



# H O T E L C E N T R A L M E N U



## A P P E T I Z E R S

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<b>Garlic Bread (v)</b>	6	<b>Pan Fried Halloumi</b>	15
<b>Cheesy Garlic Bread (v)</b>	8	roast peaches, prosciutto, tomato, mint, mesculin, balsamic dressing	
<b>Bruschetta (v)</b>	10	<b>Honey Roasted Pumpkin &amp; Feta Arancini Balls (3) (v)</b>	15
tomato, spanish onion, basil, olive oil, balsamic glaze, mozzarella		rocket, parmesan & grilled pear salad served with sriracha aioli	
<b>Bowls chips/Sweet potato Fries</b>	7/8	<b>Pulled Pork Spring Rolls (3) (DF)</b>	15
<b>Loaded Fries/Sweet potato</b>	12	coconut rice, chilli plum sauce	
mozzarella, bacon, chorizo mince, sour cream, chives		<b>Oysters</b>	
<b>Smoked Cheddar &amp; Leek Croquettes (3)(v)</b>	15	(Friday, Saturday & Sunday only)	
chipotle aioli, butter wilted spinach		Natural	15/30
		Kilpatrick	16/32
		Gin, Chilli, Lime	16/32

## B U R G E R S

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<b>Central Burger *(v) (GFO)</b>	20/22	<b>Pulled Pork Burger (GFO)</b>	18/20
150g angus pattie toasted potato bun, bacon, lettuce, tomato, cheese, caramelised onion, tomato relish, chefs burger sauce triple cooked chips and a side of aioli		Toasted potato bun, house smoky bbq sauce, coleslaw, sriracha aioli, triple cooked chips and a side of aioli	
<b>Loaded Beef and Croquette Burger *(v)</b>	25	<b>Grilled Chicken Burger (GFO)</b>	20/22
150g angus pattie, toasted potato bun, smoked cheddar and leek croquette, smoky chipotle aioli, cheese, bacon, caramelised onion, lettuce, triple cooked chips and a side of aioli		toasted potato bun, sous vide & grilled chicken breast, slaw, lime, smashed avocado, grilled pineapple, bacon, cheese, triple cooked chips and a side of aioli	

## M A I N S A L A D S

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<b>Caesar Salad *(v)</b>	20	<b>Central Summer Salad (GF)</b>	28
Baby cos, garlic butter & herb croutons, house made dressing, parmesan, bacon*, poached egg*, crème fraiche, lime zest Add Chicken breast \$8.50		Sous vide crispy skin chicken breast, avocado, bacon rashers, mesculin, hard boiled eggs, charred corn, mixed lettuce, roast cherry truss tomatoes, crème fraiche, lime	

Please Note: 10% surcharge applies on Sundays and Public Holidays

KEY  
GFO - GLUTEN FREE  
OPTION  
DF- DAIRY FREE  
VO - VEGITERIAN OPTION  
VEO - VEGAN



# HOTEL CENTRAL MENU

EST  
1908

## PUB

### CLASSICS

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<b>Mixed Grill</b>	<b>40</b>
300g angus rump steak, lamb loin chops, bbq beef sausages, fried egg, bacon rashers, roast tomatoes, grilled zucchini, charred corn, triple cooked chips	
<b>300g Angus Rump Steak (GF)</b>	<b>27</b>
Served with chips	
<b>Coopers Pale Ale Battered Flathead 2pc/3pc (DF)</b>	<b>21/25</b>
Served with chips, dressed greens and lime infused aioli	
<b>Salt &amp; Pepper Squid (DF) (GF)</b>	<b>22</b>
Served with chips, dressed greens and lime infused aioli	
<b>Sticky Honey Chicken</b>	<b>22</b>
Mango, red chilli & Spanish onion salad, coconut rice	
<b>Steak Sandwich</b>	<b>22</b>
150g scotch fillet, toasted Turkish bread, egg, bacon, lettuce, tomato, beetroot, caramelised onion, cheese, dijon mustard, triple cooked chips and a side of aioli	

### SCHNITZELS

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<b>House Crumbed Chicken Breast Schnitzel</b>	<b>22</b>
Served with chips	
<b>House Crumbed Pork Loin Schnitzel</b>	<b>22</b>
Served with chips	
<b>House Crumbed Porterhouse Schnitzel</b>	<b>24</b>
Served with chips	

### ALA CARTE

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<b>350g Char Grilled Scotch Fillet (GF)</b>	<b>46</b>
Roasted & caramelised cauliflower puree, grilled parmesan coated asparagus, bacon jam, charred buttered cob corn, caramelised pears & red onion, salt and pepper triple cooked chips, herbed butter, jus	
<b>Sous Vide Kangaroo Fillet (GF)</b>	<b>32</b>
Sweet potato and roast macadamia puree, garlic butter & thyme hasselback potatoes, maple roasted Japanese pumpkin, blanched & buttered green beans, feta, toasted pine nuts, currants, jus	
<b>Sous vide Crispy Skin Chicken Breast (GF)</b>	<b>30</b>
Mango, coconut, bean sprouts, red capsicum, lime, & scallion salad, lime & ginger dressing, roasted peanuts, mint leaves, mint infused yoghurt	
<b>Slow Cooked, Sticky Glazed Pork Belly (GF)</b>	<b>34</b>
Brown sugar honey soy glaze, egg fried coconut rice, bean sprout & scallion salad, coconut chips, toasted sesame seeds, crispy shallots, roast cinnamon sugar encrusted macadamia's	
<b>Oven Baked Honey, Soy &amp; Garlic Glazed Atlantic Salmon (GF)</b>	<b>36</b>
Fennel & date salad, toasted walnuts, green olives, dill, tahini yoghurt sauce, fried chickpeas, lemon infused labneh	

### SAUCES / TOPPINGS / SIDES

Surf & Turf	7.50	Pumpkin Salad	6
BBQ Bacon, AB	6	Greek Salad	6
Parmy, Garlic Sauce	5	Caesar Salad	6
Gravy, Mush, Dianne, Pepper	2	Slaw	3