



# CENTRAL

LOUNGE BAR & DINING

## Dinner

ONE BILL PER TABLE • MENU SUBSTITUTIONS WILL INCUR ADDITIONAL COSTS  
NOT ALL INGREDIENTS ARE LISTED SO PLEASE ADVISE US OF ANY ALLERGIES OR SPECIAL REQUESTS

(GF) Gluten Free (GFO) Gluten Free Optional



(V) Vegetarian (VO) Vegetarian Optional

## BREAD

	2	4
Garlic Bread (v)	5.95	9.95
Oven-baked garlic bread loaf		
Turkish Bread and Dips (v)		10.95
Grilled Turkish fingers served with a selection of freshly made dips		
Bruschetta (v)		12.95
Toasted sour dough with tomato, Spanish onion, basil, olive oil, sprinkle of feta, and balsamic vinegar		

## OYSTERS

		each
<i>Fresh Sydney Rock Oysters – minimum 6 of any one type</i>		
Natural (gf)		2.65
Served chilled with fresh lemon		
Kilpatrick (gf)		3.20
Oven-baked with a bacon and Worcestershire sauce		
Chive Mornay (gf)		3.05
Oven-baked with light chive béchamel sauce		

## TAPAS / ENTREE

Honey Walnut Brie (v) (gfo)		14.95
130g wheel of Brie baked with honey and walnuts, served with toasted bread sticks and balsamic reduction		
Sliced Sirloin (gf)		16.95
Thinly sliced sirloin steak, chargrilled medium rare, served with homemade chimichurri sauce		
Soup de Jour (v) (gfo)		8.95
Ask your waiter for today's flavour of homemade soup (colder months only), served with toasted Turkish sticks		
Calamari (gf)		15.95
Crispy fried salt and pepper calamari strips with homemade lime aioli		
Duck Spring Rolls		13.95
Roasted homemade duck spring rolls served with house zesty orange marmalade		
Pork Belly (gf)		14.95
Slow-roasted, served with parsnip purée and finished with a diced apple soy glaze		
Arancini Balls (v)		11.95
Deep-fried Arborio rice with oven-roasted red capsicum served with basil pesto and smoked paprika aioli		
Garlic Prawns (gf)		18.95
Pan-fried, served with light white wine creamy garlic sauce and steamed rice		
Vegetable Medallions (v)		12.95
Puff pastry stuffed with a mix of seasonal vegetables and feta, served with wasabi aioli		
Scallops (gf)		19.95
Pan-seared, served with parsnip purée and sliced roasted prosciutto		

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## SALAD

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Caesar Salad (vo) (gfo)	23.95
Cos lettuce tossed with baked croutons, bacon pieces, and parmesan cheese with a poached egg	
Prosciutto Salad (gf)	21.95
with walnut, feta, red onion, and cherry tomato, dressed with balsamic olive oil vinaigrette	
Greek Salad (v) (gf)	21.95
Mixed greens, Kalamata olives, cherry tomatoes, red onion, cucumber, feta and a drizzle of balsamic olive oil dressing	
Smoked Salmon Salad (gf)	27.95
with a mix of baby greens, capers, red onion, peas, cherry tomatoes and feta, tossed with house honey Dijon dressing	
<i>ADD TO ANY SALAD: CHICKEN OR CALAMARI FOR ONLY \$5.95, OR PRAWNS FOR ONLY \$9.95</i>	

## STEAK

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*Choose: Pepper, Mushroom, Gravy, Garlic (gf) sauce, or Red Win Jus (gf)*

Sirloin (gfo)	29.95
300g chargrilled Sirloin Steak served with garlic buttered mushrooms, buttery mash, and choice of sauce	
Rump (gfo)	26.95
200g chargrilled Rump Steak served with fresh seasonal salad, chips, and choice of sauce	
Eye Fillet (gfo)	39.95
250g chargrilled Eye Fillet Steak served with slow-roasted thyme tomatoes, mash potato, and choice of sauce	
Surf and Turf (gfo)	45.95
250g chargrilled Eye Fillet Steak topped with creamy garlic prawns served with thyme tomatoes and mash Add a ½ Moreton Bay bug for only \$11.85 (please note: bugs are a delicacy and amount of meat may vary)	

## SEAFOOD

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Fish of the Day (gf)	<i>market price</i>
served with pan-fried cherry tomatoes, and spinach walnut salad dressed with balsamic olive oil	
Barramundi Fillet	27.95
Oven-baked barramundi topped with herbed breadcrumbs, served with lemon and parsley butter and grilled asparagus	
Salmon Fillet (gf)	28.95
Pan-seared with black and white sesame seeds, topped with sundried tomato sour cream, served with fresh red onion and cucumber salad	
Salt n Pepper Calamari (gf)	27.95
Crispy fried salt and pepper calamari strips served with Asian slaw and lime aioli	
Garlic Prawns (gf)	32.95
Pan-seared in creamy garlic white wine sauce, served with steamed white rice	
Moreton Bay Bugs (gf)	38.95
Chargrilled, tossed in lemon & parsley garlic butter served with spinach, cherry tomatoes, and roasted walnut (please note: bugs are a delicacy and amount of meat may vary) Add a ½ Moreton Bay bug for \$11.85	

