

CENTRAL CLUB HOTEL

SNACKS

MARINATED OLIVES (GF,DF)	7	PORK & PISTACHIO TERRINE	22
		w. peach and muscatel chutney & grilled sourdough	
SOURDOUGH (DFO)	7	CROQUETTES (V)	1PC/6 3PC/15
w. whipped butter or extra virgin olive oil		w. potato, parmesan, manchego & romesco sauce	

ENTREES

NATURAL OYSTERS (DF,GF)	5	FRIED CHICKEN (GF,DFO)	15
		w. wasabi mayo & ponzu	
OYSTERS (DF,GF)	7	KINGFISH SASHIMI (GF,DF)	24
w. watermelon & gin granita		w. yuzu kosho oil, watermelon & radish	

PUB CLASSICS

CCH FRIED CHICKEN BURGER (GFO)	25
w. pickled daikon, wasabi mayo & chips	
WAGYU CHEESE BURGER (GFO)	25
w. onion jam, lettuce, CCH burger sauce & chips	
VEGGIE BURGER (GFO)	25
w. onion jam, lettuce, CCH burger sauce & chips	
PUMPKIN STEAK (VE, GF)	26
w. kale, mushrooms, chimichurri & hand-cut chips	
CAESAR SALAD	26
w. Crumbed chicken breast, bacon, sourdough croutons, soft boiled egg & parmesan dressing	
BEER BATTERED FISH & CHIPS	26
w. mushy peas & house made tartare	
CHICKEN SCHNITZEL	26
w. chips, salad & choice of sauce	
CHICKEN PARMA	28
w. shaved ham, napoli, mozzarella, chips & salad	

SIDES

CHIPS & AIOLI (GF,DF,V)	10
SOMERSET FARM SALAD (VE,DF,GF)	13
w. ponzu dressing	
BUFFALO MOZZARELLA PANZANELLA (V)	18
w. heirloom tomato, red onion, olive crumb & sourdough crouton	
SWEET & SOUR ZUCCHINI (V)	16
w. Smoked scamorza & gratin	

PASTA

FETTUCCINE (GFO)	32
w. beef ragu & shaved parmesan	
DUCK RAVIOLI	35
w. brown butter, parmesan foam & duck reduction	
LINGUINE (GFO)	34
w. mussels, pipis & chilli	
PACCHERI (VE)	30
w. burnt tomato, pistachio & eggplant	

GRILL

steaks served with cos salad, hand cut chips & choice of one sauce

250g PORTERHOUSE (GF,DF)	33
Hagen's Organic Butcher, grass fed	
300g HANGAR (GF,DF)	38
Grass fed, organic	
250g SCOTCH FILLET (GF,DF)	57
Grass fed, organic, MB2+	
MARKET FISH	MP
w. agrodolce capsicum & ajo blanco	
EXTRA SAUCE	+3
Red wine jus (GF,DF)	
Chimmichurri (GF,DF)	
Peppercorn (GF,DF)	
Mushroom (GF)	
House Gravy (GF,DF)	

Please note that our menu items may contain allergens or be prepared in kitchens that handle allergenic ingredients, so please inform our staff of any food allergies or dietary restrictions before placing your order.

Menu is subject to seasonal variations.

DIETARY GUIDE: V - Vegetarian VE - Vegan DF - Dairy Free
GF - Gluten Free O - Optional

10% SURCHARGE APPLIES ON SUNDAYS & PUBLIC HOLIDAYS
ADDITIONAL FEES APPLY TO ELECTRONIC TRANSACTIONS:
VISA/MASTERCARD - 1% EFTPOS - 0.5% AMEX 1.35%

CENTRAL CLUB HOTEL

WINE BY THE GLASS

NV	House Prosecco	King Valley, VIC	12/54
'22	House White - Sauvignon Blanc	Multi-Region, VIC	11/49
'22	Miss Zilm Reisling	Clare Valley, SA	13/58
'20	Balgownie Estate Chardonnay	Bendigo, VIC	14/63
'21	Underground Pinot Grigio	Mornington Peninsula, VIC	15/62
'22	Hahndorf Hill Gruner Veltliner	Adelaide Hills, SA	16/72
'21	Turkey Flat Grenache Rosé	Barossa Valley, SA	13/57
'23	Noisy Ritual Chilled Red	Brunswick East, VIC	16/64
'18	House Red - Cabernet Sauvignon	Adelaide Hills, SA	11/49
'21	Underground Pinot Noir	Mornington Peninsula, VIC	14/63
'21	Coates 'The Syrah'	McLaren Vale, SA	14/63
'21	Billy Button Barbera	Alpine Valley, VIC	16/72

