

Starters

Rosemary & sea salt focaccia, olive tapenade (V) (DF) <i>Tommy's Ale House Lager</i>	14
Salt & lemon peppers squid, chilli jam (GF) (DF) <i>Road Block Riesling 1012</i>	19
Arancini (today's flavour) caramelised onion relish (GF) (V) <i>Winery Block Pinot Grigio</i>	18
Panko crumbed chicken, lotus leaf bun, slaw (2) <i>Road Block Riesling 116</i>	20
Balsamic roasted beetroot & crispy kale winter salad, chestnuts, mustard dressing (V+) (GF) (DF) <i>Bridge Creek Cabernet Sauvignon Merlot</i>	22
Chargrilled tiger prawns, chilli, lime & garlic butter, roti bread, pickled cucumber <i>Reserve Pinot Noir Rosé</i>	25
Potato & herb gnocchi, garlic mushrooms, coddled egg (V) <i>Bong Bong Quattro Rosso</i>	24

Centennial Tasting Slate

6 daily items

26

Try - Bong Bong Sparkling / Champagne Cocktail

Chef's Menu

78 p.p

Includes a glass of Centennial sparkling wine

Entrée - The Centennial Tasting Slate

Choice of Main

Choice of Dessert

* \$5 surcharge for rib-eye

Open: Wednesday - Monday: À la carte
Monday - Sunday: High Tea

Centennial

VINEYARDS
RESTAURANT

Main

Aged Black Angus rib-eye, Centennial Shiraz jus, garden vegetables, onion rings <i>Single Vineyard Shiraz</i>	45
Crispy skin barramundi, cauliflower & leek puree, broccolini, pink peppercorn & prawn dressing <i>Winery Block Chardonnay</i>	39
Chimichurri pork cutlet, Winter greens, pumpkin, house smoked bacon chutney, pork cracker <i>Pressman Apple Cider</i>	39
Assiette of lamb, garlic puree, roasted parsnips, thyme jus (GF) <i>Reserve Tempranillo</i>	42
Pea risotto, fava bean & ricotta stuffed zucchini flower, crème fraiche, lemon oil (V) Add grilled scallops <i>Reserve Grüner Veltliner</i>	34 42

Sides

Mandemar Farmhouse greens (V+) (GF) (DF)	14
Shoestring fries, tomato ketchup (V) (DF)	10
Cauliflower gratin (V)	14
Fennel & orange salad, pomegranate, tahini & yoghurt dressing (V) (GF)	16

Kid's Lunchbox

Choose from:

Macaroni & cheese (V)

Crumbed fish (GF)

Mini cheeseburger

Popcorn chicken (GF)

All served with popper - chips - fresh fruit - carrot soldiers
- ice cream

24

(V) Vegetarian (V+) Vegan (GF) Gluten Free (DF) Dairy Free
Dietary requirements can be catered for on request.

Credit Card Surcharge 1%
Public Holiday Surcharge 15%

Dessert

Winter fruit, coconut swirl sorbet, kaffir lime aqua faba (V+)	16
The Centennial chocolate cherry ripe	16
Vanilla crème brûlée, jam drop shortbread	16
Lemon semifreddo, orange poppyseed drizzle cake, citrus salad	16
Affogato - Ice cream, espresso coffee, Frangelico liqueur	18

Cheese Plate - choice of 3 cheese (V)

walnut & fig chutney - quince paste - lavosh - apple

2 piece 20 3 piece 28

Gorgonzola dolce blue

Black wax Tasmanian cheddar

El presidente Brie

Try - *Finale Autumn Sauvignon Blanc / Port*

Drinks

FULL BEVERAGE LIST AVAILABLE

showcasing

Centennial Vineyards Premium Cool Climate Wines

James Halliday 5 Red Star Rating

Selection of Cocktails

Gian Carlo Premium Coffee 5

Selection of Tempus Tea 4.5

Liqueur coffee 18

Frangelico, baileys, kahlua,
whisky, Bundaberg rum

Centennial Vineyards Restaurant is available for bespoke events

Perfect for all of life's great occasions

Group menus available for 12 or more

Licensed outside catering available

Contact: events@cvrestaurant.com.au Ph 4861 8701

www.centennialrestaurant.com.au

