

CENTENNIAL COURT RESTAURANT

ENTRÉES

Artisan Bread & Dips GF & Vegan options available	10
Seafood Chowder <i>gf</i> A rich creamy seafood chowder	17
Calamari Salad <i>gf/df</i> Crispy fried calamari & chorizo	12
Cajun Chicken Tenders <i>gf/df</i> w/ sriracha mayo	12.5
Smoked Pork Ends <i>gf</i> w/ green apple slaw	14
Jackfruit Fritters <i>vegan/gf/df</i> w/ avocado mayo	13

MAINS

Smoked Beef Brisket <i>gf</i> Served with Vege Gratin & Smoked Carrots	37
Smoked Sticky BBQ Baby Back Ribs <i>gf/df</i> Served with Chips & Salad	42
Ribeye Steak <i>gf</i> Served with Mash & Vege Medley	40
Sirloin Steak <i>gf</i> Served with Mash & Vege Medley	36
Blue Cod Battered or Pan-fried <i>gf/df</i> Served with Chips & Salad	39
Battered Fish of the Day <i>gf/df</i> Served With Chips & Salad	34
Grilled Chicken Breast w/ satay sauce <i>gf</i> Served with Mash & Broccoli	37
Harissa Tofu <i>gf/df/vegan</i> Served on Quinoa & Chickpea Salad & Broccoli	32
Chef's Special Please ask for the weekly special & price	

SAUCES

Smokey BBQ <i>gf/df</i>	1.5
Sweet Chilli	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

EXTRAS

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

Served from 5-9