

JULY Brunch

Weekends from 10am - 12pm

To Start

Bakery Items from Brasserie Bread

Pain au chocolat 5
Croissant 5

Selection of Flinders Rangers single origin sourdough and Gwydore Shire single origin quinoa & soya sourdough 6

All served with our freshly churned butter & fruit preserve

Fruit salad
selection of local fruit & berries 15
add greek yoghurt 2

Centennial morning vegetable pickles
avocado, charred eggplant dip, furikake & grilled sourdough 18

Fried local oysters
served with citrus salad & miso 5ea

Mains

King trout sashimi style breakfast bowl
avocado, wombok, nori, organic brown rice & soft egg 26

The Centennial brioche sandwich
grilled chorizo, smoked bacon, fried biodynamic egg & fennel salad 22

Croque Madame
grilled smoked ham & cheddar on sourdough with fried biodynamic egg 24

Biodynamic egg omelette
with Queensland spanner crab & burnt butter with local mushrooms & Tasmanian black truffle 22
26

Served with salad & grilled sourdough

Spinach & feta biodynamic egg white omelette
served with salad & grilled sourdough 24

Baked biodynamic eggs cocotte
chargrilled eggplant purée, Cornucopia eggs, sautéed mushrooms & parmesan 25

Fried chicken waffle *
chilli sauce 24

Grilled smoked bacon waffle *
rosemary maple syrup 24

Waffle, chocolate mousse, vanilla cream & butterscotch sauce * 18

*Waffle for a cause! \$2 from every waffle donated to the Sydney Childrens Hospital Foundation

Sides

Avocado half 5
Biodynamic egg, fried or poached 5
Croissant 5
Smoked bacon 7
Broccolini 8

Cocktails

Breakfast Martini
gin martini with marmalade, orange liqueur & lemon juice

White Peach Bellini
prosecco & white peach purée

Mimosa
prosecco with strawberry & basil

Centennial Spiced Bloody Mary
Kettle One Vodka, tomato, paprika, tabasco, lemon & celery salt

Espresso Martini
coconut infused Kettle One Vodka, Fugit creme de cacao, espresso & chocolate shavings

19 Pressed juices from the Juice Lab 8.50

Rise and Shine
orange, pear, coconut water, mango, passionfruit & lemon

Love potion
pink lady apple, raspberry, boysenberry purée, mint, lemon & rose water

Gimme green
pear, pink lady apple, banana, cucumber, spinach, kale, lemon & cayenne pepper

Green light
pink lady apple, pear, cucumber, lemon, lime & ginger

Liquid gold
pear, orange, pineapple, banana, passionfruit, ginger, rosemary, cardamom & elderberry

Campos Coffee 4.50

Short black
Long black
Macchiato
Piccolo
Cappuccino
Flat white
Latte
Mocha

Ovvio Tea 4.50

English breakfast
French Earl Grey
Centennial green
Apple
Camomile
Genmaicha
Mint
Rise & shine
Chai

Mimosa Brunch

Includes 2 courses and unlimited
Strawberry & Basil Mimosa's
\$70**

Fruit salad
selection of local fruit & berries

or

Centennial morning vegetable pickles
avocado, charred eggplant dip, furikake & grilled sourdough

Then...

King trout sashimi style breakfast bowl
avocado, wombok, nori, organic brown rice & soft egg

or

The Centennial brioche sandwich
grilled chorizo, smoked bacon, fried biodynamic egg & fennel salad

Our eggs are from Cornucopia open range biodynamic farm, where the chicken & the egg both come first. Eggs that come from happy hens that walk on grass.

** Beverages served subject to RSA
Unlimited filtered still & sparkling water is available for \$5 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.

HOTEL
CENTENNIAL

BRUNCH