

Centennial

VINEYARDS
RESTAURANT

FOR THE TABLE

Sourdough bread, extra virgin olive oil,
balsamic glaze (V+)

5p.p.

Crispy shiitake & vegetable dumplings (4),
chilli jam (V+)

20

Warm rosemary & orange infused pitted
olives (GF, V+)

12

Bao bun (2), vegetable fritters, cucumber,
garlic mayonnaise (V)

20

Bao bun (2), Korean BBQ pulled pork
& pickled cucumber

22

Chickpea hummus, Turkish bread, sumac (V+)

16

ENTRÉE

The Centennial Tasting Slate: 5 daily items

27

Seared scallops, corn cream, pickled daikon,
squid ink cracker (GF, DF)

25

Heirloom Beetroot salad,
cauliflower skordalia, capers,
orange & bitter leaves, kalamata soil (GF, V+)

22

Seared Tuna, tomato, sesame soy honey
dressing, crispy noodle (GF, DF)

24

Twice baked Gruyère & spinach soufflé,
parmesan cream, apple salad (V)

24

CHEFS MENU

A glass of bubbles

Sourdough, extra virgin olive oil, balsamic glaze

The Centennial Tasting Slate

Choice of main & dessert

95

(Fillet of beef additional 10pp)

(Petit fours additional 5pp)

MAINS

Slow cooked lamb, prosciutto, capsicum
& tomato peppernata, salsa verde (GF, DF)

47

Fillet of beef, dauphinoise potato,
watercress salad, smoked red chimichurri (GF)

56

Oven roasted Barramundi, sweet potato,

yellow coconut curry sauce,

green banana fritters (GF, DF)

44

Aged duck breast, anise carrot purée,
grilled peach, balsamic & fig glaze (GF, DF)

46

Pumpkin risotto, zucchini flower,
spinach, roasted pumpkin, pepitas (GF, V+)

40

Squid ink linguini, Moreton Bay bug,

shellfish sauce, garlic, chilli

46

SIDES

Fries, aioli (GF, V, DF)

12

Tomato salad, Persian feta, basil oil (GF, V)

14

Dauphinoise potato, truffle oil, parmesan (GF, V)

14

Mix green salad, orange dijon dressing (GF, V+)

12

Steamed broccolini, lemon dressing,
almonds (GF, V+)

14

DESSERT

Baileys Affogato (GF)

19

Raspberry dark chocolate mousse,
yoghurt crisp (GF)

16

Strawberry macaron, creme chiboust,
summer berries (GF)

16

Lime and coconut cheesecake,
rhubarb, mango sorbet (GF, V+)

16

Adora of Sydney hand crafted chocolate
Petit Fours (4)

20

COCKTAILS

Espresso Martini 21

Cucumber Margarita 24

French Martini 21

French Revolution (Mocktail) 14

Grapefruit Fizz (Mocktail) 14

DESSERT WINES

2019 Dolce Classico

22 / 75

2021 Finale Autumn Semillon

15 / 54

BEVERAGES

Flat white, cappuccino, latte, long black,
espresso, piccolo, macchiato, mocha,
hot chocolate

Earl Grey, English breakfast, Irish breakfast,
peppermint, chai, green sencha, chamomile,
pomegranate oolong, white vanilla grapefruit,
spiced plum, apple cinnamon, raspberry mojito

7

GF - GLUTEN FREE | DF - DAIRY FREE | V - VEGETARIAN | V+ - VEGAN
CREDIT CARD SURCHARGE 1% | PUBLIC HOLIDAY SURCHARGE 15%

CENTENNIALVINEYARDSRESTAURANT.COM.AU

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OWNERS: ROBIN & MANDY MURRAY



A DAY ON THE
GREEN

