



Breads

4 2

Garlic Bread (V)	\$9.90	\$5.90
Whole baked Turkish bread smothered in garlic and parsley butter		
Bruschetta (V)		\$9.90
Toasted Turkish bread topped with tomato and basil with parmesan cheese and balsamic vinegar		
Turkish Bread and Dips (V)		\$9.90
Grilled Turkish fingers served with a selection of freshly made dips		
Pizza Bread (V)		\$9.90
Homemade pizza base with kalamata olives, feta, fresh thyme and mozzarella		

Oysters

each

Natural		\$2.00
Kilpatrick		\$2.50
Smoked Salmon, crème fraîche and salmon pearls		\$4.50
Bloody Mary Oyster Shots (add vodka for \$2)		\$4.50

Starters / Tapas

(upgrade to main for only \$12.90)

Salt & Pepper Calamari (GFO)		\$9.90
Lightly spiced on a shaved cucumber salad with a lime palm sugar dressing		
Vegetarian Spring Rolls (GF) (V)		\$9.90
Homemade mixture of leek, cabbage and shitake mushroom served with chilli jam		
Twice Cooked Pork Belly (GF)		\$13.90
Baked with an array of Asian spices and served with stir-fry Asian vegetables		
Satay Chicken Skewers		\$12.90
Chicken poached in a rich peanut sauce served with rice and a light salad		
Pan Seared Scallops (GF)		\$14.40
On a bed of sweet corn purée with semi dried tomato and salmon pearls		
Duck Spring Rolls (GF)		\$13.50
Slow cooked duck in a mixture of leek and shitake mushroom served with chilly jam		
Coconut Prawns		\$12.90
Tiger prawns coated in coconut served with rice and a lime dipping sauce		
Nachos (VO)		\$15.00
Crunchy corn chips with sour cream, fresh guacamole and salsa		
Chorizo Olives and Feta (GFO)		\$13.90
Grilled chorizo tossed together with kalamata olives, basil & feta served with garlic bread		
Garlic Prawns (GF)		\$13.90
Tiger prawns gently cooked in a garlic cream sauce served with saffron rice		

(GF) Gluten Free (GFO) Gluten Free Optional



(V) Vegetarian (VO) Vegetarian Optional

Central Lounge Bar & Dining



Salads

Caesar Salad (GFO) (VO)	\$19.90
Cos lettuce tossed with toasted croutons, grilled bacon, parmesan cheese, with a poached egg	
Central Salad (GF) (V)	\$19.90
Our combination of feta, pine nuts, roast pumpkin, avocado and semi dried tomatoes, tossed with mixed lettuce and French dressing	
Goat's Cheese Salad (V)	\$21.90
Mixed with rocket lettuce, roast beetroot, candy walnuts, aged balsamic dressing and truffle oil	
Warm Chicken and Avocado Salad (GF)	\$23.50
Avocado, cherry tomato, red onion and parmesan topped with chicken tenderloin and balsamic	

Pasta (*Spaghetti or Fettuccine*)

Bolognese (GFO)	\$19.90
Slow roasted beef with vegetables in a rich Napoli sauce	
Carbonara (GFO) (VO)	\$19.90
Sautéed bacon and onions in creamy garlic parmesan sauce with fresh parsley	
Chicken, Avocado, Mushroom & Bacon (GFO) (VO)	\$19.90
Tender chicken pieces with red onion, shallots and creamy garlic sauce	
Roast Pumpkin and Basil Pesto (GFO) (V)	\$19.90
With pine nuts and red onions mixed with wilted baby spinach, feta and shaved parmesan	
Sicilian (GFO) (VO)	\$19.90
Prosciutto, bacon, onions, capers and chilli in a rich Napoli sauce	
Prawn & Chorizo (GFO)	\$21.90
Chef's special creation cooked in a chorizo cherry tomato sauce with English spinach	
Lasagne	\$19.90
Layers of pasta ribbons and bolognese, finished with homemade béchamel and mozzarella	
Marinara (GFO)	\$24.95
A medley of prawns, fresh fish, mussels, squid and scallops in a mild chilli tomato sauce	

Risotto

Mushroom & Truffle Risotto (GF) (V)	\$19.90
Creamy mushroom risotto with spinach and pine nuts with a drizzle of truffle oil	
Central Risotto (GF)	\$23.90
Our own creamy Arborio risotto with seared scallops, prawns, asparagus, cherry tomatoes and creamed leeks, topped with shaved parmesan	
Chicken & Mushroom Risotto (GF)	\$21.90
Creamy mushroom risotto with chicken, spinach and pine nuts with a drizzle of truffle oil	

