

OCTOBER Dinner

Weeknights from 5.30pm

Snacks

Local rock oysters [each] <i>natural with lemon</i>	4
<i>pink pepper & eschalot mignonette</i>	4.5
Flinders Rangers sprouted katana wheat sourdough <i>our butter - lightly salted</i>	5
Yellowfin tuna konbu taco <i>ginger & sesame</i>	8
Flathead croquettes <i>citrus aioli</i>	12
Steak tartare <i>Centennial pickles, mustard aioli & sourdough</i>	15
La Boqueria aged Presa de Cerdo <i>honey dew melon & spring herbs</i>	16

Salads & Starters

Salad of butter beans <i>crème fraîche, roasted walnut, pecorino & chilli</i>	21
Fried tiger prawns & calamari <i>ginger, green shallot & fennel salt</i>	24
Grilled asparagus & pea salad <i>stracciatella & preserved lemon</i>	25
King trout pastrami <i>roast baby beets, horseradish buttermilk</i>	26
Roast free range Borrowdale pork belly <i>mustard miso emulsion, shaved fennel & Granny Smith apple salad</i>	28
Wood Fired Oven Flatbreads	
Tomato passata, mozzarella & basil flatbread <i>add prosciutto or chilli prawns</i>	20 6
Spinach, buffalo curd, Parmesan & chilli flakes flatbread	22
Lamb, grilled eggplant puree, tomato, majoram & feta flatbread	25

Mains

Spring vegetable pasta <i>sautéed local greens, chilli & Alto lemon oil</i>	29
<i>add sautéed king prawns</i>	8
Market fish, watercress salad & lemon <i>fried in soda batter, citrus aioli & fries</i> <i>or</i> <i>grilled with a salad of fennel, crushed potato & blood orange vinaigrette</i>	35
Centennial chicken, leek & fennel pie <i>potato puree, tarragon jus & jambon crumb</i>	36
Pan fried Cone Bay barramundi <i>pumpkin puree, crushed potato, sage & almond butter</i>	38
Grilled free range pork chop <i>spring onion creamed potato, sugar loaf cabbage & grain mustard jus</i>	38
Herb & Parmesan crumbed Riverina lamb cutlets <i>crushed Dutch creams & confit heirloom tomato sauce vierge</i>	44
Roast fillet of pasture fed beef <i>potato puree, grilled broccolini, burnt onion & parsley butter, jus gras</i>	46
Roast Vic's corn fed chicken* <i>roast purple cauliflower, sautéed Tuscan cabbage, pine nuts, currants & capers</i>	Half 39 Whole 64
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
Spring greens with Alto lemon oil	12
Crushed Dutch creams, fried skins & crème fraîche	14

Desserts

Brilliant Savarin & Mandarin Cheesecake <i>passionfruit, oatmeal & brown sugar crumble</i>	16
Chocolate, pear & ginger ale cake <i>treacle syrup, caramelised milk & vanilla mascarpone cream</i>	16
Strawberry shortbread <i>white chocolate mousse & strawberry 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 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

Early Dinner Special

Enjoy a main course and side to share for \$30

Available Monday - Friday from 5.30pm - 6pm (with the table vacated by 7.15pm)

Brunch is now available on weekends from 10am to 12pm,
including our Unlimited** Mimosa 2 Course Brunch for only \$70 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.

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

HOTEL
CENTENNIAL

DINNER