

# MAY

## Daily from noon

### Snacks

Local rock oysters [each]  
natural with lemon 4  
black pepper & eschalot mignonette 4.5

Flinders Rangers sprouted katana  
wheat sourdough  
our butter - lightly salted 5

Yellowfin tuna taco  
chive, ginger & shiso 6

Steak tartare  
green chilli, miso & black garlic 14

David Blackmore wagyu bresaola  
chai pickled pear & grilled sourdough 16

Crystal Bay prawns  
fried in fennel & schezuan salt, chilli aioli 19

### Salads & Starters

Salad of fig & beetroot  
feta & spiced seeds 24

Salad of farro & grilled broccoli  
charred eggplant puree & macadamia 24

Seared yellowfin tuna niçoise  
green beans, treviso & anchovy dressing 27

Roast scallops, carrot puree & oxtail jus 28

Glacier 51 toothfish  
sweetcorn & clam chowder 29

### Wood Fired Oven Flatbreads

Ox heart tomato, mozzarella & basil flatbread  
add prosciutto or chilli prawns 20  
6

Caramelised onion, fontina & mushroom flatbread 24

### Mains

Mushroom tagliatelle pasta  
winter onions, baby kale & thyme 32  
add duck confit 7

Market fish, watercress salad & lemon  
fried in soda batter, citrus aioli & fries 35  
or  
grilled with burnt butter, grapes, capers  
& crushed potatoes

Pan fried king trout  
warm pea salad, pomelo, mint & radish 38

Roast half holmbrae chicken\* Half 39  
Swiss chard, leeks & black vinegar jus Whole 64

Blackmore full blood wagyu beef & ale pie  
creamed potato, smashed Swede & dark ale 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 56  
all served with potato puree, greens, mustard butter  
& pepper jus

Slow cooked lamb shoulder to share for 2\*  
roast cauliflower, salsa verde & za'atar 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  
salted caramel 16

Rum baba  
crème Chantilly, custard ice cream  
& Sailor Jerry's spiced rum 16

Centennial waffles  
the classic, fudge ice cream, vanilla cream  
& butterscotch sauce 16

or  
autumn roast figs, almond cream & vin cotta 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

WEEKEND