

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*

Caramelised endive & pear salad  
*buffalo curd*

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

**Entrées to Share**

Salad of roast winter vegetables  
*crumbed truffle infused biodynamic hens egg*

Brussel sprout, salsa verde, green chilli  
& fontina flatbread

Seared yellowfin tuna nicoise  
*green beans, treviso & anchovy dressing*

**Mains to Share**

Chargrilled Holmbrae chicken  
*Swiss chard, leeks & black vinegar jus*

Black Angus grass fed Chateaubriand  
*potato puree, greens, mustard butter & pepper jus*

Roast local market fish  
*warm pea salad, pomelo, mint & radish*

Fries with herb sea salt  
Mixed leaf, citrus vinaigrette  
Roast sprouts & bacon

**Desserts**

*served alternate*

Sauternes custard, poached rhubarb  
& strawberry granita

Steamed treacle sponge pudding  
*crème anglaise & raspberry Chantilly*

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

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