

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, greens, burnt onion & parsley butter, pepper jus*

Roast local market fish  
*crushed potatoes, grapes, sage & almond butter*

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

**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.**