



**CENTRAL**

**LOUNGE BAR & DINING**

## BREAD

2 4

Garlic Bread (v)	5.95	9.95
Oven-baked garlic bread loaf		
Turkish Bread and Dips (v)		10.95
Grilled Turkish fingers served with a selection of freshly made dips		
Bruschetta (v)		12.95
Toasted sour dough with tomato, Spanish onion, basil, olive oil, sprinkle of feta, and balsamic vinegar		

## OYSTERS

each

*Minimum 6 of any one type*

Natural (gf)		2.75
Served chilled with fresh lemon		
Kilpatrick (gf)		3.30
Oven-baked with a bacon and Worcestershire sauce		

## TAPAS / ENTREE

Honey Walnut Brie (v) (gfo)		14.95
Wheel of Brie baked with honey, served with crostini and candied walnuts		
BBQ Spare Ribs (gf)		19.95
Oven-roasted succulent BBQ pork spare ribs, served with coleslaw		
Calamari		15.95
Crispy fried salt and pepper calamari strips with homemade aioli		
Duck Spring Rolls		13.95
Roasted homemade duck spring rolls marinated with orange and hoisin, served with sweet chilli sauce		
Pork Belly (gf)		14.95
Slow-roasted, served with parsnip purée and finished with apple and soy glaze		
Arancini Balls (v)		13.95
Deep-fried Arborio rice featuring basil pesto, blue cheese, and parmesan, served with truffle aioli		
Garlic Prawns (gf)		18.95
Pan-fried, served with light white wine creamy garlic sauce and steamed rice		
Stir-Fry Vegetables (v) (gf)		12.95
Selection of fresh seasonal vegetables cooked with sesame oil, sriracha, and pine nuts		
Moreton Bay Bug (gf)		19.95
½ a Bug with spicy mango butter and fresh salad of mixed leaves, bruschetta mix, and smashed avocado		

## SALAD

Caesar Salad (vo) (gfo)		23.95
Cos lettuce tossed with baked croutons, bacon pieces, and parmesan cheese with a poached egg		
Chicken and Avocado Salad (gf)		24.95
Slices of grilled chicken, salad leaves, red onion, cherry tomatoes, feta, smashed avocado, and balsamic vinaigrette		
Greek Salad (v) (gf)		22.95
Mixed greens, Kalamata olives, cherry tomatoes, red onion, cucumber, feta, and balsamic olive oil dressing		
Smoked Salmon Salad (gf)		27.95
Smoked Salmon, salad leaves, red onion, cherry tomatoes, feta, smashed avocado, and balsamic vinaigrette		

Add to any salad: Chicken or Calamari for only \$5.95, or Prawns for only \$9.95

(GF) Gluten Free (GFO) Gluten Free Optional



(V) Vegetarian (VO) Vegetarian Optional

15% SURCHARGE ON PUBLIC HOLIDAYS • ONE BILL PER TABLE • MENU SUBSTITUTIONS WILL INCUR ADDITIONAL COSTS  
NOT ALL INGREDIENTS ARE LISTED SO PLEASE ADVISE US OF ANY ALLERGIES OR SPECIAL REQUESTS

## STEAK

---

*Choose: Pepper, Mushroom, Gravy, Garlic (gf) sauce, or Red Wine Jus (gf)*

<b>Sirloin (gfo)</b>	31.95
300g chargrilled beef Sirloin served with chunky chips and garden salad	
<b>Kangaroo (gf)</b>	29.95
wrapped in prosciutto and oven-roasted medium rare, served with buttery mashed potato, broccolini, and jus	
<b>Eye Fillet (gfo)</b>	41.95
250g chargrilled beef Eye Fillet served with roast garlic & thyme mushrooms, cherry tomatoes, mash, and choice of sauce	
<b>Surf and Turf (gfo)</b>	47.95
250g chargrilled beef Eye Fillet & creamy Garlic Prawns with roast garlic & thyme mushrooms, cherry tomatoes and mash Add a ½ Moreton Bay bug for only \$12.95 (please note: bugs are a delicacy and amount of meat may vary)	

