

# CENTENNIAL COURT RESTAURANT

## ENTRÉES

Garlic Bread	7
Seafood Chowder <i>gf</i>	16.5
A rich, creamy Seafood Chowder	
Calamari Salad <i>gf/df</i>	12
Crispy Fried Calamari	
Chicken Tenders <i>gf/df</i>	12
Served with house made Pesto Mayo	
Thai Beef Salad <i>gf</i>	18
Served w/ tender Ribeye Strips	
Burnt Pork Ends	13
Smoked and served w/ creamy Green Apple Slaw	
Haloumi Salad <i>v/gf</i>	12
With Tomato & Black Olive Tapenade	
Falafel <i>vegan/gf/df</i>	8
On Mesclun with a Hummus Dip	

## PROTEIN

In-House Smoked	
Reverse Seared Lamb Rack <i>gf/df</i>	22
Shredded Beef Cheeks <i>gf</i>	20
Glazed Baby Back Ribs ½ Rack <i>gf</i>	20
Ribeye Steak <i>gf/df</i>	21
Seared to your Choice	
Blue Cod	24
Battered <i>gf/df</i> or Pan-fried <i>gf/df</i>	
Battered Fish of the Day <i>gf/df</i>	19
Chicken Breast <i>gf</i>	17
Stuffed w/ Sundried Tomato & Ricotta, wrapped in Bacon	
House made Mushroom Filo <i>vegan/df</i>	12
With Spinach, Feta & Pine Nuts	
Chef's Special	
Please ask for the weekly special and price	

## SIDES

Garlic Mashed Potato <i>gf</i>	6
Kumara Wedges <i>vegan/gf</i>	6
Cheesy Potato Bake <i>v/gf</i>	6
Edamame Beans <i>vegan/gf/df</i>	6
Broccoli w/ Hollandaise <i>gf</i>	6
Cheesy Cauliflower <i>v/gf</i>	6
Roast Vege Medley <i>vegan/df/gf</i>	6
Ratatouille <i>vegan/gf/df</i>	6
Thick Cut Chips <i>gf</i>	6
Garden Salad <i>vegan/gf/df</i>	6
Mushrooms <i>gf</i>	7
filled w/ Chorizo & Shrimp	
Prawns <i>gf/df</i>	7
Fried Egg's <i>gf/df</i>	4
Caramelised Onions <i>vegan/gf/df</i>	6

## SAUCES

Smokey BBQ <i>gf</i>	1.5
Sweet Chili	1.5
Tomato <i>gf</i>	1.5
Hollandaise <i>gf</i>	3
Garlic Butter <i>gf</i>	3
Smokey Garlic Aioli <i>gf/df</i>	3
House made	
Tartare <i>gf/df</i>	3
House made	
Gravy <i>gf/df</i>	3
House made	
Minted Gravy <i>gf/df</i>	4
House made	
Mushroom <i>gf</i>	4
House made	
Three Peppercorn <i>gf/df</i>	4
House made	

Served from 5-9

## DESIGN YOUR OWN MEAL