

TO START

ARTISAN BREAD – WHIPPED GARLIC BUTTER, SEA SALT FLAKES, HOUSE MADE DUKKHA AND BALSAMIC OLIVE OIL [GFO/VOA]	17.99
TASMANIAN OYSTERS – NATURAL, KILPATRICK, OR CHILLI LIME AND MANGO SALSA, SERVED ON ROCK SALT WITH FRESH LEMON WEDGES [A/GFO]	EACH 4.99
GARLIC BREAD – ARTISAN BREAD WITH GARLIC BUTTER AND MOZZARELLA CHEESE [GFO/VOA]	17.99
GARLIC PIZZETTE – ARTISAN PIZZA BASE TOPPED WITH GARLIC BUTTER AND MOZZARELLA, BAKED ‘TIL GOLDEN [GFO]	18.99
BACON PIZZETTE – ARTISAN PIZZA BASE TOPPED WITH GARLIC BUTTER, BACON PIECES AND MOZZARELLA, COOKED ‘TIL GOLDEN BROWN, DRIZZLED WITH SWEET CHILLI AND SOUR CREAM [GFO]	19.99
SOUP OF THE MOMENT – SEE OUR SPECIALS BOARD FOR TODAY’S SELECTION	16.99

SHARED/ENTRÉE

CHICKEN BAO BUNS - KOREAN STYLE FRIED CHICKEN, PICKLED VEGETABLES AND KEWPIE MAYONNAISE	25.99
SOUTHERN FRIED CAULIFLOWER TACOS – CRISPY CAULIFLOWER, CENTRAL SLAW, CORN SALSA, SOFT TORTILLAS AND SRIRACHA MAYO [V]	24.99
SPICED LAMB SPRING ROLLS – INDIAN SPICED LAMB MINCE, FRIED, SERVED WITH MASALA SALT, ROASTED TOMATO, GASHEW CURRY SAUCE AND MINTED YOGHURT	27.99
GRILLED SCALLOP SKEWERS – BACON WRAPPED SCALLOPS SERVED WITH RICE, CREAMY GARLIC SAUCE AND DRESSED ROQUETTE [I/GFO]	30.99
TASMANIAN WALLABY WINGS – 8-HOUR BRAISED WALLABY, FRIED ‘TIL GOLDEN, FINISHED WITH KOREAN BBQ GLAZE AND RANCH DRIZZLE	28.99
PORK GYOZA – MASALA PORK DUMPLINGS SERVED WITH A HOUSE MADE DIPPING SAUCE AND PICKLED VEGETABLES	26.99
CHICKEN KARAAGE – JAPANESE MARINATED CHICKEN THIGH, FRIED ‘TIL CRISPY, SERVED WITH KEWPIE DIPPING SAUCE	26.99
THAI FISH BALLS – LIGHTLY FRIED FISH BALLS INFUSED WITH LEMONGRASS, GARLIC AND KAFFIR LIME, SERVED WITH SWEET CHILLI SAUCE [I]	26.99
ROASTED PUMPKIN AND FETA ARANCINI - GOLDEN ARANCINI FILLED WITH ROASTED PUMPKIN AND FETA, SERVED WITH BASIL AIOLI, PARMESAN AND FRESH HERBS [V]	26.99
CHICKEN WINGS YOUR WAY – CHICKEN WINGS FINISHED ONE OF THREE WAYS - CHOOSE FROM: KOREAN FRIED WITH YANGNYEOM SAUCE CENTRAL STYLE - KOREAN FRIED WITH CHILLI LIME MAYO SOUTHERN FRIED WITH SRIRACHA MAYO	28.99

