

Grazing

Baguette, cultured butter, balsamic, olive oil (V)	14
Salt & pepper squid, citrus mayonnaise (GF) (DF)	18
Char sui pork dumplings, nam jihm (DF)	18
Prawn shiitake & tofu spring rolls, teriyaki & chili jam (DF)	18
Fried chicken lotus leaf bun, Asian slaw, hoi sin	18
Arancini (4 of today's flavour), tomato pickle, aioli, parmesan (V) (GF)	18
<i>Try - Yenda Crisp Lager / Bong Bong Quattro Bianco</i>	

Entrée

Double baked crab soufflé, bisque, radish & cucumber salad <i>Brut Rosé</i>	23
Pea risotto, zucchini flower, crème fraîche, lemon oil (V) (GF) Add sea scallops <i>Grüner Veltliner</i>	22 25
Tea Smoked duck, apple, celery, candied walnut, mustard & citrus dressing (GF) (DF) <i>Cabernet Sauvignon Merlot</i>	23
Beetroot Cured ocean trout, wasabi, avocado, tomato salsa (GF) (DF) <i>Centennial Road Block Riesling 1012</i>	23

Centennial Tasting Slate

6 daily items
26

Try - Bong Bong Sparkling / Champagne Cocktail

Chef's Menu

75 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 rib-eye, horseradish butter, garden vegetables, salsa verde (GF) <i>House Black Pinot Noir</i>	44
Conebay barramundi or Atlantic salmon, herbed gnocchi, asparagus, fennel, prawn vinaigrette <i>Centennial Pinot Grigio</i>	39
Miso & ginger braised pork belly, ham chip, Dutch carrots, purée, crackling <i>Reserve Pinot Noir Rosé</i>	39
Prosciutto wrapped Chicken, twice cooked egg, baby gem, brioche soldiers, anchovie dressing (DF) <i>GSR Three Blocks</i>	38
Spanish style Lamb shoulder, harissa, legumes, provincial salad, jalapeño relish (GF) (DF) <i>Reserve Tempranillo</i>	39
Ravioli of sweet potato, ricotta & kale, sauce vierge, parmesan (V) <i>Reserve Pinot Gris</i>	36
Garden salad, piquant dressing (V+) (DF)	14
Caprese salad, balsamic, mozzarella (V)	16
Shoe string fries, ketchup (V) (DF)	10
Mandemar greens (V+) (DF)	12

Sides

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 cone

24

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

Dessert

Lemon curd ice cream layer cake, marscapone, lime croquant (V) (GF)	15
Tia Maria crème brûlée, vanilla coffee sable, raspberry (V)	15
Strawberry & coconut panacotta, compressed strawberry, cocoa aqua faba, coconut swirl sorbet (V+) (GF) (DF)	15
Peanut butter & chocolate ganache tart, caramelised banana, chantilly cream (V)	15

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 Tasmania 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

Espresso martini 18
espresso coffee, vodka, kahlua

Affogato 18
Ice cream, espresso coffee, amaretto liqueur

Liqueur coffee 16
Frangelico, baileys, kahlua, whisky, Bundaberg rum

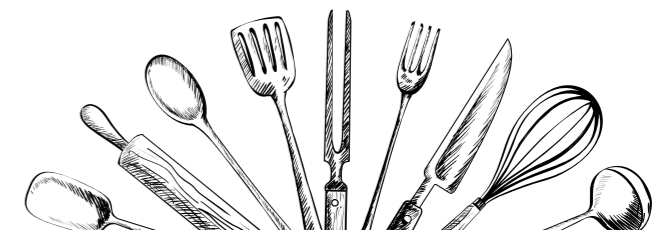
Centennial Vineyards Restaurant is available for bespoke events

Perfect for all of life's great occasions.

Group menus available for 12 or more

Licensed outside catering available

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



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