



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 16

Pan fried field **Mushrooms & Garlic Bruschetta** 12 (v)

**Pizza** with Parma prosciutto, mozzarella & Pomodoro 17

**Antipasto Platter** of San Danielle prosciutto, chorizo, smoked Fior Di latte Stuffed fried Sicilian queen olives & charred pane 16/26

### Primi

Traditionally Italian **Carpaccio**, wafer thin slices of raw beef fillet, 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 14/22 (v)

**Half Shell Scallops** with ginger, garlic, chilli & soy cream sauce 24/42 (gf)

Fried salt & pepper **Baby Calamari** w rocket salad & Aioli 18/26 (gf)

**Sizzling Prawns** with garlic & chilli, spring onions & pomodoro served with charred ciabatta 26 (gf)

**Narooma Oysters** (6/12) Natural 20/32 (gf) Kilpatrick 22/34 (gf)

### Pasta

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

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, sautéed button mushroom & 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

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, 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 & red wine jus 38 (gf)

Our **Vitello Scallopini** is pan fried veal with a lemon, cream & mushroom sauce

Served on scalloped potatoes 37 (gf)

Free range **Chicken Breast Florentine** stuffed with baby spinach & ricotta wrapped in prosciutto

Served on potato puree with white wine & garlic butter sauce 37 (gf)

Crispy skin **Duck Breast** prepared medium

served on soft polenta & port jus 42

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 lemon, olive oil & garlic vinaigrette, seedless Kalamata olives, prosciutto, sun dried tomatoes, parmesan & grilled pane 16 (gf)

**Wild Rocket & Radicchio** with a lemon, extra virgin olive oil & garlic vinaigrette & 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