



Restaurant & Function Centre

### Stuzzichini

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

**Garlic Foccacia** 8 (v)

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

**Antipasto** of San Danielle prosciutto, chorizo, smoked Fior Di latte  
Stuffed fried Sicilian queen olives & charred pane 18/26

### Primi

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

Golden Crunchy **Arancini Mushroom** risotto balls with spicy pomodoro & fresh rocket 16/ 24 (v)

Slow cooked **Lamb & baby Pea Arancini** with aioli & red chard 18/ 28 (v)

Fried salt & pepper **Baby Calamari** w rocket salad & Aioli 18/28 (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)

Our **Spaghetti Vongole** with sautéed onion, olive oil, clams, chilli & garlic 24/29

**Spaghetti** with **Prawns** cooked in chilli, garlic, olive oil & pomodoro 22/27

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

**Risotto** with chicken breast, sautéed button mushroom & garlic 20/ 25 (gf)

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

## 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 24 / 29

## Pesce

### Fish of the day

Please ask your food attendant M/V

**Frutti di Mare Platters** with Moreton bay bugs, king prawns, calamari, grilled fish fillet, Kilpatrick oysters, & half shell scallops, served with a spicy ginger, garlic, chilli & soy cream sauce. (gf)

for one 68 for two 129

## Carne e Pollo

Our **Vitello Scallopini** is pan fried veal with a lemon, cream, garlic & mushroom sauce served on scalloped potatoes 38 (gf)

Free range **Chicken Breast Florentine** stuffed with baby spinach & ricotta wrapped in prosciutto Served on potato puree with white wine & garlic butter sauce 38 (gf)

Grasslands Premium **Beef Tenderloin** w Montepulciano jus served on scalloped potatoes 43 (g.f)

## Contorni e Insalata

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

Roasted **Rosemary & Garlic Potatoes** 13.5 (gf/v)

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

**Tuscan Insalata** of mixed leaves, lemon, olive oil & garlic vinaigrette, seedless Kalamata olives, prosciutto, sun dried tomatoes, parmesan & charred pane 16 (gf)

**Wild Rocket** with a lemon, extra virgin olive oil & garlic vinaigrette & shaved parmesan 13 (gf/v)

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