

CENTRAL CLUB HOTEL

SNACKS

MARINATED OLIVES (GF,DF)	7	DUCK & PRUNE TERRINE	22
		w. peach and muscatel chutney & grilled sourdough	
SOURDOUGH (DFO)	7	CROQUETTES (V)	1PC/6 3PC/15
w. whipped butter or extra virgin olive oil		w. potato, parmesan, manchego & romesco sauce	

ENTREES

LAMB SKEWERS	2PC/17	FRIED CHICKEN (GF,DFO)	15
w. house made flat bread & chimichurri		w. wasabi mayo & ponzu	
OYSTERS (DF,GF)	6	KINGFISH SASHIMI (GF,DF)	25
w. ginger and finger lime mignonette		w. yuzu kosho oil, marinated pear & radish	

PUB CLASSICS

FRIED CHICKEN BURGER (GFO)	25
w. pickled daikon, tomato, wasabi mayo & chips	
WAGYU CHEESE BURGER (GFO)	25
w. onion jam, lettuce, tomato, house burger sauce & chips	
VEGGIE BURGER (V, GFO)	25
w. onion jam, lettuce, tomato, house burger sauce & chips	
PUMPKIN STEAK (VE, GF)	26
w. kale, mushrooms, chimichurri & hand-cut chips	
CAESAR SALAD	26
w. crumbed chicken breast, bacon, sourdough croutons, soft boiled egg & parmesan dressing	
BEER BATTERED FISH & CHIPS	26
w. mushy peas & house made tartare	
CHICKEN SCHNITZEL	26
w. chips, salad & choice of sauce	
CHICKEN PARMA	28
w. shaved ham, napoli, mozzarella, chips & salad	

SIDES

CHIPS & AIOLI (GF,DF,V)	10
SOMERSET FARM SALAD (VE,DF,GF)	13
w. ponzu dressing	
GRILLED BROCCOLINI (V, GF, VGO)	16
w. mozzarella cream and roasted macadamia	

PASTA

FETTUCCINE (GFO)	32
w. beef ragu & shaved parmesan	
DUCK RAVIOLI	35
w. brown butter, parmesan foam & duck reduction	
OCTOPUS RIGATONI (GFO)	38
w. braised octopus, kalamata olives and napoli sauce	
CAVATELLI (VE)	30
w. sautéed mushroom medley & chestnuts	

GRILL

Steaks served with cos salad, hand cut chips & choice of one sauce	
250g PORTERHOUSE (GF,DF)	35
Hagen's Organic Butcher, grass fed	
300g HANGAR (GF,DF)	38
Grass fed, organic	
250g SCOTCH FILLET (GF,DF)	57
Grass fed, organic, MB2+	
MARKET FISH	MP
<i>See specials board</i>	
EXTRA SAUCE	+3
Red wine jus (GF,DF)	
Chimichurri (GF,DF)	
Peppercorn (GF,DF)	
Mushroom (GF)	
House Gravy (GF,DF)	

10% SURCHARGE APPLIES ON SUNDAYS & PUBLIC HOLIDAYS
 ADDITIONAL FEES APPLY TO ELECTRONIC TRANSACTIONS:
 VISA/MASTERCARD - 1% EFTPOS - 0.5% AMEX 1.35%

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.

Menu is subject to seasonal variations.

DIETARY GUIDE: V - Vegetarian VE - Vegan DF - Dairy Free

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WINE BY THE GLASS

NV	House Sparkling	Multi-Region, VIC	11/49
NV	House Prosecco	King Valley, VIC	12/54
'21	House White - Eleni Sauvignon Blanc	Multi-Region, VIC	11/49
'23	Miss Zilm Riesling	Clare Valley, VIC	13/58
'21	Balgownie Estate Chardonnay	Bendigo, VIC	14/63
'22	Underground Pinot Grigio	Mornington Peninsula, VIC	15/67
'23	Turkey Flat Grenache Rosé	Barossa Valley, SA	13/58
'23	Thick as Thieves 'Winter' Shiraz Rosé	Yarra Valley, VIC	13/58
'23	House Red - Vicious Vino Rosso Rosso	Yarra Valley, VIC	11/49
'22	Singlefile Pinot Noir	Pemberton, WA	14/63
'22	Nomads Garden Pinot Meunier	Alpine Valley, VIC	13 ⁵⁰ /59
'21	Coates 'The Syrah'	McLaren Vale, SA	14/63
'20	Buckshot Vineyard Primitivo	Heathcote, VIC	15/67

BEER

TAP	POT/SCHOONER/PINT	FRIDGE	
HAWKERS - Lager 4.2%	7/11/13 ⁵⁰	NAPOLEONE - Apple Cider 5%	9
HAWKERS - Pale 4.8%	7 ⁵⁰ /12/14 ⁵⁰	FELLR - Watermelon Seltzer 4.0%	11
GUINNESS - Stout 4.2%	7 ⁵⁰ /12/14	BRIDGE ROAD - Ginger Beer 4.0%	12
CARLTON DRAUGHT - 4.6%	7 ⁵⁰ /12/14 ⁵⁰	VENTURA - Hard Kombucha 5%	12
DEEDS - Strawberry & Guava Sour 4%	7 ⁵⁰ /12/14 ⁵⁰	DEEDS - 'Rizz' Pink Hard Lemonade 4.4%	13 ⁵⁰
MOLLY ROSE - Hazy Lemon Ale 4.2%	9/13 ⁵⁰ /17 ⁵⁰	3 RAVENS - 'Acid' Original Sour 3.5%	10
BOATROCKER - 'Conehead' IPA 6.2%	9/13 ⁵⁰ /17 ⁵⁰	YOUNG HENRYS - Hoppy Porter 5.5%	12
HAWKERS - Stout 5.4%	7 ⁵⁰ /12/14 ⁵⁰		

COCKTAILS

SPRITZ davidson plum amaro, soda & sparkling wine	17	MARGARITA tequila, orange curacao, lime & salt	20
SOUR spirit of choice, whites, citrus & sugar	18	ESPRESSO MARTINI Australian vodka, coffee & salted caramel	20
CLOVER CLUB gin, raspberries, citrus & whites	18	NEGRONI AUSTRALIS gin, rosso vermouth & bitter orange amaro	20
BLOOD & SAND whiskey blend, cherry vermouth & blood orange	18	MAI TAI tiki rum blend, orange curacao, & almond orgeat	20
BLOODY MARY vodka, citrus, dry spice, chilli & tomato juice	19	OLD FASHIONED Australian whiskey, bitters & red wine reduction	22

NON ALCOHOLIC

BRIDGE ROAD "FREE TIME" <0.5%	8	CALM & STORMY	9
HEAPS NORMAL LAGER <0.5%	9	spiced sugar cane, citrus & ginger beer	
GUINNESS 0.0	12	QUIET MARY	10
ALTINA SANSGRIA - 250ML	10	citrus, dry spice, chilli & tomato juice	
ALTINA LE BLANC SPARKLING - 250ML	10	BLOOD ORANGE MOCKARITA	10
APPLE/ORANGE JUICE	6	agave nectar, blood orange, citrus & chilli salt	
STRANGELOVE - GINGER/YUZU/GRAPEFRUIT	7	SOUTHSIDE #0	12
SPARKLING MINERAL WATER 330ML/750ML	6/9	Lyre's London Dry, citrus & mint	