



CENTRAL

LOUNGE BAR & DINING

BREAD

	2	4
Garlic Bread (v) Oven-baked garlic bread loaf	5.95	9.95
Turkish Bread and Dips (v) Grilled Turkish fingers served with a selection of freshly made dips		10.95
Bruschetta (v) Toasted sour dough with tomato, Spanish onion, basil, olive oil, sprinkle of feta, and balsamic vinegar		12.95

OYSTERS

	each
<i>Fresh Sydney Rock Oysters – minimum 6 of any one type</i>	
Natural (gf) Served chilled with fresh lemon	2.65
Kilpatrick (gf) Oven-baked with a bacon and Worcestershire sauce	3.20
Chive Mornay (gf) Oven-baked with light chive béchamel sauce	3.05

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

(GF) Gluten Free (GFO) Gluten Free Optional



(V) Vegetarian (VO) Vegetarian Optional

TAPAS / ENTREE

Honey Walnut Brie (v) (gfo)	14.95
130g wheel of Brie baked with honey and walnuts, served with toasted bread sticks and balsamic reduction	
Sliced Sirloin (gf)	16.95
Thinly sliced sirloin steak, chargrilled medium rare, served with homemade chimichurri sauce	
Soup de Jour (v) (gfo)	8.95
Ask your waiter for today's flavour of homemade soup (colder months only), served with toasted Turkish sticks	
Calamari (gf)	15.95
Crispy fried salt and pepper calamari strips with homemade lime aioli	
Duck Spring Rolls	13.95
Roasted homemade duck spring rolls served with house zesty orange marmalade	
Pork Belly (gf)	14.95
Slow-roasted, served with parsnip purée and finished with a diced apple soy glaze	
Arancini Balls (v)	11.95
Deep-fried Arborio rice with oven-roasted red capsicum served with basil pesto and smoked paprika aioli	
Garlic Prawns (gf)	18.95
Pan-fried, served with light white wine creamy garlic sauce and steamed rice	
Vegetable Medallions (v)	12.95
Puff pastry stuffed with a mix of seasonal vegetables and feta, served with wasabi aioli	
Scallops (gf)	19.95
Pan-seared, served with parsnip purée and sliced roasted prosciutto	

SALAD

Caesar Salad (vo) (gfo)	23.95
Cos lettuce tossed with baked croutons, bacon pieces, and parmesan cheese with a poached egg	
Prosciutto Salad (gf)	21.95
with walnut, feta, red onion, and cherry tomato, dressed with balsamic olive oil vinaigrette	
Greek Salad (v) (gf)	21.95
Mixed greens, Kalamata olives, cherry tomatoes, red onion, cucumber, feta, and balsamic olive oil dressing	
Smoked Salmon Salad (gf)	27.95
with a mix of greens, capers, red onion, peas, cherry tomatoes and feta, tossed with house honey Dijon dressing	
<i>Add to any salad: Chicken or Calamari for only \$5.95, or Prawns for only \$9.95</i>	

STEAK

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

Sirloin (gfo)	29.95
300g chargrilled Sirloin Steak served with garlic buttered mushrooms, buttery mash, and choice of sauce	
Rump (gfo)	26.95
200g chargrilled Rump Steak served with fresh seasonal salad, chips, and choice of sauce	
Eye Fillet (gfo)	39.95
250g chargrilled Eye Fillet Steak served with slow-roasted thyme tomatoes, mash potato, and choice of sauce	
Surf and Turf (gfo)	45.95
250g chargrilled Eye Fillet Steak topped with creamy garlic prawns served with thyme tomatoes and mash	
Add a ½ Moreton Bay bug for only \$11.85 (please note: bugs are a delicacy and amount of meat may vary)	

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CENTRAL FAVOURITES

Chicken Schnitzel	22.95
Breadcrumbs and served with seasonal salad, beer-battered fries and gravy	
Chicken Parmigiana	27.95
Chicken Schnitzel with Napoli sauce, ham, cheese, seasonal salad and chunky fries	
Smoky Honey BBQ Ribs (gfo)	29.95
Smothered in sticky honey BBQ sauce, with seasonal salad and chunky fries. Upgrade to ½ kilo for only \$13.90	
Lamb Shanks (gf)	(2) 37.95 (1) 25.95
Slowly braised, served with creamy mashed potato, buttered vegetables and red wine jus	
Kangaroo (gf)	29.95
wrapped in prosciutto and oven-roasted medium rare, served with buttery mashed potato, wilted spinach and jus	
Steak Sandwich	23.95
New York style tenderised chargrilled steak, chipotle mayonnaise, salad, onion rings on Turkish toast with fries	
Chicken Supreme (gf)	25.95
Garlic-marinated Frenched breast, roasted in soy glaze, finished with white sesame seeds, and Asian slaw	
Chicken Fajitas	25.95
Slithers of chicken, capsicum and red onion pan-fried with fajita spice, served with white rice, warmed tortillas and sour cream – add our homemade super hot chilli sauce for only \$2 ... but be careful!	
Pork Belly (gf)	26.95
Slow-roasted, served with parsnip purée and finished with a diced apple soy glaze	

