

# CENTRAL CLUB HOTEL

## SNACKS

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<b>MARINATED OLIVES</b> (GF,DF)	7	<b>HOUSEMADE FLATBREAD</b> (V)	11
		w. Baba ghanoush	
<b>SOURDOUGH</b> (DFO)	7	<b>CROQUETTES</b>	1PC/6 3PC/15
w. whipped butter or extra virgin olive oil		w. potato, chorizo & housemade romesco sauce	

## ENTREES

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<b>OYSTERS</b> (DF,GF)	5	<b>FRIED CHICKEN OR CAULIFLOWER</b>	15
w. finger lime-ginger mignonette		w. wasabi mayo & ponzu (GF,DFO)	
<b>STRACCIATELLA</b>	18	<b>PORK &amp; PISTACHIO TERRINE</b>	22
w. Jerusalem artichoke, charred leek & pine nuts		w. peach and muscatel chutney & grilled sourdough	
		<b>KINGFISH SASHIMI</b> (GF,DF)	24
		w. yuzu kosho oil, pears & radish	

## PUB CLASSICS

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<b>VEGGIE BURGER</b> (V, GFO)	25
w. onion jam, lettuce, CCH burger sauce & chips	
<b>CCH FRIED CHICKEN BURGER</b> (GFO)	25
w. pickled daikon, wasabi mayo & chips	
<b>WAGYU CHEESE BURGER</b> (GFO)	25
w. onion jam, lettuce, CCH burger sauce & chips	
<b>PUMPKIN STEAK</b> (VE, GF)	26
w. kale, mushrooms, chimichurri & hand-cut chips	
<b>BEER BATTERED FISH &amp; CHIPS</b>	26
w. mushy peas & house made tartare	
<b>CHICKEN SCHNITZEL</b>	26
w. chips, salad & choice of sauce	

<b>CHICKEN PARMA</b>	28
w. shaved ham. Napoli. mozzarella. chips & salad	

## SIDES

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<b>CHIPS &amp; AIOLI</b> (GF,DF,V)	10
<b>SOMERSET FARM SALAD</b> (VE,DF,GF)	13
w. ponzu dressing	
<b>PANZANELLA</b> (VE)	15
w. Hierloom tomato, red onion, olive crumb & sourdough crouton	
<b>GRILLED BROCCOLINI</b> (V,DFO,GF)	16
w. goat's cheese & roast macadamia	

## GRAZING

Served w. accompaniments & sourdough

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<b>Truffle Salami</b> - Italian truffle, Australian pork	12
<b>Jamon Serrano Reserv</b> - 20 months cured	12
<b>Comté</b> - Firm, Cows milk	12
<b>Gorgonzola Piccante DOP</b> - Blue, Cows Milk	12
<b>ALL OPTIONS</b>	44

## PASTA

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<b>FETTUCCINE</b> (GFO)	32
w. beef ragu & shaved parmesan	
<b>DUCK RAVIOLI</b>	35
w. Brown butter, parmesan foam & duck reduction	
<b>SQUID INK LINGUINE</b> (GFO)	36
w. swimmer crab, prawn bisque, fennel & chilli	
<b>BEETROOT RISOTTO</b> (VE)	30
w. cashew cream & crispy thyme	

## GRILL

served w. cos salad, hand cut chips & choice of sauce

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<b>300g HANGAR</b> (GF,DF)	33
Grass fed, organic	
<b>250g PORTERHOUSE</b> (GF,DF)	38
Hagen's Organic Butcher, grass fed	
<b>250g/350g SCOTCH FILLET</b> (GF,DF)	42/57
Grass fed, organic, MB2+	
<b>250g EYE FILLET</b> (GF,DF)	50
O'Connor Farm, grass fed	
<b>MARKET FISH</b>	MP
w. sauteed chickory, saffron sauce & Jerusalem artichoke	
<b>SAUCES</b>	+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.