CENTRAL’S CLASSICS

SLOW ROASTED PULLED LAMB SHOULDER – CENTRAL FARM LAMB SERVED WITH CHIVE AND GARLIC MASH, CARROTS, GREEN BEANS AND RICH LAMB JUS [GFO]	36.99
GRILLED GARLIC CHICKEN - GARLIC MARINATED CHICKEN BREAST, SERVED ON SWEET POTATO PUREE, ROASTED CARROTS, BUTTERED GREEN BEANS AND ROASTED POTATOES TOPPED WITH A CREAMY GARLIC SAUCE [GFO]	36.99
CHICKEN SCHNITZEL – PANKO CRUMBED CHICKEN BREAST, CHIPS, GARDEN SALAD AND YOUR CHOICE OF SAUCE	34.99
CHICKEN PARMIGIANA – CHICKEN SCHNITZEL TOPPED WITH NAPOLI SAUCE, DOUBLE SMOKED HAM, MOZZARELLA CHEESE, GRATED PARMESAN, SERVED WITH CHIPS AND GARDEN SALAD	34.99
CRUMBED SCALLOPS – GOLDEN FRIED SCALLOPS WITH CHIPS, DRESSED GARDEN SALAD, TARTARE SAUCE AND LEMON [I]	39.99
FISH & CHIPS – BEER BATTERED GUMMY SHARK, CHIPS, GHERKINS, DILL, AIOLI AND PINK SALT [A]	36.99
ROASTED VEGETABLE TART - PUFF PASTRY LAYERED WITH BASIL PESTO, SEASONAL ROASTED VEGETABLES AND FETA, FINISHED WITH BALSAMIC REDUCTION AND SERVED WITH A PINE NUT AND ROQUETTE SALAD [V]	32.99

PIZZAS – ALL PIZZAS \$26.99 [GFO] - ADDITIONAL TOPPINGS - MEAT + \$4 VEG +\$3

HAWAIIAN – HAM, PINEAPPLE AND MOZZARELLA CHEESE
MEATLOVERS – CHORIZO, SALAMI, PEPPERONI, HAM, CHICKEN, RED ONION, TOPPED WITH MOZZARELLA CHEESE, DRIZZLED WITH HOUSE MADE BBQ SAUCE
VEGO – BABY SPINACH, RED ONION, ROASTED CAPSICUM, EGG PLANT, ZUCCHINI, ROASTED PUMPKIN, CHERRY TOMATOES, TOPPED WITH MOZZARELLA CHEESE [V]
AUSSIE – TOMATO BASE, HAM, ONION, EGG AND MOZZARELLA CHEESE
BBQ CHICKEN – BBQ BASE, CHICKEN, RED ONION, BACON, MUSHROOM, PINEAPPLE AND MOZZARELLA CHEESE

central
bar & restaurant

PASTA [GFO ON REQUEST]

POTATO GNOCCHI – SPRING ONION, MUSHROOMS, CAPSICUM AND CHERRY TOMATOES FINISHED IN A PUMPKIN CREAM SAUCE, TOPPED WITH PARMESAN [VOA]	32.99
SEAFOOD LINGUINI – PRAWNS, SCALLOPS, WHITE FISH, CALAMARI, RED ONION, CHERRY TOMATOES, CAPERS, SPINACH IN A CREAMY GARLIC AND WHITE WINE SAUCE TOPPED WITH SHAVED PARMESAN [M]	36.99
CHICKEN PESTO PASTA - CHICKEN, RED ONION, SEMI-DRIED TOMATOES, MUSHROOMS, SPINACH, PARMESAN AND TOASTED PINE NUTS IN CREAMY PESTO SAUCE	35.99
LAMB RAGÙ LINGUINE - 12-HOUR BRAISED LAMB SHOULDER WITH TOMATO, GARLIC AND ROSEMARY, FINISHED WITH PARMESAN	35.99

