

HOTEL
CENTENNIAL

**Set menus are applicable for all parties of 10 guests or more.
Minimum spends may apply to book the High Table exclusively, available on request.**

3 Courses | \$79 per person

4 Courses | \$99 per person

Entrées to Share

Selection of local charcuterie
our pickles, Alto olives & grilled sourdough

Salad of butter beans
crème fraîche, roasted walnut, pecorino & chilli

Fried tiger prawns & calamari
ginger, green shallot & fennel salt

Entrées to Share

King trout pastrami
roast baby beets, horseradish buttermilk

Spinach, buffalo curd, Parmesan &
chilli flakes flatbread

Roast free range Borrowdale pork belly
*mustard miso emulsion, shaved fennel &
Granny Smith apple salad*

Mains to Share

Chargrilled Holmbrae chicken
*roast purple cauliflower, sautéed Tuscan cabbage,
pine nuts, currants & capers*

Black Angus grass fed Chateaubriand
*potato puree, grilled broccolini, burnt onion
& parsley butter, jus gras*

Roast local market fish
pumpkin puree, crushed potato, sage & almond butter

Fries with herb sea salt
Mixed leaf, citrus vinaigrette
Spring greens with Alto lemon oil

Desserts

served alternate

Chocolate, pear & ginger ale cake
treacle syrup, caramelised milk & vanilla mascarpone cream

Strawberry shortbread
white chocolate mousse & strawberry sorbet

*** Please note set menus are subject to change due to seasonal availability.**

***** Please note a 10% service charge is applicable for all group bookings.**