

TO START

ARTISAN BREAD – SOFTENED BUTTER, SEA SALT FLAKES AND BAY LEAF INFUSED OLIVE OIL [GF] 12.99

GARLIC AND CHEESE PIZZA – ROASTED GARLIC AND MOZZARELLA CHEESE [GF] 15.99

GARLIC BREAD – ARTISAN BREAD, GARLIC BUTTER AND CHEESE [GF] 7.99

CENTRAL MIXED BREADS – (SHARED)

GARLIC BREAD, HOMEMADE RELISH AND CHEESE BREAD, SWEET CHILLI AND CHEESE BREAD [GF] 15.99

SHARED/ENTRÉE

ANTIPASTO PIZZA – (SHARED WITH 2-3)

GARLIC PIZZA WITH A SELECTION OF DIPS, SPREADS, CRISP BREADS, MARINATED MUSHROOMS, ANTIPASTO MEATS, STUFFED OLIVES, MIXED ROASTED VEGETABLES, PICKLED ONIONS, GHERKINS, CHEESES & CRACKERS 32.99

CHEFS SOUP – SERVED WITH CRUSTY BREAD AND SOFTENED BUTTER 12.99

SOFT SHELL CRAB SALAD – CRISPY TEMPURA BATTERED CRAB ON A BABY ROCKET SALAD WITH CHERRY TOMATOES, RED ONION, CAPSICUM, DRESSED WITH AND A LEMON SWEET CHILLI DRIZZLE 18.99

SPICED CHICKEN WINGS – CRISP COATED FRIED CHICKEN WINGS WITH MIXED HERBS, SPICES AND HOMEMADE RANCH DRESSING 16.99

SOY GLAZED QUAIL – WHOLE BONED QUAIL, PAN ROASTED IN A SWEET SOY GLAZE WITH ASIAN STYLE CABBAGE SALAD, FRIED SHALLOTS AND BABY MICRO LEAVES 18.99

ASIAN PORK TACOS – LOCAL PULLED PORK WITH HOUSE MADE ASIAN BBQ SAUCE, CREAMY RED CABBAGE SLAW, BABY MICRO SALAD ON SOFT TORTILLAS 18.99

GINSENG STYLE LAMB SALAD – GINSENG DUSTED LAMB STRIPS WITH ROCKET, FETA CHEESE, RED ONION, TOASTED PINE NUTS OLIVES, CHERRY TOMATO SALAD, HERB DRESSING ON TOASTED TORTILLA WITH BALSAMIC DRIZZLE [GF] 18.99

PAN SEARED SCALLOPS – PAN SEARED SCALLOPS IN SWEET SOY GLAZE ON ASIAN RICE NOODLES WITH CHINESE CABBAGE SALAD 19.99

TWICE-COOKED PORK BELLY – POACHED BELLY PIECES IN CHICKEN STOCK AND ASIAN SPICES, PAN-FRIED IN STICKY SAUCE AND SERVED WITH SAUTÉED GREEN BEANS AND BLACK RICE 18.99

VEGETABLE AND CASHEW SPRING ROLLS – DEEP FRIED SPRING ROLLS FILLED WITH JULIENNE VEGETABLES, CRUSHED TOASTED CASHEWS, RICE NOODLES IN ASIAN FLAVOURS WITH LEMON SWEET CHILLI AND SOY DIPPING SAUCES 17.99

STUFFED MUSHROOMS – MUSHROOM CUPS FILLED WITH A ROASTED CAPSICUM, SUNDRIED TOMATO AND BABY SPINACH CREAM CHEESE, CRUMBED WITH JAPANESE BREADCRUMBS. SERVED WITH ROASTED CAPSICUM COULIS AND DRESSED ROCKET SALAD 18.99

[GF] DENOTES GLUTEN FREE OPTION IS AVAILABLE - PLEASE ASK STAFF FOR THE GLUTEN FREE ALTERNATIVE

MAINS

PULLED PORK BUN – SHREDDED PORK BELLY MARINATED IN A HOISIN BBQ SAUCE, CENTRAL SLAW ON A TOASTED MILK BUN SERVED WITH SWEET POTATO WEDGES AND GARLIC AIOLI **23.99**

CHICKEN RISOTTO – SAUTÉED CHICKEN, ONION, MUSHROOM AND BABY SPINACH SAUTEED IN GARLIC WITH ABORIO RICE, REDUCED VEGETABLE STOCK AND CREAM, FINISHED WITH PARMESAN CHEESE **23.99**