## CENTRAL FAVOURITES

---

<b>Chicken Schnitzel</b>	22.95
Breadcrumbs and served with seasonal salad, beer-battered fries and gravy	
<b>Chicken Parmigiana</b>	27.95
Chicken Schnitzel with Napoli sauce, ham, cheese, seasonal salad and chunky fries	
<b>Lamb Shanks (gf)</b>	(2) 37.95 (1) 25.95
Slowly braised, served with creamy mashed potato, buttered vegetables and red wine jus	
<b>Central Beef Burger</b>	23.95
Our own special beef patties, rashers of bacon, and lettuce smothered with blue cheese sauce and a side of chunky chips	
<b>Mushroom Chicken (gf)</b>	25.95
Pan-fried chicken supreme served with mashed potato and porcini mushroom sauce, finished with a drizzle of truffle oil	
<b>Stir-Fry of the Day</b>	24.95
Please ask our friendly staff about today's freshly made stir-fry mix of meat and vegetables	
<b>Pork Belly (gf)</b>	26.95
Slow-roasted, served with parsnip purée, finished with apple soy glaze and marinated apple wedges	

## PIZZA

---

*Crispy homemade Italian pizzas with tomato bases and mozzarella. Gluten free add \$3*

<b>Margherita (v) (gfo)</b>	19.95
Sliced tomatoes, fresh basil and feta	
<b>Three Cheeses (v) (gfo)</b>	19.95
Mozzarella, feta and parmesan cheese	
<b>Hawaiian (gfo)</b>	19.95
Fresh QLD pineapple and champagne ham	
<b>BBQ Chicken (gfo)</b>	23.95
Chicken, bacon and mushrooms with shallots and BBQ sauce	
<b>Meat Lovers (gfo)</b>	24.95
Pepperoni, chicken, bacon and chorizo with red onion on a BBQ base	
<b>Central Supreme (gfo)</b>	26.95
Pepperoni, ham, capsicum, mushroom, olives, red onion and basil	
<b>Pepperoni (gfo)</b>	22.95
Smothered in slices of spicy pepperoni sausage	
<b>Seafood Supreme (gfo)</b>	29.95
Ribbons of calamari, tiger prawns and mussels with capsicum, cherry tomatoes, and lemon black pepper	

(GF) Gluten Free (GFO) Gluten Free Optional



(V) Vegetarian (VO) Vegetarian Optional

15% SURCHARGE ON PUBLIC HOLIDAYS • ONE BILL PER TABLE • MENU SUBSTITUTIONS WILL INCUR ADDITIONAL COSTS  
NOT ALL INGREDIENTS ARE LISTED SO PLEASE ADVISE US OF ANY ALLERGIES OR SPECIAL REQUESTS

## SEAFOOD

---

<b>Barramundi Fillet</b>	27.95
Oven-baked skin on and topped with parsnip purée, asparagus, and sundried tomato tapenade	
<b>Salmon Fillet</b>	28.95
Pan-seared served with lemon butter sauce, broccolini, deep fried carrot shreds and capers	
<b>Salt n Pepper Calamari (gf)</b>	27.95
Crispy fried salt and pepper calamari strips served with Asian slaw and aioli	
<b>Garlic Prawns (gf)</b>	32.95
Pan-seared in creamy garlic white wine sauce, served with steamed white rice	
<b>Moreton Bay Bugs (gf)</b>	41.95
Chargrilled with spicy mango butter and a fresh salad of mixed leaves, bruschetta mix, and smashed avocado (please note: bugs are a delicacy and amount of meat may vary) Add a ½ Moreton Bay bug for \$12.95	

## PASTA & RISOTTO

---

*Choose your own pasta – Spaghetti, Fettuccine (add \$2), Gnocchi (add \$3) or Penne (GF) (add \$3)*