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

10% SURCHARGE APPLIES ON SUNDAYS & PUBLIC HOLIDAYS

# CENTRAL CLUB HOTEL

## WINE BY THE GLASS

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NV	Twiggy Blanc de Blanc	McLaren Flat, SA	12/54
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
'21	Turkey Flat Grenache Rosé	Barossa Valley, SA	13/57
'19	House Red - Shiraz	Barossa Valley, SA	11/49
'21	Underground Pinot Noir	Mornington Peninsula, VIC	14/63
'21	Coates 'The Syrah'	Langhorne Creek, SA	14/63
'21	Billy Button Barbera	Alpine Valley, VIC	16/72

## BEER

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TAP	POT/SCHOONER/PINT	FRIDGE	
Bright Brewery - Lager 4.50%	6 <sup>50</sup> /10/12 <sup>50</sup>	Napoleone Apple Cider 4.5%	9
Young Henrys Mid Strength 3.2%	6 <sup>50</sup> /10/12 <sup>50</sup>	3 Ravens "Acid" Original Sour 3.5%	10
Young Henrys Pale Ale 3.5%	7/10 <sup>50</sup> /13	Fellr Passionfruit Seltzer 4.0%	11
3 Ravens 'Xtra' - XPA 4.20%	7/10 <sup>50</sup> /13	Fellr Watermelon Seltzer 4.0%	11
Guinness Stout 5%	7 <sup>50</sup> /12/14	Young Henrys Hoppy Porter 5.5%	12
Carlton Draught 4.6%	7 <sup>50</sup> /12/14 <sup>50</sup>	Bridge Road Ginger Beer 4.0%	12
Bonehead Red Ale 4.7%	7 <sup>50</sup> /12/14 <sup>50</sup>	Ventura Elderflower and Cucumber	
Bonehead NEIPA 6.5%	9 <sup>50</sup> /13 <sup>50</sup> /16	Hard Kombucha 5%	12

## COCKTAILS

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<b>SPRITZ</b>	17	<b>MARGARITA</b>	20
Davidson Plum Amaro, Soda & Sparkling Wine		Tequila, Orange Curacao, Lime & Salt	
<b>SOUR</b>	18	<b>ESPRESSO MARTINI</b>	20
Spirit of choice, Whites, Citrus & Sugar		Australian Vodka, Coffee & Salted Caramel	
<b>CLOVER CLUB</b>	18	<b>NEGRONI AUSTRALIS</b>	20
Gin, Raspberries, Citrus & Whites		Gin, Rosso Vermouth & Bitter Orange Amaro	
<b>BLOOD &amp; SAND</b>	18	<b>MAI TAI</b>	20
Whiskey Blend, Cherry Vermouth & Blood Orange		House Rum Blend, Orange Curacao, & Almond Orgeat	
<b>BLOODY MARY</b>	19	<b>OLD FASHIONED</b>	22
Vodka, Citrus, Dry Spice, Chilli & Tomato Juice		Australian Whiskey, Bitters & Red Wine Reduction	

## NON ALCOHOLIC

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Bridge Road "Free Time" <0.5%	8	<b>CALM &amp; STORMY</b>	9
Sobah Lemon Aspen Pilsner <0.5%	10	Spiced Sugar Cane, Citrus & Ginger Beer	
Altina Sansgria - 250ml	10	<b>QUIET MARY</b>	10
Altina Le Blanc Sparkling - 250ml	10	Citrus, Dry Spice, Chilli & Tomato Juice	
Apple/Orange Juice	6	<b>BLOOD ORANGE MOCKARITA</b>	10
Strangelove - Ginger/Yuzu/Grapefruit	7	Agave Nectar, Blood Orange, Citrus & Chilli Salt	
Sparkling Mineral Water 330ml/750ml	6/9	<b>SOUTHSIDE #0</b>	12
		Lyre's London Dry, Citrus & Mint	

# CENTRAL CLUB HOTEL

## SWEETS

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<b>PROFITEROLES</b>	<b>1PC/6 3PC/16</b>
w. vanilla-mascarpone custard, strawberry coulis	
<b>CHOCOLATE MOUSSE</b> (VE, GFO)	<b>14</b>
w. coconut snow, amarene cherries	
<b>WHITE CHOCOLATE &amp; HAZELNUT FLOURLESS CAKE</b> (GF)	<b>15</b>
w. smoked chantilly cream, blueberry sorbet	
<b>CHEESE BOARD</b> (GFØ)	<b>21</b>
w. two cheeses, pickles & toasted sourdough	

## STICKIES & FRIENDS

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78 Degrees Bitter Orange	Adelaide Hills, SA	9
Unico Zelo Limoncello	Adelaide Hills, SA	10
Poor Toms Imbroglia Amaro	Marrickville, NSW	10
Woodstock Old 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

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Morris Rutherglen Single Malt	Rutherglen, VIC	16
Starward Solera Single Malt	Rutherglen, VIC	21
Archie Rose Smoked Heritage Rye	Sydney, NSW	23

## HOT DRINKS

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

