

OCTOBER 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 15
selection of local fruit & berries
add greek yoghurt 2

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

Fried local oysters 5ea
served with citrus salad & miso

Eggs (with sourdough) 15

Scrambled

Poached

Fried

Sides

Avocado half 5

Slow roasted tomato 7

Smoked Bacon 7

Broccolini 8

Mains

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

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

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

Biodynamic egg omelette 22
with spring peas, mint & buffalo curd
with Queensland spanner crab & burnt butter 26

served with salad & grilled sourdough

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

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

Fried chicken waffle * 24
chilli sauce

Grilled smoked bacon waffle * 24
rosemary maple syrup

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

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

Cocktails

Breakfast Martini 19
gin martini with marmalade, orange liqueur & lemon juice

White Peach Bellini
prosecco & white peach purée

Mimosa
prosecco with passionfruit & lychee

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

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* passionfruit & lychee 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