



CENTRAL

LOUNGE BAR & DINING

BREAD

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

OYSTERS

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

15% SURCHARGE ON PUBLIC HOLIDAYS • 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

TAPAS / ENTREE

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|---|--------------|
| 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 | |

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 balsamic olive oil dressing | |
| Smoked Salmon Salad (gf) | 27.95 |
| with a mix of 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

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

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| 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) | |

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CENTRAL FAVOURITES

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

PASTA & RISOTTO

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

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| 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 | |

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SEAFOOD

| | |
|--|---------------------|
| 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) <i>Add a ½ Moreton Bay bug for \$11.85</i> | |

PIZZA

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

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

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 |

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SIDES

| | |
|--|------|
| 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)

DESSERT

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

COFFEE / TEA

| | mug | cup |
|---|-----|-----|
| Flat White, Latte, Cappuccino, Macchiato, Mocha | 4.8 | 3.8 |
| Espresso (short black) or Long Black | | 3.8 |
| Tea (English Breakfast, Earl Grey, Mint) | | 3.8 |
| Chai Latte | 5.8 | 4.8 |
| Hot Chocolate | 5.8 | 4.8 |
| Affogato (with Frangelico, Baileys, Kahlua or Disaronno Amaretto) | | 16 |
| Syrup (Vanilla, Caramel, Hazelnut, Irish Cream, Gingerbread, Elderflower) | | 1 |
| Change to soy, almond, or Zymil milk | | 0.8 |

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WHITE

| | G | B |
|-------------------------------|----|----|
| The Shy Pig Sauvignon Blanc | 7 | 25 |
| Central Sauvignon Blanc | 8 | 32 |
| Central Barossa Chardonnay | 8 | 32 |
| Central Pinot Gris | 8 | 32 |
| McGuigan Black Label Moscato | 8 | 34 |
| Little Pebble Sauvignon Blanc | 9 | 34 |
| McGuigan Shortlist Riesling | 12 | 42 |
| Oyster Bay Sauvignon Blanc | 12 | 42 |
| Oyster Bay Chardonnay | 12 | 42 |

ROSE

| | G | B |
|--------------|----|----|
| Marius Peyol | 10 | 42 |

COCKTAIL SUGGESTIONS

| | |
|-----------------------|----|
| Sex on the Beach | 16 |
| Sour Strap Caipiroska | 17 |
| Panties to the Side | 17 |

RED

| | G | B |
|------------------------------------|----|----|
| The Shy Pig Cabernet Shiraz Merlot | 7 | 25 |
| Central Merlot | 8 | 32 |
| Central Premium Shiraz | 9 | 37 |
| Central Cabernet Sauvignon | 9 | 37 |
| Central Pinot Noir | 9 | 37 |
| Wirra Wirra Church Block Cab/S | 14 | 52 |
| Pepperjack 2013 Shiraz | | 59 |

SPARKLING

| | G | B |
|-----------------------------------|---|-----|
| The Shy Pig Brut | 8 | 30 |
| Central Sparkling Moscato | 8 | 30 |
| Oyster Bay Sparkling Brut or Rosé | | 46 |
| Veuve Clicquot | | 150 |

BEER

| | | | | | |
|-------------------|-----|----------------|----|------------------------|----|
| Hahn Light | 6.5 | Tooheys New | 8 | Heineken | 9 |
| XXXX Gold | 6.5 | 150 Lashes | 9 | Steinlager Pure | 9 |
| Pure Blonde | 7 | Great Northern | 9 | Stella Artois | 9 |
| VB | 7 | Stone & Wood | 10 | | |
| Tooheys Extra Dry | 7 | Big Head | 10 | CIDER | |
| Carlton Draught | 7 | Budweiser | 8 | Somersby Apple | 9 |
| Coopers Pale Ale | 7 | Corona | 8 | Somersby Pear | 9 |
| XXXX Summer | 8 | Asahi Dry | 8 | Rekorderlig Straw/Lime | 12 |
| Crown Lager | 8 | Peroni | 8 | Rekorderlig Passion | 12 |
| Hahn Super Dry | 8 | Peroni Leggera | 7 | Rekorderlig Wild Berry | 12 |

COLD BEVERAGES

| | jug | large | small |
|--|------|-------|-------|
| Soft Drink (Coke, Diet Coke, Ginger Ale, Sprite, Lift or Tonic) | 11.5 | 5 | 3.5 |
| Mother Energy Drink | 17 | 6.5 | 5 |
| Lemon, Lime and Bitters | 13.5 | 6 | 4 |
| Juice (Orange, apple, pineapple, cranberry) | | 6 | 4.5 |
| Milk Shakes (Vanilla, strawberry, banana, caramel or chocolate), Iced Chocolate, or Coffee | | | 6 |
| Mount Franklin Spring Water 330mL or Lightly Sparkling 330mL | | | 4.5 |
| Acqua Panna Natural Mineral Water 1L or Mt Franklin Sparkling 750mL | | | 11 |
| 330mL bottled Soft Drink (Coca Cola, Diet Coke, Fanta, Ginger Beer) | | | 5 |

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