

# MARCH Brunch

Weekends from 10am - 12pm

## To Start

Bakery Items from Infinity Bakery	
<i>Fruit snail</i>	4
<i>Large croissant</i>	5
<i>our freshly churned butter &amp; fruit preserve</i>	
Single origin bread from Brasserie Bread	6
<i>Flinders Rangers single origin sourdough</i>	
<i>Gwydir Shire single origin quinoa &amp; soya sourdough</i>	
<i>our freshly churned butter &amp; fruit preserve</i>	
Cured local coppa & bresaola	
<i>grilled sourdough, pickles &amp; vin cotta</i>	18
Centennial morning vegetable pickles	
<i>avocado, charred eggplant dip, furikake &amp; grilled sourdough</i>	18
Six local rock oysters	
<i>served natural with lemon</i>	24
<i>with spiced bloody Mary chaser</i>	27

## Mains

Tuna super bowl	
<i>kale, avocado, soft egg, sunflower kernels &amp; harissa</i>	26
Centennial biodynamic eggs florentine	
<i>slow cooked eggs, creamed spinach &amp; ham on grilled sourdough</i>	24
Biodynamic egg omelette	
<i>with smoked ham and Marcel Comte</i>	22
<i>with Queensland spanner crab</i>	26
Biodynamic egg white omelette	
<i>chives &amp; cheddar</i>	24
Baked biodynamic eggs cocotte	
<i>chargrilled eggplant purée, Cornucopia eggs, double smoked bacon &amp; za'atar</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

Biodynamic egg, fried or poached	4
Avocado half	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*

Cured local coppa & bresaola  
*grilled sourdough, pickles & vin cotta*  
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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*

Raw & poached autumn fruits,  
buttermilk sorbet  
*or*

Selection of local artisan cheese,  
fruit toast & lavosh

## 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