

# CENTENNIAL COURT RESTAURANT

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## ENTRÉES

Cheesy Garlic Bread GF & Vegan options available	14
Seafood Chowder <i>gf</i> A rich creamy seafood chowder	20
Cajun Chicken Strips <i>gf/df</i> w/sriracha mayo	14
Beef Croquettes <i>gf/df</i> w/Beetroot Relish	18
Green Lipped Mussels <i>df/gf</i> Finished in Garlic, Chilli, White Wine & Coconut Cream	20

## MAINS

Smoked Sticky BBQ Pork Ribs <i>gf/df</i> 500grams of succulent Ribs Served with Chips & Salad	42
Ribeye Steak <i>gf/df</i> 260 Grams of steak Served with Chips & Salad Add 3 Tiger Prawns	40 9
Blue Cod Battered <i>gf/df</i> Served with Chips, Salad, Tartare & Lemon	42
Chicken Roulade <i>gf</i> Chicken Breast Stuffed with Feta Sundried Tomato and Roasted nuts wrapped in bacon Served with Gourmet Potato's and salad	40
Lamb Rump <i>gf/df</i> With Gourmet Potato's Seasonal Vege & Red wine jus	46
Wild Mushroom Risotto <i>gf/df/veg</i> With Parmesan & Truffle oil	37

## SAUCES

Tomato <i>gf/df</i>	1.5
Garlic Butter <i>gf</i> House made	3
Aioli <i>gf/df</i> House made	3
Tartare <i>gf/df</i> House made	3
Red Wine Jus <i>gf/df</i> House made	5
Mushroom <i>gf</i> House made	4.5
Peppercorn <i>gf/df</i> House made	4

## EXTRAS

Thick Cut Chips <i>gf/df</i>	8
Garden Salad <i>vegan/gf/df</i>	8
3 Tiger Prawns <i>gf</i>	9
1 Fried Egg <i>gf/df</i>	4
Seasonal Vegetables <i>gf/df</i>	9
Gourmet Potato's with Aioli <i>gf/df</i>	9

Served Mon-Fri  
from 5.00pm-8pm