B.L.T.C – GOLDEN TOASTED MILK BUN FILLED WITH CAJUN SPICED GRILLED CHICKEN, SHORT CUT BACON, LETTUCE LEAVES, SEASONED FRESH TOMATO, MILD CHEDDAR CHEESE WITH HOUSE MADE BBQ MAYO AND A SIDE OF CHIPS **24.99**

CHICKEN SCHNITZEL – CRUMBED CHICKEN BREAST WITH CHIPS, FRESH GARDEN SALAD AND YOUR CHOICE OF SAUCE **24.99**

CHICKEN PARMIGIANA – CHICKEN BREAST SCHNITZEL TOPPED WITH HOUSE MADE TOMATO HERB SAUCE, HAM, MOZZARELLA CHEESE WITH CHIPS AND DRESSED GARDEN SALAD **26.99**

PORK SIRLOIN – PORK SIRLOIN STEAK WITH ROASTED PUMPKIN PUREE, ROASTED CHAT POTATOES, SAUTÉED CARROTS AND GREEN BEANS WITH A LOCAL APPLE CIDER JUS [GF] **29.99**

ROASTED DUCK BREAST – PAN FRIED DUCK BREAST WITH MASHED PEAS, SLICED ROASTED CHAT POTATOES, GREEN BEANS, SAUTEED CARROTS AND CHERRY GRAVY [GF] **27.99**

LAMB MEAT BALLS – LOCALLY GROWN (THE VALE) LAMB MINCE MEAT BALLS WITH BABY SPINACH AND SAUTÉED MUSHROOMS IN A TOMATO HERB SAUCE WITH EGG FETTUCINI, TOASTED ARTISAN BREAD AND SHAVED PARMESAN CHEESE [GF] **25.99**

CHICKEN BREAST – POKETED WITH FETA CHEESE, SPINACH, ROASTED CAPSICUM AND SUNDRIED TOMATOES ON A SWEET POTATO PUREE, CARROTS, BEANS AND SLICED CHAT POTATOES AND CREAMY GARLIC SAUCE **29.99**

VEGETARIAN

ROASTED VEGETABLE RISOTTO – SEASONAL ROASTED VEGETABLES IN A TOMATO HERB SAUCE WITH BABY SPINACH AND SHAVED PARMESAN CHEESE **23.99**

FRIED TOFU SALAD – FRIED TOFU WITH MIXED SALAD GREENS, RED ONION, CHERRY TOMATOES, ROASTED CAPSICUM, PINE NUTS, CARROT CURLS AND PEA SPROUTS WITH A CREAM SWEET CHILLI DRESSING **25.99**

CENTRAL STIR FRY – ASIAN CUT SEASONAL VEGETABLES WITH SWEET SOY AND BLACK RICE **23.99**

BRUSCHETTA SALAD – TOASTED ARTISAN BREAD WITH HOUSE MADE BASIL PESTO TOPPED WITH ROCKET, RED ONION, CHERRY TOMATOES, FETA CHEESE, CAPSICUM AND BALSAMIC DRIZZLE [GF] **21.99**

CHEESE TORTELLINI – WITH SAUTEED ONION, MUSHROOMS, SPINACH, PINE NUTS IN A PUMPKIN CREAM SAUCE, FINISHED WITH SHAVED PARMESAN CHEESE [GF] **23.99**

[GF] DENOTES GLUTEN FREE OPTION IS AVAILABLE - PLEASE ASK STAFF FOR THE GLUTEN FREE ALTERNATIVE

SEAFOOD

BLACKENED SNAPPER – PAN-FRIED SNAPPER FILLET WITH CAJUN SPICES, SLICED CHAT POTATOES, GREEN BEANS AND SWEET MANGO SALSA [GF] 28.99

TASMANIAN SALMON – GRILLED SALMON FILLET WITH ASIAN WOK VEGETABLES, RICE NOODLES AND SWEET SOY DRIZZLE 29.99

GARLIC SCALLOP FETTUCINE – RED ONION, ROASTED CAPSICUM, BABY SPINACH IN A GARLIC CREAM SAUCE FINISHED WITH SHAVED PARMESAN CHEESE [GF] 27.99

CRUMBED SCALLOPS – BREADED SCALLOPS FRIED AND SERVED WITH GARDEN SALAD CHIPS, TARTARE AND LEMON 27.99

GOLDEN FLATHEAD FILLETS – CRUMBED FILLETS, COOKED UNTIL GOLDEN BROWN WITH GARDEN SALAD, CHIPS, GARLIC AIOLI AND LEMON 27.99