<b>Pollo Boscaiola (gfo)</b>	24.95
with chunks of chicken breast, mushrooms, bacon, shallots, and garlic, in a creamy rose white wine sauce	
<b>Carbonara (vo) (gfo)</b>	21.95
Sautéed bacon and onions in creamy garlic parmesan sauce with shallots	
<b>Bolognese (gfo)</b>	19.95
Minced beef slowly cooked in traditional Italian tomato sauce	
<b>Marinara (gfo)</b>	26.95
A medley of lightly spiced prawns, mussels, scallops, and calamari pan-fried and finished with basil Napoli sauce	
<b>Napoli (v) (gfo)</b>	16.00
Classic Italian tomato sauce with pan-fried onions, garlic, cherry tomato, and olives	
<b>Vegetarian Lasagne (v)</b>	20.95
Pumpkin, feta, and spinach in layers of pasta, with béchamel and mozzarella, baked golden-brown, served with salad	
<b>Beef Lasagne</b>	21.95
Layers of pasta ribbons, bolognese, homemade béchamel, and mozzarella served with salad	
<b>Mushroom Risotto (v) (gf)</b>	23.95
Pan-fried button mushrooms and asparagus in a light white wine and butter sauce topped with parmesan	
<b>Chicken &amp; Chorizo Risotto (vo) (gf)</b>	21.95
Succulent chicken pieces and chorizo pan-fried with sundried tomato purée in a creamy risotto with parmesan and shallots	
<b>Seafood Risotto (gf)</b>	26.95
Prawns, mussels, scallops, and calamari, pan-fried in butter and white wine, with Arborio rice, finished with dill and parmesan	

## KIDS

---

<b>Spaghetti Bolognese (gfo Penne add \$2)</b>	6.00
<b>Chicken Nuggets with Chunky Chips or Vegetables</b>	6.00
<b>Chicken Schnitzel with Chunky Chips or Vegetables</b>	6.00
<b>Battered Barramundi with Chunky Chips or Vegetables</b>	6.00
<b>Hawaiian Pizza</b>	9.00
<b>Grilled Chicken with Rice or Vegetables (GF)</b>	9.00

(GF) Gluten Free (GFO) Gluten Free Optional



(V) Vegetarian (VO) Vegetarian Optional

15% SURCHARGE ON PUBLIC HOLIDAYS • ONE BILL PER TABLE • MENU SUBSTITUTIONS WILL INCUR ADDITIONAL COSTS  
NOT ALL INGREDIENTS ARE LISTED SO PLEASE ADVISE US OF ANY ALLERGIES OR SPECIAL REQUESTS

## SIDES

Beer-battered Fries (v) – large served with aioli and sweet chilli	5.00	7.50
Shoestring Fries (v) – large served with aioli and sweet chilli	5.00	7.50
Seasoned Wedges (v) – large served with aioli and sweet chilli	5.00	7.50
Steamed Rice (v) (gf)		5.00
Buttery Mashed Potato (v) (gf)		5.00
Sautéed Seasonal Vegetables (v) (gf)		7.00
Garden Salad (v) (gf)		7.00
add Chicken (gf) or Calamari to any main		5.95
add Prawns to any main (gf)		9.95

### Extra Sauces

Frank's Hot (\$2), Aioli (\$1.5), Gravy (\$1.5), Pepper (\$2), Mushroom (\$2), Garlic (\$2.5), Jus (\$2.5)

## DESSERT

Ice Cream 1 scoop (v) (gf)		3.00
With chocolate, strawberry, or caramel topping		
Ice Cream 3 scoop (v) (gf)		6.00
With chocolate, strawberry, or caramel topping		
Sorbet of the Day (v) (gf)		9.95
Ask your waiter for today's refreshing flavour		
Crème Brûlée (v) (gf)		10.95
The famous French dessert featuring vanilla cream and a caramelised cover		
Double-Choc Brownie (v)		10.95
Served with vanilla ice cream		
Affogato (v) (gf)		16.00
Ice cream, espresso and your choice of Frangelico, Baileys, Kahlua or Amaretto		
Panna Cotta (v) (gf)		10.95
Creamy Italian delight with chef's selection of flavour. Please ask our friendly staff for today's taste.		
Toffee Pudding (v)		10.95
Sticky Toffee Pudding served with warm butterscotch sauce and vanilla ice cream		

