

MENU

Please
ORDER
at the
kitchen
counter

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	24
BOWL OF CHIPS (v) with aioli or gravy	10
BOWL OF PRAWNS (df)(gf) Locally caught chilled whole prawns with tartare, cocktail sauce & lemon	29

KIDS

Chicken Nuggets + Chips (df)	12
Grilled Chicken + Chips (df)	12
Fish Battered + Chips (df)	12
Calamari + Chips (df) <i>Add Veg +2 or Salad +3</i>	12

SALADS

CALAMARI SALAD (df) Crispy fried lemon pepper calamari, Asian slaw, snow peas, bean sprouts, spring onions, lime & coriander dressing	27
CHICKEN & PROSCIUTTO SALAD (gf) Grilled chicken, prosciutto, wild rocket, semi dried tomatoes, parmesan, Spanish onion & Italian balsamic glaze	27
ROAST VEGGIE SALAD (gf)(v) Roasted broccoli, cauliflower, spicy pumpkin, capsicum & onion, with fetta, rocket + quinoa & zesty vinegarette	25
SALAD ADD-ONS <i>Chicken +7; Squid +7; Fetta +5</i>	

FROM THE GRILL

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

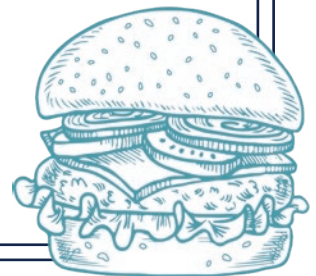
RUMP 300G (df)(gf) Black onyx marble rump grilled to your liking, served with chips & salad and your choice of sauce	38
SCOTCH 250G (df)(gf) Grass fed scotch grilled to your liking, served with chips & salad and your choice of sauce	44

PUB CLASSICS

FISH & CHIPS (df) The Central's legendary battered or grilled North Queensland local wild caught Spanish mackerel with chips, salad, lemon & tartare	29
CHICKEN SCHNITZEL (df) Golden crumbed chicken breast served with chips, salad & gravy	26
CHICKEN PARMIGIANA Classic chicken schnitzel topped with leg ham, napolitana sauce & melted mozzarella cheese with chips & salad	28
RIBS & WINGS BBQ pork ribs & crispy fried chicken wings with onion rings, chips, slaw & a smokey south west BBQ sauce	29

BURGERS

CENTRAL BURGER Angus beef patty, lettuce, tomato, pickles, beetroot, cheddar cheese, American mustard & tomato sauce	20
CRISPY CHICKEN BURGER Crispy fried southern chicken, creamy slaw, cheddar cheese, fried jalapenos, onion rings & chipotle mayo	19
VEGAN BURGER (df)(v) Plant pattie, vegan cheese, lettuce, chipotle vegan mayo, tomato & smokey tomato relish	16
FISH BURGER Grilled Queensland mackerel, rocket, tomato, green tomato relish & tartare	20
STEAK SANDWICH Grilled wagyu slices, caramelized onion, rocket, parmesan, tomato & smokey bbq sauce on toasted Turkish bread	20
BURGER ADD-ONS <i>Chips +4 Gluten free bun +3 Bacon +3 Cheddar cheese +2 Vegan Cheese +3</i>	



SIDES	Chips	4
	Onion rings	5
	Side slaw	3
	Vegetables	5
	Salad	3



CENTRAL HOTEL
PORT DOUGLAS

MENU

GOURMET PIZZAS

Gluten Free Base +4; Dairy Free Cheese +2

CHEESY GARLIC PIZZA	15
Roasted garlic oil, mozzarella, sea salt	
MARGHERITA	16
Napolitana sauce, mozzarella, cherry tomato, oregano	
HAWAIIAN	19
Napolitana sauce, ham, pineapple + mozzarella	
PEPPERONI	19
Napolitana sauce, pepperoni, oregano + mozzarella	
SUPREME	23
Napolitana sauce, shaved ham, pepperoni, red onion, capsicum, mushroom, olives, anchovies + mozzarella	
VEGETARIAN	21
Chipotle spiced oil, mozzarella, spiced roasted pumpkin, red onion, rocket, fetta + chipotle mayo	
BBQ CHICKEN	20
Smokey bbq sauce, roasted chicken, red onion, capsicum, pineapple + mozzarella	
CHICKEN RANCH	22
Napolitana, mozzarella, chicken, crispy bacon, caramelized onion, parmesan, ranch dressing	
MEAT LOVERS	22
Smokey bbq sauce, mozzarella, chorizo, pepperoni, bacon, ham + caramelised onion	
PRAWN + CHORIZO	27
Napolitana sauce, mozzarella, chorizo, prawns, red onion, capsicum, rocket + chipotle mayo	
FUNGHI	21
Garlic oil, mozzarella, mushroom, fetta, caramelised onion, rocket + shaved parmesan	



WINE LIST

SPARKLING & CHAMPAGNE

	150ml GLASS	BOTTLE
Yellowglen Pink 200mL <i>South Eastern Australia</i>		10
Seppelt Prosecco <i>Multi Regional, Victoria</i>	10.5	40
Brown Brothers Prosecco 200mL <i>King Valley, Victoria</i>		10.5
Yellowglen Yellow 200mL <i>South Eastern Australia</i>		10
Wolf Blass Bilyara <i>South Eastern Australia</i>	10	34
Oyster Bay Brut Cuvee <i>Hawke's Bay, New Zealand</i>	12	50
Veuve Champagne NV <i>Champagne, France</i>		130

WHITE

Brown Brothers Moscato Piccolo 200ml <i>South Eastern Australia</i>		10.5
Leo Buring Riesling <i>Eden Valley, South Australia</i>		38
Oyster Bay Pinot Gris <i>Hawke's Bay, New Zealand</i>	11.5	42
The Stag Pinot Grigio <i>Multi Regional, Victoria</i>	10.5	40
821 South Sauvignon Blanc <i>Marlborough, New Zealand</i>	11	36
Hartogs Semillon Sauvignon Blanc <i>South Eastern Australia</i>	10	34
Seppelt The Drives Chardonnay <i>South Eastern Australia</i>	10	34
Petaluma White Label Chardonnay <i>Adelaide Hills, South Australia</i>		54

ROSÉ

Sqealing Pig Rose <i>Marlborough, New Zealand</i>	11.5	40
Domaine de Chatillon Rose <i>Vin De Savoie, France</i>	13.5	48

RED

Cape Schanck Pinot Noir <i>Multi Regional, Victoria</i>	11.5	40
Innocent Bystander Pinot Noir <i>Yarra Valley, Victoria</i>		48
Barossa Valley GSM <i>Barossa Valley, South Australia</i>	12.5	44
Seppelt The Drives Shiraz <i>South Eastern Australia</i>	10	34
Langmeil Prime Cut Shiraz <i>Barossa Valley, South Australia</i>		46
Wynns The Gables Cabernet Sauvignon <i>Coonawarra, South Australia</i>	11	38