

## Grazing

Pork scratchings, smoked apple salt, apple sauce (GF)	8
Warm aromatic olives & chorizo (GF)	14
Fried lemon pepper squid, roast garlic mayonnaise	15
Sourdough bread, extra virgin olive oil, dukka (V)	7
<i>Try - Yenda Hell Lager or Champagne Cocktail</i>	

## Entrée

Chicken liver paté, brioche crisps, Pinot Noir chutney <i>Centennial House Block Pinot Noir</i>	20
Panko, coconut & kaffir lime crumbed king prawns, chilli jam, diakon & cabbage slaw <i>Tommy's Ale House Pale</i>	23
Rotolo pasta of fetta, spinach & pine nut, tomato sugo, salsa verde (V) <i>Bong Bong Quattro Bianco</i>	21
Gravlax of salmon, dijon crème fraiche dressing, pickled cucumber, rye bread <i>Bong Bong Rosé</i>	22

## Centennial Tasting Slate

6 daily items

24

*Try - Bong Bong Sparkling*

## Salads

Heirloom beetroot & tomato salad, hummus, chickpea falafel, hazelnut dressing (V) (V+) (GF)	19
Marinated roast vegetable salad, olive tapenade toast, white anchovies, toasted pine nuts, white balsamic dressing	19
Grilled haloumi, shaved fennel, orange & radicchio salad, verjuice & golden sultana vinaigrette (V) (GF)	19

Open: Wednesday - Monday: À la carte  
Monday - Friday: High Tea  
(Saturday & Sunday on request)

# Centennial

VINEYARDS  
RESTAURANT

## Main

Grass fed fillet of Highlands beef, kipfler hash brown, pea puree, Centennial Merlot sauce, onion jam (GF) <i>Reserve Shiraz Viognier</i>	42
Roast fillet of king fish, pearl vegetables, saffron broth, potato & herb gnocchi (GF) <i>Centennial Savagnin</i>	39
Master stock braised pork belly, baby bok choy, crispy crackling, capsicum & chilli relish (GF/DF) <i>Centennial Old Block Chardonnay</i>	38
Crab & prawn ravioli, extra virgin olive oil, roasted cherry tomatoes & herbs <i>Centennial Riesling</i>	36
Persian spiced duck breast, potato & pea samosa, smoked eggplant puree, duck & orange glaze <i>Centennial House Block Pinot Noir</i>	39
Twice baked goats cheese, spinach & sweet potato soufflé, parmesan cream, apple & candied walnut salad (V) <i>Reserve Arneis</i>	34

## Sides

Basket of fries, Dijon mustard mayonnaise	9.5
Broccolini, café de Paris butter	9.5
Rocket, pear & parmesan salad, balsamic glaze	9.5
Ratatouille	9.5

## Kid's Lunchbox

Choose from:

Macaroni & cheese

Mini cheese burger & fries

Popcorn chicken & fries

All served with fresh fruit, carrot soldiers, fruit popper  
& mini ice cream

22

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

## Chef's Menu

79 p.p

Includes a glass of Centennial sparkling wine

Entrée - The Centennial Tasting Slate

Choice of Main

Choice of Dessert

## Dessert

Mango & coconut panna cotta, marinated & crisp pineapple, candied ginger (V+) (GF) (DF)	16
Belgian chocolate ganache, chocolate shortbread, blood orange sorbet, orange curd	16
Chai spiced date bread & butter pudding, vanilla bean ice-cream	16
Banana caramel cheesecake, salted pecan brittle, rum soaked sultanas	16

**Cheese Board** - 3 types

2 piece 18 3 piece 24

Please ask for today's selection

Accompanied with sourdough crackers, fig & walnut paste

*Try - Finale Autumn Sauvignon Blanc*

## 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	15
Frangelico, baileys, kahlua, whisky, Bundaberg rum	

Centennial Vineyards Restaurant is available for bespoke events  
Perfect for all of life's great occasions.

Licensed outside catering available

Contact: [events@cvrestaurant.com.au](mailto:events@cvrestaurant.com.au) Ph 4861 8701  
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