BEER

TAP	POT/SCHOONER/PINT	FRIDGE	
HAWKERS - Lager 4.2%	7/11/13 ⁵⁰	NAPOLEONE - Apple Cider 4.5%	9
YOUNG HENRYS - Mid Strength 3.2%	7/11/13 ⁵⁰	3 RAVENS - 'Acid' Original Sour 3.5%	10
GUINNESS - Stout 5%	7 ⁵⁰ /12/14	FELLR - Watermelon Seltzer 4.0%	11
BRIDGE ROAD - Pale Ale 4.8%	8/12/15	YOUNG HENRYS - Hoppy Porter 5.5%	12
BOATROCKER - Raspberry Sour 3.4%	7 ⁵⁰ /11/14 ⁵⁰	BRIDGE ROAD - Ginger Beer 4.0%	12
CARLTON DRAUGHT 4.6%	7 ⁵⁰ /12/14 ⁵⁰	VENTURA - Cucumber & Elderflower	
MOLLY ROSE - Dark Lager 6.5%	8/13 ⁵⁰ /17	Hard Kombucha 5%	12
BRIGHT BREWERY - West Coast IPA 6.6%	9/14/18	DEEDS - 'Rizz' Pink Hard Lemonade 4.4%	13.5

COCKTAILS

SPRITZ davidson plum amaro, soda & sparkling Wine	17	MARGARITA tequila, orange curacao, lime & salt	20
SOUR spirit of choice, whites, citrus & sugar	18	ESPRESSO MARTINI Australian vodka, coffee & salted caramel	20
CLOVER CLUB gin, raspberries, citrus & whites	18	NEGRONI AUSTRALIS gin, rosso vermouth & bitter orange amaro	20
BLOOD & SAND whiskey blend, cherry vermouth & blood orange	18	MAI TAI tiki rum blend, orange curacao, & almond orgeat	20
BLOODY MARY vodka, citrus, dry spice, chilli & tomato juice	19	OLD FASHIONED Australian whiskey, bitters & red wine reduction	22

NON ALCOHOLIC

BRIDGE ROAD "FREE TIME" <0.5%	8	CALM & STORMY	9
HEAPS NORMAL LAGER <0.5%	9	spiced sugar cane, citrus & ginger beer	
ALTINA SANSGRRIA - 250ML	10	QUIET MARY	10
ALTINA LE BLANC SPARKLING - 250ML	10	citrus, dry spice, chilli & tomato juice	
APPLE/ORANGE JUICE	6	BLOOD ORANGE MOCKARITA	10
STRANGELOVE - GINGER/YUZU/GRAPEFRUIT	7	agave nectar, blood orange, citrus & chilli salt	
SPARKLING MINERAL WATER 330ML/750ML	6/9	SOUTHSIDE #0	12
		Lyre's London Dry, citrus & mint	

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SWEETS

PROFITEROLES	1PC/6 3PC/16
w. Mango sorbet, passionfruit & chocolate grenache	
GRILLED PEACHES (VE, GFO)	14
w. sesame ice cream & pistachio soil	
HAZELNUT SEMIFREDDO (GF)	15
w. whiskey meringue & coffee sauce	
CHEESE BOARD (GFØ)	21
w. two cheeses, pickles & toasted sourdough	

STICKIES & FRIENDS

78 Degrees Bitter Orange	Adelaide Hills, SA	9
Unico Zelo Limoncello	Adelaide Hills, SA	10
Poor Toms Imbroglia Amaro	Marrickville, NSW	10
Woodstock Fortified Cab Sauv	McLaren Vale, SA	10
Woodstock Muscat	McLaren Vale, SA	10
Woodstock Fortified Tawny	McLaren Vale, SA	10
Coast & Creek Botrytis	McLaren Vale, SA	10
Hellyers Road Whiskey Cream	Havenview, TAS	12
Turkey Flat Pedro Ximenez	Barossa Valley, SA	16

RECCOMENDED DRAMS

Archie Rose Triple Molasses Rum	Sydney, NSW	15
Morris Rutherglen Single Malt	Rutherglen, VIC	16
Hellyers Road 'The Journeyman'	Havenview, TAS	20

HOT DRINKS

Filter Coffee - Axil Seasonal Espresso	3.5
English Breakfast Tea	3.5
Green Jasmine Tea	3.5

CENTRAL CLUB HOTEL

SNACK MENU

MARINATED OLIVES (GF,DF)	7
CROQUETTES (3PC) w. potato, parmesan, manchego & romesco sauce	15
PORK & PISTACHIO TERRINE w. peach and muscatel chutney & grilled sourdough	22
FRIED CHICKEN w. wasabi mayo & ponzu (GF,DFO)	15
CHIPS & AIOLI (GF,DF,V)	10
CHEESE Served w. accompaniments & sourdough	
Comté - firm, cows milk	12
Délice des Crémiers - soft, cows milk, France	12
All Options	21

CENTRAL CLUB HOTEL

SET MENU

ENTREES

SOURDOUGH (DFO)

w. whipped butter or extra virgin olive oil

CROQUETTES (V)

w. potato, parmesan, manchego & romesco sauce

KINGFISH SASHIMI (GF,DF)

w. yuzu kosho oil, watermelon & radish

MAINS

LINGUINE (GFO)

w. mussels, pipis & chilli

PORTERHOUSE STEAK (GF,DF)

grass fed, organic

cooked medium rare, w. gravy & peppercorn sauce

SIDES

HAND CUT CHIPS

SOMERSET FARM SALAD (VE,DF,GF)

w. ponzu dressing

SWEET

PROFITEROLES

w. mango sorbet, passionfruit & chocolate grenache