PASTA & RISOTTO

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

Pollo Boscaiola (gfo)	24.95
with chunks of chicken breast, mushrooms, bacon, chive, and garlic, in a creamy rose white wine sauce	
Carbonara (vo) (gfo)	21.95
Sautéed bacon and onions in creamy garlic parmesan sauce with fresh parsley	
Bolognese (gfo)	19.95
Minced beef slowly cooked in traditional Italian tomato sauce	
Marinara (gfo)	26.95
A medley of lightly spiced prawns, mussels, and calamari pan-fried and finished with basil Napoli sauce	
Napoli (v) (gfo)	16.00
Classic Italian tomato sauce with pan-fried onions, garlic, cherry tomato, and black olives	
Vegetarian Lasagne (v)	20.95
Pumpkin, feta, and spinach in layers of pasta, with béchamel and mozzarella, baked golden-brown, served with salad	
Beef Lasagne	21.95
Layers of pasta ribbons, bolognese, homemade béchamel, and mozzarella served with salad	
Mushroom Risotto (v) (gf)	23.95
Pan-fried button mushrooms and asparagus in a light white wine and butter sauce topped with parmesan	
Chicken & Leek Risotto (vo) (gf)	21.95
Succulent chicken pieces and pan-fried leek in creamy risotto topped with parmesan	
Scallop & Prosciutto Risotto (gf)	26.95
Crispy prosciutto and seared scallops, pan-fried with spring onions in creamy sauce topped with parmesan	

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SEAFOOD

Fish of the Day (gf)	<i>market price</i>
served with pan-fried cherry tomatoes, and spinach walnut salad dressed with balsamic olive oil	
Barramundi Fillet	27.95
Oven-baked barramundi topped with herbed breadcrumbs, served with lemon and parsley butter and grilled asparagus	
Salmon Fillet (gf)	28.95
Pan-seared with black and white sesame seeds, topped with sundried tomato sour cream, served with fresh red onion and cucumber salad	
Salt n Pepper Calamari (gf)	27.95
Crispy fried salt and pepper calamari strips served with Asian slaw and lime aioli	
Garlic Prawns (gf)	32.95
Pan-seared in creamy garlic white wine sauce, served with steamed white rice	
Moreton Bay Bugs (gf)	38.95
Chargrilled, tossed in lemon & parsley garlic butter served with spinach, cherry tomatoes, and roasted walnut (please note: bugs are a delicacy and amount of meat may vary) <i>Add a ½ Moreton Bay bug for \$11.85</i>	

PIZZA

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

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

KIDS' MENU

Spaghetti Bolognese (gfo Penne add \$2)	6.00
Chicken Nuggets with Fries or Vegetables	6.00
Chicken Schnitzel with Fries or Vegetables	6.00
Battered Barramundi with Fries or Vegetables	6.00
Hawaiian Pizza	9.00
Beef Lasagne with Fries or Vegetables	9.00

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SIDES

Fries (v) – Shoestring (gf), Beer-battered or Wedges	5.00
Bar Fries (v) – As above, but a stand-alone larger serve with aioli and sweet chilli	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 or Calamari to any main (gf)	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), Our famous homemade super hot chilli sauce (\$2)

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)	8.95
The famous French dessert featuring vanilla cream and a caramelised cover	
Double-Choc Brownie (v)	9.95
Served with vanilla ice cream and warm chocolate sauce	
Affogato (v) (gf)	16.00
Ice cream, espresso and your choice of Frangelico, Baileys, Kahlua or Amaretto	
Panna Cotta (v) (gf)	11.95
Creamy Italian delight flavoured with vanilla and raspberry	
Toffee Pudding (v)	12.95
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

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WHITE

	G	B
The Shy Pig Sauvignon Blanc	7	25
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 Sauvignon Blanc	12	42
Oyster Bay Chardonnay	12	42

ROSE

	G	B
Marius Peyol	10	42

COCKTAIL SUGGESTIONS

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

RED

	G	B
The Shy Pig Cabernet Shiraz Merlot	7	25
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 2013 Shiraz		59

SPARKLING

	G	B
The Shy Pig Brut	8	30
Central Sparkling Moscato	8	30
Oyster Bay Sparkling Brut or Rosé		46
Veuve Clicquot		150

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

BEER

Hahn Light	6.5	Tooheys New	8	Heineken	9
XXXX Gold	6.5	150 Lashes	9	Steinlager Pure	9
Pure Blonde	7	Great Northern	9	Stella Artois	9
VB	7	Stone & Wood	10		
Tooheys Extra Dry	7	Big Head	10	CIDER	
Carlton Draught	7	Budweiser	8	Somersby Apple	9
Coopers Pale Ale	7	Corona	8	Somersby Pear	9
XXXX Summer	8	Asahi Dry	8	Rekorderlig Straw/Lime	12
Crown Lager	8	Peroni	8	Rekorderlig Passion	12
Hahn Super Dry	8	Peroni Leggera	7	Rekorderlig Wild Berry	12

COLD BEVERAGES

	jug	large	small
Soft Drink (Coke, Diet Coke, Ginger Ale, Sprite, Lift or Tonic)	11.5	5	3.5
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
Acqua Panna Natural Mineral Water 1L or Mt Franklin Sparkling 750mL			11
330mL bottled Soft Drink (Coca Cola, Diet Coke, Fanta, Ginger Beer)			5

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