



CENTRAL HOTEL MENU

SHARES

GARLIC BREAD (v)	9
CHEESY GARLIC BREAD	11
NACHOS (gf) Tortilla chips, Mexican bean & corn salsa, red onion, capsicum, jalapenos & melted cheese with sides of salsa, guacamole + sour cream <i>Add Pulled Pork +6</i>	24
BOWL OF CHIPS (v) with aioli or gravy	10
HALOUMI FRIES with vegan mayo	11

PUB CLASSICS

CHICKEN SCHNITZEL (df) Golden crumbed chicken breast served with chips, salad & gravy	27
CHICKEN PARMIGIANA Classic chicken schnitzel topped with leg ham, napolitana sauce & melted mozzarella cheese with chips & salad	29
RIBS & WINGS BBQ pork ribs & crispy fried chicken wings with onion rings, chips, slaw & a smokey south west BBQ sauce	30

KIDS

ALL SERVED WITH SMALL SALAD

Chicken Nuggets + Chips (df) 12

Fish Battered + Chips (df) 12

Calamari + Chips (df) 12

Spaghetti Bolognese 12

Add Veg +2

SEAFOOD

FISH & CHIPS Spanish Mackerel served grilled or battered with salad, tartare, lemon	29
GRILLED BARRAMUNDI Served with chips and salad and topped with a lime hollandaise	35
BOWL OF PRAWNS (df)(gf)(300g) Chilled, locally caught Queensland prawns, cocktail sauce, lemon	29
FRIED SEAFOOD BASKET Fish, prawns, calamari, scallops, tempura seafood stick, served with chips and tartare sauce	30

SALADS

CALAMARI SALAD (df) 28

Crispy fried szechuan calamari, Asian slaw, snow peas, bean sprouts, spring onions, lime & coriander dressing

PESTO CHICKEN SALAD (gf) 28

Mixed leaves, rocket, roasted capsicum, roasted chicken, red onion, pesto aioli, toasted almonds

THAI BEEF SALAD 29

Marinated beef served with Asian style salad, vermicelli noodles, lime and coriander dressing topped with toasted peanuts

FROM THE GRILL

Steaks served with your choice of sauce: gravy, mushroom, pepper, garlic butter

RUMP 300G (df)(gf) 38

Black onyx marble rump grilled to your liking, served with chips & salad and your choice of sauce

SIRLOIN 250G (df)(gf) 38

100 day, Grain fed sirloin from the Darling Downs, grilled to your liking, served with chips & salad and your choice of sauce

BURGERS

ALL SERVED WITH CHIPS

CENTRAL BURGER 24

Angus beef patty, lettuce, tomato, pickles, beetroot, cheddar cheese, American mustard & tomato sauce

CHICKEN BURGER 24

Grilled chicken, tomato relish, mixed lettuce, tomato and avocado

FISH BURGER 25

Battered mackerel, mixed lettuce, tomato, tartare sauce on toasted Turkish bread

STEAK SANDWICH 24


Grilled wagyu slices, caramelized onion, rocket, parmesan, tomato & smokey bbq sauce on toasted Turkish bread

BURGER ADD-ONS

Gluten free bun +3

Cheddar cheese +2

Vegan Cheese +3



SIDES	Onion rings	5
	Side slaw	5
	Vegetables	5
	Garden Salad	5



10% PUBLIC HOLIDAY
SURCHARGE APPLIED TO FOOD
AND BEVERAGE PURCHASES

PLEASE ORDER
at the kitchen counter

OPEN
Lunch 11.30am - 3.00pm
Dinner 5.00pm - 8.30pm

GOURMET PIZZAS

CHEESY GARLIC PIZZA	17
Roasted garlic oil, mozzarella, sea salt	
MARGHERITA	20
Napolitana sauce, bocconcini, mozzarella, cherry tomato, oregano	
HAWAIIAN	22
Napolitana sauce, ham, pineapple + mozzarella	
PEPPERONI	22
Napolitana sauce, pepperoni, oregano + mozzarella	
SUPREME	26
Napolitana sauce, shaved ham, pepperoni, red onion, capsicum, mushroom, olives, anchovies + mozzarella	
VEGETARIAN	24
Napoli, mozzarella, pumpkin, red onion, mushroom, olives, fetta	
CHICKEN RANCH	25
Napolitana, mozzarella, chicken, crispy bacon, red onion, parmesan, ranch dressing	
MEAT LOVERS	26
Smokey bbq sauce, mozzarella, chicken, pepperoni, bacon, ham + red onion	
PRAWN + PROSCUITTO	29
Basil pesto, mozzarella, prosciutto, prawns, red onion, capsicum, rocket & mayo	
FUNGHI	25
Basil pesto, mozzarella, mushrooms, red onion, cherry tomatoes, fetta, rocket and shaved parmesan	
PIZZA ADD-ONS	
Prawns +5	
Anchovies +2	
Jalapenos +2	
Gluten free base +4	
Dairy free cheese +2	



WINE LIST

	150ml GLASS	BOTTLE
SPARKLING & CHAMPAGNE		
Bilyara Sparkling Brut <i>South Eastern Australia</i>	12	38
Seppelt Prosecco <i>Victoria</i>	12	42
Jansz Premium Cuvee <i>Tasmania</i>	14	52
Veuve Cliquot Champagne NV <i>Champagne, France</i>		140
Mumm Champagne NV <i>Champagne, France</i>		125
WHITE		
Rothbury Estate Sauvignon Blanc <i>South Eastern Australia</i>	9	
Juliet Moscato <i>Victoria</i>	12	44
Petaluma Hanlin Hill Riesling <i>Clare Valley, South Australia</i>	16	60
Innocent Bystander Pinot Gris <i>King Valley, Victoria</i>	14	52
Cape Schanck Pinot Grigio <i>Victoria</i>	12	46
Shaw and Smith Sauvignon Blanc <i>Adelaide Hills, South Australia</i>	15	58
Squealing Pig Sauvignon Blanc <i>Marlborough, New Zealand</i>	13	46
Seppelt The Drives Chardonnay <i>Victoria</i>	12	40
Coldstream Hills Chardonnay <i>Yarra Valley, Victoria</i>	14	56
ROSÉ		
Squealing Pig Rosé <i>South Australia</i>	13	46
Maison AIX Rosé <i>Coteaux d'Aix-en-Provence, France</i>	15	58
RED		
Devil (ish) Pinot Noir <i>Tasmania</i>	13	49
Seppelt The Drives Shiraz <i>Victoria</i>	12	40
Wynns Black Label Shiraz <i>Coonawarra, South Australia</i>	15	56
Ingoldby Cabernet Sauvignon <i>McLaren Vale, South Australia</i>	12	44

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