## COFFEE / TEA

	mug	cup
Flat White, Latte, Cappuccino, Macchiato, Mocha	4.8	3.8
Espresso (short black) or Long Black		3.8
Tea (English Breakfast, Earl Grey, Mint)		3.8
Chai Latte	5.8	4.8
Hot Chocolate	5.8	4.8
Affogato (with Frangelico, Baileys, Kahlua or Disaronno Amaretto)		16
Syrup (Vanilla, Caramel, Hazelnut, Irish Cream, Gingerbread, Elderflower)		1
Change to soy, almond, or Zymil milk		0.8

(GF) Gluten Free (GFO) Gluten Free Optional



(V) Vegetarian (VO) Vegetarian Optional

15% SURCHARGE ON PUBLIC HOLIDAYS • ONE BILL PER TABLE • MENU SUBSTITUTIONS WILL INCUR ADDITIONAL COSTS  
NOT ALL INGREDIENTS ARE LISTED SO PLEASE ADVISE US OF ANY ALLERGIES OR SPECIAL REQUESTS

WHITE	G	B
The Shy Pig Sauvignon Blanc	7	26
Central Sauvignon Blanc	8	32
Central Barossa Chardonnay	8	32
Central Pinot Gris	8	32
McGuigan Black Label Moscato	8	34
Little Pebble Sauvignon Blanc	9	34
McGuigan Shortlist Riesling	12	42
Oyster Bay Chardonnay	12	42

ROSE	G	B
Marius Peyol	10	42

## COCKTAIL SUGGESTIONS

Sex on the Beach	16
Avatar	16
Sour Strap Caipiroska	17
Panties to the Side	17

RED	G	B
The Shy Pig Cabernet Shiraz Merlot	7	26
Central Merlot	8	32
Central Premium Shiraz	9	37
Central Cabernet Sauvignon	9	37
Central Pinot Noir	9	37
Wirra Wirra Church Block Cab/S	14	52
Pepperjack Shiraz		59

SPARKLING	G	B
The Shy Pig Brut	8	30
Diamond Nights Sweet	8	30
Veuve Clicquot		150

Central Porn Star	17
Espresso Martini	18
New Zealand	16
BullFrog	22

*Ask our friendly staff for a full cocktail list. Mocktails available too.*

## BEER & CIDER

On Tap	from 9	Crown Lager	8	Peroni	8
Hahn Light	7	Hahn Super Dry	8	Peroni Leggera	8
XXXX Gold	7	Tooheys New	8	Heineken	9
Pure Blonde	8	150 Lashes	9	Steinlager Pure	9
Tooheys Extra Dry	8	Great Northern	9	Stella Artois	9
Coopers Pale Ale	8	Stone & Wood	10	Somersby Apple	9
Carlton Draught	8	Big Head	10	Somersby Pear	9
Carlton Dry	8	Budweiser	8	Rekorderlig Straw/Lime	12
VB	8	Corona	8	Rekorderlig Passion	12
XXXX Summer	8	Asahi Dry	8	Rekorderlig Wild Berry	12

## COLD BEVERAGES

	jug	large	small
Soft Drink (Coke, Diet Coke, Ginger Ale, Sprite, Lift or Tonic)	11.5	5	3.8
Mother Energy Drink	17	6.5	5
Lemon, Lime and Bitters	13.5	6	4
Juice (Orange, apple, pineapple, cranberry)		6	4.5
Milk Shakes (Vanilla, strawberry, banana, caramel or chocolate), Iced Chocolate, or Coffee		6	
Mount Franklin Spring Water 330mL or Lightly Sparkling 330mL			4.5
Mount Franklin Spring Water 1L or Lightly Sparkling 750mL			11
330mL bottled Soft Drink (Coca Cola, Diet Coke, Fanta, Ginger Beer)			5

(GF) Gluten Free (GFO) Gluten Free Optional



(V) Vegetarian (VO) Vegetarian Optional

15% SURCHARGE ON PUBLIC HOLIDAYS • ONE BILL PER TABLE • MENU SUBSTITUTIONS WILL INCUR ADDITIONAL COSTS  
NOT ALL INGREDIENTS ARE LISTED SO PLEASE ADVISE US OF ANY ALLERGIES OR SPECIAL REQUESTS