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# CENTRAL FAVOURITES

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<b>Chicken Schnitzel</b>	22.95
Breadcrumbs and served with seasonal salad, beer-battered fries and gravy	
<b>Chicken Parmigiana</b>	27.95
Chicken Schnitzel with Napoli sauce, ham, cheese, seasonal salad and chunky fries	
<b>Smoky Honey BBQ Ribs (gfo)</b>	29.95
Smothered in sticky honey BBQ sauce, with seasonal salad and chunky fries. Upgrade to ½ kilo for only \$13.90	
<b>Lamb Shanks (gf)</b>	(2) 37.95 (1) 25.95
Slowly braised, served with creamy mashed potato, buttered vegetables and red wine jus	
<b>Kangaroo (gf)</b>	29.95
wrapped in prosciutto and oven-roasted medium rare, served with buttery mashed potato, wilted spinach and jus	
<b>Steak Sandwich</b>	23.95
New York style with tenderised chargrilled steak, chipotle mayonnaise, seasonal salad, onion rings on Turkish toast with fries	
<b>Chicken Supreme (gf)</b>	25.95
Garlic marinated Frenched breast, roasted in a soy glaze, finished with white sesame seeds, served with Asian slaw	
<b>Chicken Fajitas</b>	25.95
Slithers of chicken, capsicum and red onion pan-fried with fajita spice, served with white rice, warmed tortillas and sour cream	
<b>Pork Belly (gf)</b>	26.95
Slow-roasted, served with parsnip purée and finished with a diced apple soy glaze	

## PIZZA

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Crispy homemade Italian pizzas with tomato bases and mozzarella. Gluten free add \$3

<b>Margherita (v) (gfo)</b>	19.95
Sliced tomatoes, fresh basil and feta	
<b>Three Cheeses (v) (gfo)</b>	19.95
Mozzarella, feta and parmesan cheese finished with fresh parsley	
<b>Hawaiian (gfo)</b>	19.95
Fresh QLD pineapple and champagne ham	
<b>BBQ Chicken (gfo)</b>	23.95
Chicken, bacon and mushrooms with shallots and BBQ sauce	
<b>Meat Lovers (gfo)</b>	24.95
Pepperoni, chicken, bacon and chorizo with red onion on a BBQ base	
<b>Central Supreme (gfo)</b>	26.95
Pepperoni, ham, capsicum, mushroom, olives, red onion and basil	
<b>Pepperoni (gfo)</b>	22.95
Smothered in slices of spicy pepperoni sausage	
<b>Seafood Supreme (gfo)</b>	29.95
Ribbons of calamari, tiger prawns and mussels with zucchini and cherry tomatoes	

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# PASTA & RISOTTO

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Choose your own pasta – Spaghetti, Fettuccine (add \$2), Gnocchi (add \$3) or Penne (GF) (add \$3)

Pollo Boscaiola (gfo)	24.95
with chunks of chicken breast, mushrooms, bacon, chive, and garlic, in a creamy rose white wine sauce	
Carbonara (vo) (gfo)	21.95
Sautéed bacon and onions in creamy garlic parmesan sauce with fresh parsley	
Bolognese (gfo)	19.95
Minced beef slowly cooked in traditional Italian tomato sauce	
Marinara (gfo)	26.95
A medley of lightly spiced prawns, mussels, and calamari pan-fried and finished with basil Napoli sauce	
Napoli (v) (gfo)	16.00
Classic Italian tomato sauce with pan-fried onions, garlic, cherry tomato, and black olives	
Vegetarian Lasagne (v)	20.95
Pumpkin, feta and spinach in layers of pasta, with béchamel and mozzarella, baked golden-brown, served with salad	
Beef Lasagne	21.95
Layers of pasta ribbons, bolognese, homemade béchamel, and mozzarella served with salad	
Mushroom Risotto (v) (gf)	23.95
Pan-fried button mushrooms and asparagus in a light white wine and butter sauce topped with parmesan	
Chicken & Leek Risotto (vo) (gf)	21.95
Succulent chicken pieces and pan-fried leek in creamy risotto topped with parmesan	
Scallop & Prosciutto Risotto (gf)	26.95
Crispy prosciutto and seared scallops, pan-fried with spring onions in creamy sauce topped with parmesan	

# SIDES

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Fries (v) – Shoestring (gf), Beer-battered or Wedges	5.00
Bar Fries (v) – As above, but a stand-alone larger serve with aioli and sweet chilli	7.50
Steamed Rice (v) (gf)	5.00
Buttery Mashed Potato (v) (gf)	5.00
Sautéed Seasonal Vegetables (v) (gf)	7.00
Garden Salad (v) (gf)	7.00
add Chicken or Calamari to any main (gf)	5.95
add Prawns to any main (gf)	9.95

## Extra Sauces

Frank's Hot (\$2), Aioli (\$1.5), Gravy (\$1.5), Pepper (\$2), Mushroom (\$2)  
Garlic (\$2.5), Jus (\$2.5), Our famous homemade super hot chilli sauce (\$2)

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## KIDS' MENU

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Spaghetti Bolognese (gfo Penne add \$2)	6.00
Chicken Nuggets with Fries or Vegetables	6.00
Chicken Schnitzel with Fries or Vegetables	6.00
Battered Barramundi with Fries or Vegetables	6.00
Hawaiian Pizza	9.00
Beef Lasagne with Fries or Vegetables	9.00

## DESSERT

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Ice Cream 1 scoop (v) (gf) With chocolate, strawberry, or caramel topping	3.00
Ice Cream 3 scoop (v) (gf) With chocolate, strawberry, or caramel topping	6.00
Sorbet of the Day (v) (gf) Ask your waiter for today's refreshing flavour	9.95
Crème Brûlée (v) (gf) The famous French dessert featuring vanilla cream and a caramelised cover	8.95
Double-Choc Brownie (v) Served with vanilla ice cream and warm chocolate sauce	9.95
Affogato (v) (gf) Ice cream, espresso and your choice of Frangelico, Baileys, Kahlua or Amaretto	16.00
Panna Cotta (v) (gf) Creamy Italian delight flavoured with vanilla and raspberry	11.95
Toffee Pudding (v) Sticky Toffee Pudding served with warm butterscotch sauce and vanilla ice cream	12.95

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