MAINS

CONFIT PRESSED PORK SHOULDER - 12-HOUR CONFIT PORK, PRESSED AND ROASTED, SERVED WITH PARSNIP PURÉE, ROASTED POTATO, DUTCH CARROTS AND SOUR CHERRY JUS [GFO]	40.99
SPICED LAMB RUMP - CUMIN, CORIANDER SPICED LAMB RUMP, PUMPKIN PURÉE, ROASTED POTATOES, DUTCH CARROTS, BROCCOLINI AND RED WINE JUS [GFO]	42.99
CHICKEN ROULADE - SPINACH, THYME, PUMPKIN AND CAMEMBERT-STUFFED CHICKEN BREAST, SERVED WITH PUMPKIN PURÉE, ROASTED POTATO, BROCCOLINI, HAZELNUT CRUMB AND BURNT HONEY SAUCE [GFO]	38.99
PORK PORCHETTA - APPLE, FENNEL, ROSEMARY, SPINACH STUFFED PORK BELLY, SERVED WITH WHIPPED MASH, BROCCOLINI, DUTCH CARROTS AND RED WINE JUS [GFO]	42.99
CHICKEN TIKKA MASALA – YOGHURT MARINATED CHICKEN IN A RICH TOMATO MASALA SAUCE, SERVED WITH JASMINE RICE, NAAN BREAD AND FRESH HERBS [GFO]	38.99
BEEF BRISKET BURGER – DOUBLE BRISKET PATTIES, DOUBLE CHEESE, BACON, CHILLI TOMATO RELISH, AIOLI, LETTUCE, TOMATO AND PICKLES ON A TOASTED MILK BUN, SERVED WITH CHIPS	34.99
CHARRED CAULIFLOWER STEAK - SPICED CAULIFLOWER STEAK, PUMPKIN PURÉE, ROAST POTATOES, BROCCOLINI AND ROASTED BABY CARROTS [VG/GFO]	34.99
SLOW-BRAISED BEEF RIB - SERVED WITH WHIPPED MASH, DUTCH CARROTS AND MISO JUS [GFO]	45.99
CENTRAL’S PHILLY CHEESESTEAK & SMOKED KRANSKY SANDWICH – TENDER SLICED BEEF, SMOKY CHEESE KRANSKY, GRILLED ONIONS, CAPSICUM AND DOUBLE CHEESE, FINISHED WITH OUR SIGNATURE CHEESESTEAK SAUCE ON A TOASTED HOAGIE ROLL, SERVED WITH SEASONED FRIES	34.99
FISH OF THE MOMENT - CHEF’S FISH OF THE WEEK, COOKED TO PERFECTION AND SERVED WITH SEASONAL ACCOMPANIMENTS, PLEASE SEE OUR SPECIALS BOARD FOR TODAY’S SELECTION	P.O.A

GRILL

EYE FILLET – 250G EYE FILLET WITH ROASTED CHAT POTATOES, BROCCOLINI, CARROTS, SWEET POTATO PURÉE, CRISPY PARSNIP AND YOUR CHOICE OF SAUCE [GFO]	59.99
SCOTCH FILLET – 300G SCOTCH FILLET SERVED WITH CHIPS, DRESSED GARDEN SALAD AND CHOICE OF SAUCE [GFO]	55.99

CHOICE OF SAUCES

CREAMY MUSHROOM, CREAMY PEPPER, PAN GRAVY, GARLIC CREAM, LAMB JUS	EXTRA JUG 7.99
ALL SAUCES ARE AVAILABLE GLUTEN FRIENDLY ON REQUEST	

SOMETHING ON THE SIDE – ALL 12.99 [V]

- CENTRAL CHIPS
- COLESLAW [GFO/V]
- SWEET POTATO CHIPS
- SEASONAL VEGETABLES [GFO/V]
- CENTRAL GARDEN SALAD {GFO/V}
- GREEK SALAD [GFO/V]
- CHAT POTATOES [GFO/V]
- SEASONED GREEN BEANS - WITH MUSHROOMS & TOASTED PINE NUTS

ALL SEAFOOD DISHES MUST SHOW ORIGIN & WILL NOTE [A] FOR AUSTRALIAN, [I] FOR IMPORTED OR [M] FOR A MIXTURE OF BOTH LOCAL & IMPORTED SEAFOOD

[V] DENOTES A VEGETARIAN OPTION OR A VEGETARIAN OPTION IS AVAILABLE ON REQUEST [POA] PRICE ON APPLICATION [GFO] DENOTES GLUTEN FRIENDLY OPTION IS AVAILABLE - PLEASE ASK STAFF FOR THE GLUTEN FRIENDLY 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