

# APRIL Brunch

Weekends from 10am - 12pm

## To Start

Bakery Items from Brasserie Bread	
<i>Fruit snail</i>	5
<i>Large croissant</i>	5
Selection of Flinders Rangers single origin sourdough and Gwydore Shire single origin quinoa & soya sourdough	6
<i>All served with our freshly churned butter &amp; fruit preserve</i>	
Selection of sliced & diced fresh local fruit mint & lime	16
Centennial morning vegetable pickles avocado, charred eggplant dip, furikake & grilled sourdough	18
Six local rock oysters served natural with lemon with spiced bloody Mary chaser	24 27

## Mains

Tuna super bowl <i>kale, avocado, soft egg, sunflower kernels &amp; harissa</i>	26
Centennial biodynamic eggs florentine <i>slow cooked egg, creamed silverbeet &amp; ham on grilled sourdough</i>	24
Biodynamic egg omelette <i>with smoked ham and Marcel Comte with Queensland spanner crab</i>	22 26
Biodynamic egg white omelette <i>chives &amp; cheddar</i>	24
Baked biodynamic eggs cocotte <i>chargrilled eggplant purée, Cornucopia eggs, sautéed mushrooms &amp; parmesan</i>	25
The Centennial <i>soft boiled biodynamic egg, soldiers, grilled chorizo, sliced prosciutto, whipped feta &amp; seeds</i>	25
Smoked trout waffle, fried egg & whipped chive butter *	24
Confit duck & waffle, fried duck egg & spiced cherry caramel *	28
Waffle, roast figs, 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
Smoked trout	9

## Cocktails

Breakfast Martini <i>gin martini with marmalade, orange liqueur &amp; lemon juice</i>	19
White Peach Bellini <i>prosecco &amp; white peach purée</i>	
Mimosa <i>prosecco with strawberry &amp; basil</i>	
Centennial Spiced Bloody Mary <i>Kettle One Vodka, tomato, paprika, tabasco, lemon &amp; celery salt</i>	
Espresso Martini <i>coconut infused Kettle One Vodka, Fugit creme de cacao, espresso &amp; chocolate shavings</i>	

**The Centennial Set**  
*includes a tea or coffee*  
\$60

Tuna super bowl  
*kale, avocado, soft egg, sunflower kernels & harissa*  
*or*  
Centennial morning vegetable pickles  
*avocado, charred eggplant dip, furikake & grilled sourdough*  
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Biodynamic egg omelette  
*with smoked ham and Marcel Comte*  
*or*  
*with Queensland spanner crab*  
served with a croissant  
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The Centennial classic waffle  
*or*  
Selection of sliced & diced fresh local fruit  
*mint & lime, buttermilk sorbet*  
*or*  
Selection of local artisan cheese,  
fruit toast & lavosh

## 19 Pressed juices from the Juice Lab 8.50

Rise and Shine <i>orange, pear, coconut water, mango, passionfruit &amp; lemon</i>	
Love potion <i>pink lady apple, raspberry, boysenberry purée, mint, lemon &amp; rose water</i>	
Gimme green <i>pear, pink lady apple, banana, cucumber, spinach, kale, lemon &amp; cayenne pepper</i>	
Green light <i>pink lady apple, pear, cucumber, lemon, lime &amp; ginger</i>	
Liquid gold <i>pear, orange, pineapple, banana, passionfruit, ginger, rosemary, cardamom &amp; elderberry</i>	

## 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

*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.*

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