive & pear salad <i>local aged prosciutto &amp; buffalo curd</i>	24
King trout pastrami <i>roast baby beets, horseradish buttermilk</i>	26
Terrine of goose and duck <i>rhubarb relish, winter herb salad</i>	27
Roast scallops, carrot puree & oxtail jus	28
Pot roast pork belly & slow cooked octopus <i>confit peppers, jalapenos &amp; lime</i>	28

### Mains

Mushroom tagliatelle pasta <i>winter onions, baby kale &amp; thyme</i> <i>add duck confit</i>	32	
Market fish, watercress salad & lemon <i>fried in soda batter, citrus aioli &amp; fries</i> <i>or</i> <i>grilled with a salad of fennel, mint &amp; radish,</i> <i>blood orange vinaigrette</i>	36	
Pan fried Cone Bay barramundi <i>pumpkin puree, sage &amp; almond butter</i>	38	
Roast holmbrae chicken* <i>Swiss chard, leeks &amp; black vinegar jus</i>	Half 39 Whole 64	
Blackmore full blood wagyu beef & ale pie <i>creamed potato, smashed Swede &amp; dark ale</i>	38	
Grilled grass fed O'Connor Angus minute steak 150g	40	
Roast fillet of O'Connor grass fed Angus beef 200g	46	
Grilled Rangers Valley wagyu Angus cross neck fillet 200g MS 7+ <i>all served with potato puree, greens, burnt onion &amp; parsley butter, pepper jus</i>	56	
Slow cooked lamb shoulder to share for 2* <i>roast cauliflower, salsa verde &amp; za'atar</i>	72	

\*Please allow 30 minutes

### Sides

Mixed leaf, citrus vinaigrette	9
Fries with herb sea salt	9
Roast sprouts & bacon	12
Crushed Dutch creams, fried skins & crème fraiche	14

### Desserts

Custard & rhubarb slice <i>Mille feuille of vanilla custard &amp; poached rhubarb, vanilla bean ice cream</i>	16
Steamed treacle sponge pudding <i>crème anglaise &amp; raspberry Chantilly</i>	16
Citrus shortbread <i>white chocolate mousse, ruby grapefruit &amp; mandarin sorbet</i>	16
Centennial waffles <i>the classic, fudge ice cream, vanilla cream &amp; butterscotch sauce</i> <i>or</i> <i>Zokoko chocolate mousse, salted caramel &amp; white chocolate chip ice cream</i>	16
Petits Fours	9

### Cheese

One - 16 | Two - 22 | Three - 28 | Four - 34

A selection of local and international artisan  
cheese, seasonal fruit chutney & fruit toast

Brunch is now available on weekends from 10am to 12pm,  
including our Unlimited\*\* Mimosa 2 Course Brunch for only \$70 per person!

Please advise your waiter of any dietary requirements or food allergies prior to ordering.

Please note a 1% surcharge applies on all Visa, Mastercard & American Express transactions.

\*\* Beverages served subject to RSA

Unlimited filtered still & sparkling water is available for \$5 per person.

HOTEL  
CENTENNIAL

LUNCH