

# MAY Dinner

Weeknights from 5.30pm

## Snacks

Local rock oysters [each] <i>natural with lemon</i> <i>black pepper &amp; eschalot mignonette</i>	4 4.5
Flinders Rangers sprouted katana wheat sourdough <i>our butter - lightly salted</i>	5
Yellowfin tuna taco <i>chive, ginger &amp; shiso</i>	6
Steak tartare <i>green chilli, miso &amp; black garlic</i>	14
David Blackmore wagyu bresaola <i>chai pickled pear &amp; grilled sourdough</i>	16
Crystal Bay prawns <i>fried in fennel &amp; schezuan salt, chilli aioli</i>	19

## Salads & Starters

Salad of fig & beetroot <i>feta &amp; spiced seeds</i>	24
Salad of farro & grilled broccoli <i>charred eggplant puree &amp; macadamia</i>	24
Seared yellowfin tuna niçoise <i>green beans, treviso &amp; anchovy dressing</i>	27
Roast scallops, carrot puree & oxtail jus	28
Glacier 51 toothfish <i>sweetcorn &amp; clam chowder</i>	29

## Wood Fired Oven Flatbreads

Ox heart tomato, mozzarella & basil flatbread <i>add prosciutto or chilli prawns</i>	20 6
Caramelised onion, fontina & mushroom flatbread	24

## Mains

Mushroom tagliatelle pasta <i>winter onions, baby kale &amp; thyme</i> <i>add duck confit</i>	32 7
Market fish, watercress salad & lemon <i>fried in soda batter, citrus aioli &amp; fries</i> <i>or</i> <i>grilled with burnt butter, grapes, capers</i> <i>&amp; crushed potatoes</i>	35
Pan fried king trout <i>warm pea salad, pomelo, mint &amp; radish</i>	38
Roast half holmbrae chicken* <i>Swiss chard, leeks &amp; black vinegar jus</i>	Half 39 Whole 64
Blackmore full blood wagyu beef & ale pie <i>creamed potato, smashed Swede &amp; dark ale</i>	38
Grilled grass fed O'Connor Angus minute steak 150g	40
Roast fillet of O'Connor grass fed Angus beef 200g	46
Grilled Rangers Valley wagyu Angus cross neck fillet <i>all served with potato puree, greens, mustard butter</i> <i>&amp; pepper jus</i>	56
Slow cooked lamb shoulder to share for 2* <i>roast cauliflower, salsa verde &amp; za'atar</i>	72

\*Please allow 30 minutes

## Sides

Mixed leaf, citrus vinaigrette	9
Fries with herb sea salt	9
Roast sprouts & bacon	12
Crushed Dutch creams, fried skins & crème fraiche	14

## Desserts

Sauternes custard, poached rhubarb & strawberry granita	16
Zokoko Chale chocolate delice <i>salted caramel</i>	16
Rum baba <i>crème Chantilly, custard ice cream</i> <i>&amp; Sailor Jerry's spiced rum</i>	16
Centennial waffles <i>the classic, fudge ice cream, vanilla cream</i> <i>&amp; butterscotch sauce</i> <i>or</i> <i>autumn roast figs, almond cream &amp; vin cotta</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

Brunch is now available on weekends from 10am to 12pm,  
with a set brunch menu available until 3pm.

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.

\*Unlimited filtered still & sparkling water is available for \$5 per person.

HOTEL  
CENTENNIAL

DINNER