

DINNER IS FROM 6PM, GROUP BOOKINGS WELCOMED.

# DINNER

## Entrée

Garlic Bread 8.5  
Wild Rye Bakery wood fire baked ciabatta (Pambula)

Sydney Rock Oysters  
Harvested in the pristine waters of Merimbula Lake

Natural	6/ 16.5	12/ 30.0
Kilpatrick	6/ 18.0	12/ 32.0

Housemade Prawn Spring Rolls 12.0  
Served with an asian dipping sauce

Lemon Pepper Crumbed Calamari 14.5  
served with mixed leaves & tartare sauce

Creamy Garlic Prawns (GF) 16.0  
Served with steamed jasmine rice

## Mains

Lakes Entrance Fish & Chips 26.5  
Loca Gummy shark fried in a crispy beer batter. Served with chips, salad and house made tartare sauce.

Brie Stuffed Chicken Breast (GF) 26.0  
Wrapped in local bacon and served with a creamy mushroom masala sauce, mashed potato & garlic oil steamed broccolini.

Chicken Parmigiana 24.5  
Chicken schnitzel topped with Napoli, ham & mozzarella cheese served with chips & a garden salad.

Amatriciana Pasta 22.0  
With tomato, roasted capsicum, local 'Wuk Wuk' beef pastrami, chilli, local Metung olives, spinach and onion tossed with fettucini. (Available vegetarian)

Lemon Pepper Crumbed Calamari Salad 21.0  
With rocket leaves, radish, cucumber, roasted peanuts & cherry tomato's. Finished with an orange chardonnay dressing & a side of tartare.

Japanese Fried Chicken Taco's 21.0  
(3) With lime & mayonnaise guacamole on cabbage, red onion & mint served on a soft tortilla.

Salmon Fillet (GF) 30.0  
Seasoned with Tambo Dukkah served on burnt butter broccolini with flaked almonds & mashed potato finished with lemon hollandaise.

Creamy Chicken Carbonara 19.5  
With local bacon, onion, spinach & garlic tossed through fettucini pasta. Finished with shaved parmesan.

Duo of Award Winning Omeo Sausages (GF) 24.0  
Bush tomato (high country beef) & Irish pork (Sarsfield farmed) served on creamy mash & locally grown vegetables tossed in garlic oil. Smothered in Bruthen beer braised onion gravy. Available GF (without gravy)

Vegie Burger (V) 20.5  
With a homemade vegetarian pattie, haloumi, caramelized onion, iceberg lettuce, tomato, pickled cucumber, sweet chilli mayonnaise and a brioche bun. Side of chips.

12hr Slow Cooked Pork Belly (GF) 28.0  
Forge Creek free range pork belly served on creamy mashed potato & steamed vegetables. Finished with a pork jus.

Grain Fed Scotch Fillet Steak (300g) 34.5  
Chargrilled to your liking & served with creamy mashed potatoes & seasonal vegetables with your choice of sauces:  
- Green peppercorn sauce  
- Field mushroom sauce  
- Locally made Dijon Mustard (GF)  
- Garlic Butter (GF)

## sides

- Garden salad with vinaigrette 8.0
- Steamed vegetables tossed in garlic oil 8.0
- Chips with a side of aioli 8.5
- Jug of plain gravy 2.0
- Jug of mushroom or peppercorn 3.0

## kids menu

(under 12 years only) All \$9.50 and include a free soft drink

- Beer battered fish and chips with salad
- Crumbed calamari rings served with chips
- Chicken nuggets with chips and salad
- Tomato pasta with cheese
- Hot dog in a roll & chips
- Side of vegetables 3.0

## Dessert for the kids

Vanilla ice-cream with topping 4.0  
Frog in a pond 4.0



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