

TAPAS

Reccommended serving for 2 people is 3-4 dishes

Grilled Ciabatta GFA Served with Whipped Herb & Garlic Butter	\$15
Crispy Ciabatta GFA Served with Smashed Avocado, Honey Glazed Cashews & Feta	\$19
Baked Brie GFA Served with Maple Butter & Balsamic Strawberries & Toasted Ciabatta	\$19
Lamb Loin GF	\$21
Served with Dukkah Spiced Yoghurt, Pomegranate & Herbs Porcinni Mushroom & Shiraz Arancini V Served with Blistered Cherry Tomatoes, Parmesan & Balsamic Aioli	\$18
Loaded Potato Skins GFA Served with Caramelized Onion, Crispy Bacon, Cheese, Sour Cream & Sweet Chilli Sauce	\$20
Vegan Spring Rolls VG Served with Sweet Chilli Soy Sauce	\$18
Salt & Pepper Barramundi Tacos DF	\$19
Served with Mixed Leaves, Orange, Avocado & Kewpie Mayo 5 Spiced Crispy Pork Belly GF/DF	\$20
Served with Thai Chilli Jam & Fried Eshallots Mongolian Beef Spring Rolls	\$18
Served with Chinese BBQ Sauce Salt & Pepper Squid GFA Served with House Tartare	\$18
BBQ Pulled Pork Sliders	\$18
Served with Pickled Cabbage, Liquid Cheddar & Onion Rings Brisket Sliders	\$21
Served with Chipotle Mayo & Jalapeno Relish Satay Chicken Skewers	\$19
Served with Coconut Satay Sauce & Crushed Peanuts Southern Fried Sticky Chicken GF	\$18
Served with Bacon Jam & Garlic Aioli Crispy Prawn Gyoza	\$21
Served with Kewpie, Wakimi & Teriyaki Buffalo Chicken Crispy Tacos	\$18
Served with Smashed Avocado, Salad Greens & House Ranch Smokey Jalapeno BBQ Wings GF/DF	\$18
Served with Crispy Onions Korean BBQ Pork Belly	\$20
Served with Radish Kim Chi, Sesame & Kewpie	
Grilled Prawns GF/DF Served with New Orleans Style Tomato & Okra Sauce	\$22



MAINS	The Market Control of the State Control of the Stat
Chicken Schnitzel	\$25.90
Herb & Parmesan House-crumbed 300g chicken breast. Served with salad, chips & gravy Parmigiana Topper Neapolitan sauce, Pancetta, Buffalo Mozzarella	\$29.90
Southern Chicken Stacker Buttermilk chicken, Bacon, Cheddar, Salad Leaves, Pickles & Chipotle Sauce	\$28.90 GFA + \$3
Minced Brisket Burger 250g Minced Brisket Pattie, American Cheese, Jalapenos, Onion Rings, Bacon & BBQ Sauce	\$26.90 GFA + \$3
Zaa'tar Lamb Back Strap GF Served with Roasted Chat Potatoes, Garlic, Buttered Greens & Grainy Mustard Jus	\$47.90
Australian Barramundi Fillet GF Served with Crispy Potatoes, Greens, Pomegranate and burnt Lemon Butter	\$39.90
250g Nolans Private Selection Scotch Fillet GF Lockyer Valley, Queensland Cooked to your liking, Served with Chips and Salad and your choice of Sauce	\$42.90
400g Nolans Private Selection Scotch Fillet GF Lockyer Valley, Queensland Cooked to your liking, Served with Chips and Salad and your choice of Sauce	\$59.90
Co Je Je Je Ca	
SIDES	
Chips V/GF/DF Served with house-made aioli	\$12.90
Wedges V	\$15.90
Served with sweet chilli sauce & sour cream Loaded Fries	\$21.90
Served with crispy pork belly, bacon, chorizo, Smokey BBQ, ranch & liquid cheddar	4 21130
(A M A A A A A A A A A A A A A A A A A A	
SAUCES	in the second

Gravy \$2 Creamy Garlic, Green Peppercorn, Mushroom, Diane \$3

V = Vegetarian | VG = Vegan | VGA = Vegan Option Available | GF = Gluten Free | GFA = Gluten Free Option Available DF = Dairy Free | DFA = Dairy Free Option Available



KIDS MENU

All kids meals come with a juice and ice cream

Chicken Nuggets & Chips Cocktail Fish & Chips Chicken & Cheese Burger & Chips 150g Chicken Schnitzel

ALL \$15

DESSERTS

Sticky Date Pudding

\$15.90

Served with Butterscotch Sauce & Rum and Rasin Ice Cream

Ice Cream Sundae

\$15.90

Served with Macadamia Short Bread Crumb, Salted Caramel Ice Cream, Belgium Chocolate Ice Cream, Vanilla Bean Ice Cream, Chocolate Shavings and Strawberries



THE CENTRAL

BAR & KITCHEN