

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 12.5
Served with mixed leaves & tartare sauce

Grilled Local Scallops 16.0
In a green peppercorn & garlic creamy sauce served on a bed of jasmine rice with shallots

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.

Beef Sausage Hot Pot 24.5
Winter lentil, chestnut & local 'Glen cliff farm' beef sausage hotpot served with Wild Rye bakery's garlic ciabatta.

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

Roasted Pumpkin & Pinenut Risotto 23.0
With spinach, rocket pesto, onion, garlic & mascarpone cheese, finished with shaved parmesan (v)

Creamy Chicken Scallopini 23.5
With mushrooms, bacon, onion & garlic served on creamy mashed potato with steamed green beans.

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.

Spaghetti with Chorizo 22.0
Rich tomato & chilli ground beef sauce served with freshly shaved parmesan.

Chicken & Prawn Laksa 25.0
With julienne seasonal vegetables and rice noodles.

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
Forge Creek free range pork belly served on a bed of spicy black-eyed beans, chorizo & tomato with a side of green beans (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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