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Seafood

Fresh Fish of the Day (GF)	\$24.50
Grilled and served with hand cut potato wedges, sautéed spinach and Chef's tartare sauce	
Fresh Grilled Barramundi Fillet (GF)	\$26.90
On a risotto of asparagus, cherry tomatoes and chervil with steamed seasonal vegetables	
Crisp Skin Salmon Fillet (GF)	\$27.90
Served on spring onion mash with broccolini and saffron beurre blanc	
Mussels White Wine (GF)	\$24.90
One kilo of New Zealand green lip mussels poached in white wine cream sauce	
Garlic Prawns (GF)	\$24.90
Tiger prawns gently cooked in a garlic cream sauce served with saffron rice	
BBQ Moreton Bay Bugs (GF)	\$27.90
Grilled bugs with garlic butter served on hand cut potatoes and steamed vegetables	

Mains

Goat's Cheese Tart (V)	\$21.90
Puff pastry tart topped with creamy goat's cheese, cherry tomatoes and caramelised onions served with a side of salad	
Chicken Parmigiana	\$25.90
Crispy chicken breast smothered in Napoli sauce, shaved champagne ham and mozzarella cheese accompanied by a side salad and chunky fries	
Chicken Breast (GFO)	\$25.90
Grilled chicken breast on a potato rösti, sautéed spinach and a chunky tomato sauce	
Braised Lamb Shanks	\$27.90
Slow cooked and served on a bed of mash with a red wine ragù of vegetables	
Kansas Sticky Pork Ribs (GF)	\$23.90
Served with chunky fries and salad smothered in our own sticky sauce. Upgrade to ½ kilo for \$11.10	
300g Sirloin Steak (GFO)	\$24.90
Served on a sweet potato rösti with your choice of sauce – pepper, mushroom or red wine jus	
250g Eye Fillet Steak (GFO)	\$29.90
With a potato and spinach gateaux and your choice of sauce – pepper, mushroom or red wine jus	
Duck Breast (GF)	\$27.90
Pan-roasted duck breast with parsnip purée, roasted mushroom and a merlot cherry sauce	
Surf n Turf	\$38.50
250g eye fillet steak with a potato and spinach gateaux, steamed vegetables, prawns, bugs, poached in a garlic chive cream sauce	

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Central Lounge Bar & Dining



Pizzas

Three Cheeses (GFO) (V) Mozzarella, feta and shaved parmesan cheese finished with fresh parsley	\$16.00
Margherita (GFO) (V) Diced tomatoes, fresh basil and feta cheese	\$16.00
Hawaiian (GFO) Fresh QLD pineapple and champagne ham	\$19.90
BBQ Chicken (GFO) Chicken, bacon and mushrooms with shallots and BBQ sauce	\$19.90
Pepperoni (GFO) Pepperoni, feta cheese, olives, red capsicum and onions	\$19.90
Roast Pumpkin (GFO) (V) Roast pumpkin, cherry tomatoes, red onions, feta cheese and baby spinach	\$19.90
Meat Lovers (GFO) Pepperoni, marinated beef, chicken, bacon and chorizo with red onion	\$22.80
Tandoori Chicken (GFO) Chicken breast poached in tandoori with roasted pumpkin, cashews and mint yoghurt	\$23.90
Central Supreme (GFO) Pepperoni, shaved ham, capsicum, mushroom, mozzarella, bacon and fresh basil	\$24.90
Seafood Supreme (GFO) Prawns, smoked salmon, calamari and tiger prawns finished with a lime aioli	\$27.90

Sides (with any main)

Shoestring or chunky fries	\$5.00
Wedges	\$5.00
Creamy Mash	\$5.00
Steamed seasonal vegetables	\$5.00
Side garden salad	\$5.00
Add chicken, prawns, scallops or calamari to any meal	\$5.00

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Central Lounge Bar & Dining



Kids' Menu

(for children 12 and under)

Spaghetti Bolognese (GFO)	\$6.00
Lasagne	\$6.00
Chicken Nuggets and chips	\$6.00
Chicken Schnitzel and chips	\$6.00
Hamburger and chips	\$6.00
Fish & Chips	\$6.00

Dessert

Kids' Ice-Cream (GF) With chocolate, strawberry or caramel topping	\$3.00
Adults' Ice-Cream (GF) With chocolate, strawberry or caramel topping	\$6.00
Fruit Gelato (GF) Ask your waiter for today's selection	\$9.90
Strawberry Crêpes Central Strawberries poached in red wine, honey and basil, topped with ice-cream	\$9.90
Cheesecake of the Day Ask your waiter for today's fresh flavour	\$9.90
Triple Chocolate Brownie Warmed and served with milk chocolate sauce and ice-cream	\$10.90
Crème Brûlée The famous French dessert featuring vanilla cream and a caramelised cover	\$10.90

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