

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/ 17.5 12/ 30.0
Kilpatrick 6/ 18.5 12/ 32.0

Housemade Satay Chicken Skewers e 14/m 18.5
served on coriander jasmine rice (GF)

Chilli salt & pepper calamari e 12.5/ m 22.0
Served on a julienne salad of carrot, iceberg lettuce, spring onion, chilli & coriander with an asian dipping sauce

Grilled Local Scallops 18.0
In a green peppercorn & garlic creamy sauce served on a bed of jasmine rice with shallots (GF)

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.

Thai Green Chicken Curry 21.0
Made from scratch, served with coriander rice and a crispy pappadum (GF)

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

Beetroot Risotto 22.5
With local asparagus & mascarpone cheese topped with roasted hazelnuts and freshly shaved parmesan (V) (GF)

Creamy Chicken Scallopini 24.5
With mushrooms, bacon, onion & garlic served on creamy mashed potato with steamed green beans.

Local Pancetta 21.5
Roasted cherry tomato's and basil tossed with fettucini & olive oil, topped with freshly 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 Sailors Grave beer braised onion gravy. Available GF (without gravy)

Leek & Cheddar Pie 21.0
Local Lindenow cauliflower, leek & Maffra cheddar pie served with chips, salad and house made tomato relish (V)

12hr Slow Cooked Pork Belly (GF) 28.0
12hr slow cooked Forge Creek free range pork belly served on creamy mashed potato with steamed beans & pork jus (GF)

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

- Beef Sausage, served with mash, steamed vegetables & sauce
- Beer battered fish and chips with salad
- Crumbed calamari rings served with chips
- Chicken nuggets with chips and salad
- Tomato pasta with cheese
- Side of vegetables 3.0

Dessert for the kids

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

*Please note a 10% surcharge applies on public holidays



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