STEAKS

FILLET MIGNON – 250G EYE FILLET WRAPPED IN BACON TOPPED WITH MUSHROOM GRATIN, SERVED WITH SWEET POTATO PUREE, GREEN BEANS, CARROTS, BLISTERED CHERRY TOMATOES AND A CHOICE OF SAUCE 42.99

SCOTCH FILLET – 300G WITH CHIPS, GARDEN SALAD AND CHOICE OF SAUCE [GF] 34.99

OPEN STEAK SANDWICH – THINK CUT ARTISAN BREAD TOPPED WITH 180G PORTERHOUSE STEAK, LETTUCE, CHEESE, TOMATO, CARAMELISED ONION, HOMEMADE RELISH AND A SIDE OF CHIPS [GF] 25.99

PIZZAS – ALL 21.99 [GF]

HAM – DOUBLED SMOKED HAM, RED ONION, PINEAPPLE AND MOZZARELLA CHEESE

CHICKEN – MUSHROOM, RED ONION, ROASTED CAPSICUM, BABY SPINACH, MOZZARELLA CHEESE AND GARLIC AIOLI

LAMB – ROCKET, CHERRY TOMATOES, RED ONION, FETA CHEESE, MOZZARELLA CHEESE AND SPICED YOGHURT

CENTRAL SUPREME – HAM, SALAMI, CHORIZO, ONION, JALAPENOS AND MOZZARELLA CHEESE

ROASTED VEGETABLE – SEASONAL ROASTED VEGETABLES, BABY SPINACH, CAPSICUM, MUSHROOM, MOZZARELLA CHEESE AND BALSAMIC GLAZE

PORK – ONION, MUSHROOM, ROASTED CAPSICUM, BABY SPINACH, MOZZARELLA CHEESE

GARLIC SEAFOOD – PRAWNS, SCALLOPS, FISH, RED ONION, CHERRY TOMATOES AND MOZZARELLA CHEESE

[GF] DENOTES GLUTEN FREE OPTION IS AVAILABLE - PLEASE ASK STAFF FOR THE GLUTEN FREE ALTERNATIVE

SIDES – ALL 9.99

HONEY GLAZED CARROTS [GF]

GARLIC ROASTED CHAT VEGETABLES [GF]

CENTRAL SLAW [GF]

WOK FRIED VEGETABLES

GARDEN SALAD [GF]

GREEK SALAD WITH PESTO AND BALSAMIC GLAZE [GF]

STRAIGHT CUT CHIPS WITH HOMEMADE RELISH

SWEET POTATO WEDGES WITH AIOLI [GF]

ROASTED VEGETABLE, ROCKET AND BLACK RICE SALAD [GF]

SAUTÉED GREEN BEANS WITH MUSHROOM AND FRIED SHALLOTS [GF]

DESSERT

BERRY MERINGUE MESS – ROSE MERINGUE SHARDS, MACERATED BERRIES, VANILLA MARSHMALLOWS, FAIRY FLOSS, MIXED BERRY COULIS AND WHIPPED CREAM [GF] 12.99

ICE CREAM SANDWICH – DEEP FRIED BRIOCHE BUN FILLED WITH VANILLA ICE CREAM, CHOC FUDGE SAUCE, BERRY SAUCE, CHOCOLATE GARNISH AND DUSTED WITH ICING SUGAR 12.99

COCONUT & MANGO PANNA COTTA – MANGO COULIS, TOASTED COCONUT, VANILLA TUILE BISCUIT AND COCONUT SORBET 12.99

FLOURLESS CHOCOLATE MOUSSE CAKE – CREAMY, RICH, SMOOTH CHOCOLATE MOUSSE ON A FLOURLESS SPONGE BASE WITH BERRY COULIS WHIPPED CREAM AND CHOCOLATE LATTICE [GF] 12.99

CENTRAL ROCKY ROAD SUNDAE – (FOR 2) LAYERS OF VANILLA ICE CREAM, CHOCOLATE FUDGE, CRUSHED NUTS, MARSHMALLOWS, GLAZED CHERRIES, POCO STICK WAFERS AND WHIPPED CREAM 18.99

[GF] DENOTES GLUTEN FREE OPTION IS AVAILABLE - PLEASE ASK STAFF FOR THE GLUTEN FREE ALTERNATIVE

OUR MENU ITEMS MAY CONTAIN TRACES OF GLUTEN AND NUTS, WE CAN NOT GUARANTEE OUR MENU ITEMS ARE 100% FREE - PLEASE ADVISE OUR FRIENDLY STAFF OF ANY ALLERGIES - 15% SURCHARGE ON PUBLIC HOLIDAYS