

CENTENNIAL COURT RESTAURANT

ENTRÉES

Artisan Bread & Dips GF & Vegan options available	10
Seafood Chowder <i>gf</i> A rich, creamy seafood chowder	16.5
Calamari Salad <i>gf/df</i> Crispy fried calamari & chorizo	12
Cajun Chicken Tenders <i>gf/df</i> w/ sriracha mayo	12.5
Spicy Beef Strips <i>gf/df</i> on a roast vege puree	13
Smoked Pork Ends <i>gf</i> w/ green apple slaw	14
Jackfruit Fritters <i>vegan/gf/df</i> w/ avocado mayo	13

PROTEIN

In-House Smoked

Beef Brisket <i>gf/df</i>	25
Sticky BBQ Baby Back Ribs <i>gf/df</i>	30
King Salmon <i>gf/df</i>	28
Ribeye Steak <i>gf/df</i> Seared to your Choice	28
Sirloin Steak <i>gf/df</i> Seared to your Choice	24
Blue Cod Battered <i>gf/df</i> or Pan-fried <i>gf/df</i>	27
Battered Fish of the Day <i>gf/df</i>	23
Grilled Chicken Breast <i>gf/df</i> w/ satay sauce	25
Harissa Tofu <i>gf/df/vegan</i> Spicy Tofu w/ Quinoa & Chickpea Salad	26
Chef's Special Please ask for the weekly special & price	

SIDES

Garlic Mashed Potato <i>gf</i>	6
Roast Vege Gratin <i>v/gf</i>	6
Edamame Beans <i>vegan/gf/df</i>	6
Broccoli w/ Hollandaise <i>gf</i>	7.5
Roast Vege Medley <i>vegan/df/gf</i>	6
Smoked Carrots w/Orange Glaze <i>v/gf/df</i>	6
Thick Cut Chips <i>gf/df</i>	6
Garden Salad <i>vegan/gf/df</i>	6
Mushrooms filled w/ Chorizo & Shrimp <i>gf/df</i>	7
Prawns <i>gf</i>	7
Fried Egg's <i>gf/df</i>	4

SAUCES

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

Served from 5-9

DESIGN YOUR OWN MEAL