

JULY

Daily from noon

Snacks

Local rock oysters [<i>each</i>] <i>natural with lemon</i> <i>black pepper & 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 & shiso</i>	6
Steak tartare <i>green chilli, miso & black garlic</i>	14
David Blackmore wagyu bresaola <i>Centennial pickles, charred eggplant puree & sourdough</i>	16
Crystal Bay prawns <i>fried in fennel & schezuan salt, chilli aioli</i>	19

Salads & Starters

Caramelised endive & pear salad <i>local aged prosciutto & 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 & anchovy dressing</i>	27
Roast scallops, carrot puree & oxtail jus	28
Glacier 51 toothfish <i>sweetcorn & clam chowder</i>	29
Wood Fired Oven Flatbreads	
Tomato passata, mozzarella & basil flatbread <i>add prosciutto or chilli prawns</i>	20 6
Brussel sprout, salsa verde, green chilli & fontina flatbread	22
Lamb, eggplant puree, tomato, majoram & feta flatbread	25

Mains

Mushroom tagliatelle pasta <i>winter onions, baby kale & thyme</i> <i>add duck confit</i>	32 7
Market fish, watercress salad & lemon <i>fried in soda batter, citrus aioli & fries</i> <i>or</i> <i>grilled with burnt butter, grapes, capers & crushed potatoes</i>	35
Pan fried king trout <i>warm pea salad, pomelo, mint & radish</i>	38
Roast holmbrae chicken* <i>Swiss chard, leeks & black vinegar jus</i>	Half 39 Whole 64
Blackmore full blood wagyu beef & ale pie <i>creamed potato, smashed Swede & 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 MS 7+ <i>all served with potato puree, greens, mustard butter & pepper jus</i>	56
Slow cooked lamb shoulder to share for 2* <i>roast cauliflower, salsa verde & 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 & raspberry Chantilly</i>	16
Citrus shortbread <i>white chocolate mousse, ruby grapefruit & mandarin sorbet</i>	16
Centennial waffles <i>the classic, fudge ice cream, vanilla cream & butterscotch sauce</i> <i>or</i> <i>Zokoko chocolate mousse, salted caramel & 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,
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

WEEKEND