



CENTRO
- BAR & RESTAURANT -
Dine Drink Relax

MONDAY TO SATURDAY
LUNCH 11.30 AM- 2.30 PM
DINNER 6.00 PM - 9.00 PM



HOUSE BREAD [V]	8.0
Warmed rustic cob loaf with olive oil, balsamic reduction, sea salt flakes or house-made garlic herb butter	
BRUSCHETTA [V]	8.0
Locally sourced fresh tomato, red onion, basil, feta & balsamic glaze on toasted sourdough	
CHICKEN SATAY SKEWERS [DF] [GF]	11.0
Succulent skewers of chicken [3] combined with Spanish onion, green capsicum, cherry tomato, marinated in our house-made satay sauce	
SALT & PEPPER CALAMARI [GF]	14.0
Flash-fried tender calamari served with kefir lime aioli	
GARLIC PRAWNS [GF]	16.0
Lightly marinated prawns in a creamy garlic sauce served with rice	
VEGETERIAN SPRING ROLLS [V] [DF]	12.0
House-made spring rolls served with Asian dipping sauce	
BUFFALO CHICKEN WINGS [1/2 KILO] [GF]	10.0
Lightly dusted with a spicy coating and served with a blue cheese sauce	
BOWL OF FRIES [GF] [V]	6.5
TRIO OF DIPS [SERVES 2]	15.0
A selection of house-made dips served with toasted flat bread	
CHEESE PLATTER [SERVES 2]	18.0
A selection of regional cheeses served with wafer crisps & seasonal berries	
TASTING PLATE - TO SHARE [SERVES 2]	20.0
House-made vegetarian spring rolls, tempura garlic prawns, salt & pepper calamari and our very own 'hot' buffalo wings	

STARTERS

AVAIL. LUNCH & DINNER
[FROM 4PM FRIDAY & SATURDAY]



FROM THE PADDOCK
all meals include 2 side options

CHICKEN PARMIGIANA	21.5
Tender chicken breast topped with house-made Napoli, smoked ham & cheese	
LAMB SHANKS [GF] [DF]	[1] 20.0 [2] 28.0
Slow cooked lamb shanks w house-made tomato based marinade	
RIB FILLET [GF] [DF]	28.0
250g, 120 day aged, grain fed tender rib fillet cooked to your liking	
FILLET MIGNON [GF] [DF]	32.0
200g, 120 day aged, grain fed tender eye fillet wrapped in bacon	

FROM THE OCEAN
all meals include 2 side options

GRILLED MARKET FISH [GF]	25.0
Australian wild caught fish cooked in chef's selection of sauces (ask our friendly wait staff)	
BEER- BATTERED BARRAMUNDI	21.5
Pale Ale beer battered barramundi served with our in-house tartare sauce	
SALT & PEPPER CALAMARI [GF]	18.5
Lightly dusted salt & pepper calamari served with kefir lime aioli	

COMPLIMENTARY SIDES & SAUCES

- CHIPS, MASH, SALAD, SEASONAL VEGETABLE, SAUTÉED GREENS, CORN ON THE COB, BAKED POTATO
- GRAVY, PEPPER, MUSHROOM, DIANNE, GARLIC

ADD A SEAFOOD TOPPER	7.5
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SIGNATURE DISHES

CRISPY SKINNED SALMON [GF]	29.0
Served on a sweet potato mash with seasonal sautéed greens and citrus hollandaise	
AMERICAN STYLE STICKY PORK RIBS [GF]	27.0
Slow cooked pork ribs served with baked potatoes and corn on the cob	
300G SIRLOIN STEAK [GF]	29.0
A succulent sirloin served on potato au gratin, seasonal sautéed greens w red wine jus	

MAINS

PIZZA, PASTAS & SALADS

PIZZA - [GF AVAILABLE]	20.0
Enjoy our 12' pizza topped with a tomato basil sauce, loads of mozzarella cheese and your choice of Meatlovers Chicken & prawn	
CAESAR SALAD [GF AVAILABLE]	16.0
Baby cos, crispy bacon, croûtons & parmesan cheese tossed in Caesar dressing with a poached egg on top Add grilled chicken breast 4.0 Add grilled prawns 6.0	
THAI BEEF SALAD [GF] [DF]	18.0
Thinly sliced beef with lettuce, wombok, vermicelli noodles, bean sprouts, cucumber & cherry tomatoes tossed through chilli lime sauce with fresh coriander & mint	
FETTUCCINI CARBONARA	20.0
Sautéed bacon, mushrooms, shallots & garlic in a creamy white sauce	
FUNGI RISOTTO [V]	20.0
A creamy combination of seasonal mushrooms, arborio rice & white wine Add grilled chicken breast 4.0	

EXTRA SIDES

CHIPS	4.0
CREAMY MASH POTATO	4.0
GARDEN SALAD	4.0
SEASONAL VEGETABLE	4.0
SAUTÉED GREENS	4.0
CORN ON THE COB	4.0
BAKED POTATO	4.0

SET COURSE OPTIONS

2 course - includes a glass of wine or hot or cold beverage 40.0

3 course - includes a glass of wine or hot or cold beverage 50.0



DESSERT

APPLE CRUMBLE	10.0
Served w custard, cream or vanilla ice-cream	
CREPES	12.0
Served w chocolate, caramel, strawberry, maple syrup or tangy lemon sugar and vanilla ice-cream	
HOUSE MADE STICKY DATE PUDDING	10.0
Served w butterscotch sauce and cream or vanilla ice-cream	

FOR A SELECTION OF HAND MADE DESSERTS PLEASE ASK OUR FRIENDLY WAIT STAFF

KIDS MENU

MINI CHICKEN SCHNITZEL	12.0
KIDS STEAK [GF]	12.0
BEER BATTERED FISH	12.0
HAM & PINEAPPLE PIZZA	12.0

**All kids meal come with a choice of 2 sides [chips, mashed potato, vegetables or salad]
and a soft drink and a ice cream with topping.*

