

## Grazing

Turkish bread, baba ganoush, eggplant kasundi (V)	14
Fried lemon pepper squid, roast garlic mayonnaise (GF)	18
Char Sui pork dumplings (4) soy & ginger dipping sauce	18
Arancini (4 of Today's flavour), green tomato chutney (V) (GF)	18
Chicken & sweet corn spring rolls (4), chilli jam	18
Sardines on grilled sourdough, white bean, olive & tomato salsa	18
<i>Try - Yenda Crisp Lager or Champagne Cocktail</i>	

## Entrée

Tea smoked duck, shaved fennel & orange, spiced chickpeas (GF) <i>Centennial Pinot Noir</i>	23
Double baked crab soufflé, shellfish sauce, radish & cucumber salad <i>Centennial Pinot Grigio</i>	23
Fetta, pea & mint stuffed zucchini flowers, quinoa & artichoke (V) (GF) <i>Centennial Road Block Chardonnay</i>	22
Chicken liver paté, sultana & onion relish, baguette <i>Bong Bong Quatro Rosso</i>	22

## Centennial Tasting Slate

6 daily items

26

*Try - Bong Bong Sparkling*

## Chef's Menu

82 p.p

Includes a glass of Centennial sparkling wine  
Entrée - The Centennial Tasting Slate  
Choice of Main  
Choice of Dessert

Open: Wednesday - Monday: À la carte  
Monday - Friday: High Tea  
(Saturday & Sunday on request)

# Centennial

VINEYARDS  
RESTAURANT

## Main

Aged rib eye steak, Café de Paris butter, garden vegetables, spinach puree (GF) <i>Centennial Shiraz</i>	44
Pan roasted barramundi, wild nettle & potato gnocchi, wilted spinach, olive oil & saffron poached tomatoes <i>Reserve Grüner Veltliner</i>	39
Cider glazed pork belly, ham hock & pea croquette, heirloom carrots, carrot puree, crispy crackling (GF) <i>Pressman's Cider</i>	39
Italian lamb shoulder & prosciutto, pea & mint puree, Mediterranean vegetables, peperonata relish, rosemary sauce (GF) (DF) <i>Reserve Tempranillo</i>	39
Crispy skin salmon, warm nicoise salad, prawn, lemon & herb vinaigrette (GF) <i>Reserve Pinot Gris</i>	39
Rotolo pasta of ricotta, parmesan & spinach, garlic mushrooms, sundried tomato pesto (V) <i>Centennial Shiraz</i>	36

## Sides

Greek salad	14
Mandemar farm greens	12
Shoestring fries, house made tomato ketchup	10
Zucchini gratin	12

## Kid's Lunchbox

Choose from:

Macaroni & cheese

Mini cheese burger & fries

Popcorn chicken & fries

All served with fresh fruit, carrot soldiers, fruit popper & mini ice cream

24

(V) Vegetarian (V+) Vegan (GF) Gluten Free (DF) Dairy Free  
Dietary requirements can be catered for on request.  
Public Holiday Surcharge 15%

## Dessert

Tiramisu ice cream layer cake, spiced cherry compote	17
Vanilla crème brulee, macadamia sable biscuit, strawberries & cream	17
Coconut sorbet, melon salad, kaffir lime meringue (GF) (V+)	17
Warm raspberry & frangipane tart, mascarpone	17

**Cheese Board** - 3 types  
2 piece 20 3 piece 28

Please ask for today's selection  
Accompanied with crackers, fig & walnut paste  
*Try - Finale Autumn Sauvignon Blanc / Port*

## Drinks

### FULL BEVERAGE LIST AVAILABLE

showcasing

Centennial Vineyards Premium Cool Climate Wines

James Halliday 5 Red Star Rating

Espresso martini 18  
espresso coffee, vodka, kahlua

Affogato 18  
Ice cream, espresso coffee, amaretto liqueur

Liqueur coffee 16  
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](mailto:events@cvrestaurant.com.au) Ph 4861 8701  
[www.centennialrestaurant.com.au](http://www.centennialrestaurant.com.au)

