

# JULY Lunch

## Weekdays from noon

### Snacks

Local rock oysters [ <i>each</i> ] <i>natural with lemon</i> <i>black pepper &amp; eschalot mignonette</i>	4 4.5
Flinders Rangers sprouted katana wheat sourdough <i>our butter - lightly salted</i>	5
Yellowfin tuna taco <i>chive, ginger &amp; shiso</i>	6
Steak tartare <i>green chilli, miso &amp; black garlic</i>	14
David Blackmore wagyu bresaola <i>Centennial pickles, charred eggplant puree &amp; sourdough</i>	16
Crystal Bay prawns <i>fried in fennel &amp; schezuan salt, chilli aioli</i>	19

### Salads & Starters

Caramelised endive & pear salad <i>local aged prosciutto &amp; buffalo curd</i>	24
Salad of roast winter vegetables <i>crumbed truffle infused biodynamic hens egg</i>	26
Seared yellowfin tuna niçoise <i>green beans, treviso &amp; anchovy dressing</i>	27
Roast scallops, carrot puree & oxtail jus	28
Glacier 51 toothfish <i>sweetcorn &amp; clam chowder</i>	29

### Mains

Mushroom tagliatelle pasta <i>winter onions, baby kale &amp; thyme</i> <i>add duck confit</i>	32 7
Market fish, watercress salad & lemon <i>fried in soda batter, citrus aioli &amp; fries</i> <i>or</i> <i>grilled with burnt butter, grapes, capers &amp; crushed potatoes</i>	35
Pan fried king trout <i>warm pea salad, pomelo, mint &amp; radish</i>	38
Roast holmbrae chicken* <i>Swiss chard, leeks &amp; black vinegar jus</i>	<i>Half</i> 39 <i>Whole</i> 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 <i>MS 7+</i> <i>all served with potato puree, greens, mustard butter &amp; 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

Sauternes custard, poached rhubarb & strawberry granita	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 18
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,  
with a set brunch menu available until 3pm.

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.

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

HOTEL  
CENTENNIAL

LUNCH