



Restaurant & Function Centre

### Stuzzichini

**Pane Fritto** is our rustic house made bread dough, fried & served with extra virgin olive oil, balsamic dip & sea salt 8 (v)

**Garlic Focaccia** 8 (v)

**Smoked Salmon Bruschetta** with aioli, capers, dill & red onion 15.5

Pan fried field **Mushrooms & Garlic Bruschetta** 10 (v)

**Pizza** with Parma prosciutto, mozzarella & Napoli sauce 17

**Pizza** with pressed garlic, pomodoro & mozzarella 16 (v)

**Antipasto Platter** of San Danielle prosciutto, Sopressa della Nonna, chorizo & provolone, stuffed fried Sicilian queen olives, roasted red capsicum & pane 18 / 26 (gf)

### Primi

Traditionally Italian **Carpaccio**, wafer thin slices of raw beef fillet drizzled with garlic truffle oil, lemon juice, cracked pepper, baby capers, parmesan & rocket salad 18 / 26 (gf)

Golden Crunchy **Arancini** mushroom risotto balls with spicy pomodoro & fresh rocket 13 / 20 (v)

Barramundi & tiger prawn **Arancini** served with pesto aioli 18 / 24

**Half Shell Scallops** with ginger, garlic, chilli & soy cream sauce 23 / 32 (gf)

Crunchy Granchio golden fried salt & pepper **Soft Shell Crab** with a caramelised onion relish 20 / 28 (gf)

**Sizzling Prawns** with garlic & chilli, spring onions & pomodoro served with charred ciabatta 24.5 (gf)

**Narooma Oysters** (6/12) Natural 19 / 31 (gf) Kilpatrick 20 / 32 (gf)

### Pasta

Hand rolled **Cannelloni** filled with creamy ricotta & baby spinach in a delicate béchamel & pomodoro sauce 19 / 23 (v)

**Penne** alla crema bianco, prawns, smoked salmon & strips of oven roasted capsicum 24 / 29

Angel hair **Tagliarini** with extra virgin olive oil, prawns, chilli & rocket 22 / 27

**Spaghetti** with prawns cooked in chilli, garlic, butter, oil & pomodoro 22 / 27

**Nonna's Spaghetti** served with slow braised veal mince ragu, pomodoro puree, garden herbs & spices 21 / 25

**Risotto** with chicken breast fillet, roasted butternut pumpkin, sage & garlic 20 / 25 (gf)

## House Made Gnocchi

Soft blue swimmer **Crab** claw meat, chilli, garlic & rocket 24 / 29

**Quattro Formaggi**, Parmesan, Swiss, Provolone & Mozzarella in pomodoro & cream 22 / 26 (v)

Slow cooked **Duck** ragu with pomodoro & Italian garden herbs 23 / 28

## Pesce

Lightly grilled, crispy skin fillet of **Salmon** served with baked potato & salsa verde 38 (gf)

Char grilled **Fish of the day** with King prawns, white wine & lemon butter sauce 39 (gf)

**Frutti di Mare Platters** with Moreton bay bugs, king prawns, grilled fish fillet, Kilpatrick oysters, half shell scallops, crispy soft shell crab served with a spicy ginger, garlic, chilli & soy cream sauce. (gf)  
for one 58 for two 114 for four 224

## Carne e Pollo

Braised **Lamb Shank** on potato puree, green beans & red wine jus 38 (gf)

Our **Vitello Scallopini** is pan fried veal with a lemon, cream & mushroom sauce  
Served on scallop potatoes 36 (gf)

Free range **Chicken Breast** stuffed with a fresh basil, sundried tomato & goat's cheese pesto  
on potato puree with broccolini & port jus, 35 (gf)

Veal **Osso Bucco** with seasoned pomodoro & vegetable mirepoix  
Served on potato puree 34 (gf)

Slow cooked **Rabbit** with olives, rosemary, garlic & white wine sauce  
Served on soft polenta 38 (gf)

Grasslands Premium **Beef Tenderloin** w Camembert cheese & Montepulciano jus 42 (g,f)

## Contorni e Insalata

Steamed fresh **Seasonal Vegetables** with garlic & virgin olive oil 13.5 (gf/v)

Centro's home cut **Chips** tossed with Italian herbs, parsley & parmesan 12 (gf/v)

**Tuscan Insalata** with mixed leaves, tossed in balsamic & olive oil, roasted peppers,  
Kalamata olives, prosciutto, sun dried tomatoes, parmesan & grilled pane 15 (gf)

**Wild Rocket, Radicchio & Fennel** with balsamic vinegar, extra virgin olive oil & shaved parmesan 13 (gf/v)

(gf) Gluten free option available please inform waiter (v) Vegetarian  
Vegan options can also be created with some of our meals