

SIDES

BOWL OF CHIPS	9
BOWL OF WEDGES	12
SEASONAL VEGETABLES	9
SWEET POTATO MASH	8
GARDEN SALAD	7
MAYOs 2	
ORIGINAL • GARLIC AIOLI	
LEMON AIOLI • CHIMI MAYO	
SNEAKY SAUCE	
GRAVYs 3	
ORIGINAL	
PEPPER	
MUSHROOM	

SENIORS

All meals served with chips and salad or vegetables unless marked *

CHICKEN SCHNITZEL W/ GRAVY	20
CHICKEN PARMIGIANA	20
FISH & CHIPS	20
SALT & PEPPER CALAMARI gf*	20
200G PORTERHOUSE STEAK gf*	28
MUSHROOM RISOTTO* gf* v*	20
KRANSKY & MASH* gf*	20

VEGETARIAN

This selection of items are available vegetarian upon request while ordering.

CRUMBED CAMEMBERT	17
CAULIFLOWER CROQUETTES	18
BRUSCHETTA	17
CHEESY GARLIC BREAD	15
MAC & THREE CHEESE	16
VEGETARIAN BURGER	23
EGGPLANT PARMIGIANA	28
PUMPKIN RAVIOLI	27
MUSHROOM RISOTTO	26
VEGGIE SALAD	26
Mixed lettuce tossed with grilled pumpkin, roasted capsicum & sundried tomatoes	
THAI SALAD W/ NO BEEF	26

KIDS

All meals served with chips and tomato sauce

KIDS CALAMARI gf*	14
KIDS NUGGETS	14
KIDS FISH	14
KIDS SCHNITZEL	14
KIDS PARMA	14
KIDS BURGER	14
ADD SALAD OR VEGETABLES	2

GLUTEN FREE

This selection of items are available gluten free upon request while ordering.

CALAMARI ENTREE	18
BEEF BURGER W/ GF BUN	21
AUSSIE LOT BURGER W/ GF BUN	28
GRILLED FISH OF THE DAY	28
CALAMARI MAIN	28
BLACK ANGUS PORTERHOUSE	42
CHIMICHURRI KANGAROO	31
MUSHROOM RISOTTO	26
ADD GRILLED CHICKEN PIECES +4	
MANGO CHILLI CHICKEN SALAD	26
THAI BEEF SALAD	27



Established in 1855, The Central Hotel has been servicing Beaconsfield for over 165 years.

This menu is an ode to the food and culture of Australian pubs, past, present and beyond.

Using uniquely Australian ingredients and produce sourced from exceptional suppliers, this menu is full of pub classics with an Aussie twist.

SUMMER 24/25



ENTRÉE

BRUSCHETTA	17
Diced tomato, onion, EVOO and basil layered on a garlic french roll finished with a drizzle of sticky balsamic glaze	
CHEESY GARLIC BREAD	15
Oven baked white French roll with garlic butter topped with melted cheese and drizzled with sticky balsamic glaze	
ADD BACON & CHILLI	+5
CRUMBED CAMEMBERT W/ CRANBERRY JAM	17
Deep fried camembert cheese served with cranberry jam	
CAULIFLOWER & LEEK CROQUETTES W/ CHIMICHURRI MAYO	18
Crunchy and gooey croquettes served with a zesty housemade chimichurri mayonnaise	
SMOKED CHEESE KRANSKY W/ SMOKEY TOMATO RELISH	14
Smoked cheese and pork kransky, grilled on the flattop and served with a housemade smokey tomato relish	
LEMON MYRTLE SALT & PEPPER CALAMARI	18
Flash fried calamari, tossed in Chef's sea salt, lemon myrtle and pepper spice blend, served with lemon aioli	
POPCORN CHICKEN	16
Bite size pieces of buttermilk fried chicken served with our house spicy mayo, garnished with spring onion and fresh red chilli	
MAC & THREE CHEESE	16
Classic baked macaroni pasta and a three-cheese sauce mix	
MAKE IT SPICY (ADD JALAPEÑOS & HOT SAUCE)	+2
CHICKEN WINGS (6)	14
Choice of smokey BBQ sauce or spicy buffalo sauce	
12 WINGS	22
24 WINGS	35

BURGER

BEEF BURGER	23	AUSSIE WITH THE LOT	28
120gm 100% Australian beef pattie, melted American cheddar, smoked bacon, lettuce, onion, pickles and 'sneaky' sauce served with chips		120gm 100% Australian beef pattie, melted American cheddar, tomato, lettuce, onion, beetroot, grilled pineapple, smokey bacon and tomato sauce, served with chips	
MAKE IT A DOUBLE (ADD PATTIE, MELTED CHEESE)	+6	GLUTEN FREE BUN	+2
CHICKEN BURGER	24	VEGETARIAN BURGER	23
Fried buttermilk chicken breast topped with American cheddar, crunchy slaw, jalapeños and 'sneaky' sauce, served with chips		Crispy vegetable pattie topped with tomato relish, lettuce, onion and American cheddar, served with chips	
ADD BACON	+4		

MAIN

CHICKEN SCHNITZEL	26
Crumbed chicken schnitzel served with a lemon wedge, original gravy and choice of sides	
CHICKEN PARMIGIANA	29
Crumbed chicken schnitzel topped with locally sourced smoked ham, housemade napoli sauce and melted three-cheese mix served with choice of sides	
EGGPLANT PARMIGIANA	28
Crumbed chunky slice of fresh eggplant topped with housemade napoli sauce and melted three-cheese mix served with choice of sides	
FISH OF THE DAY	28
Seasonal fish, grilled or fried served with a side of tartare sauce, lemon wedge and choice of sides	
LEMON MYRTLE CALAMARI	28
Flash fried calamari pieces tossed through a lemon myrtle spiced salt and pepper mix, served with a choice of sides	
CHIMICHURRI KANGAROO	31
Gourmet selected kangaroo fillet, cooked medium, served with balsamic roasted beetroots, sweet potato mash and topped with chimichurri	
300GM BLACK ANGUS PORTERHOUSE	42
House butchered porterhouse steak, 300gm, cooked to your liking, served with a choice of sides and chimichurri or gravy	
SMOKED KRANSKY & MASH	26
Locally sourced gourmet cheese pork kransky, grilled and served atop sweet potato mash, seasonal vegetables and original gravy	
CHILLI CON CARNE NACHOS	29
(great for sharing) Corn chips baked with chilli con carne, fresh napoli and melted cheese, topped with sour cream, guacamole & bruschetta salsa	
PUMPKIN RAVIOLI	27
Cream based sauce cooked with onion, pumpkin, spinach and topped with shaved parmesan cheese	
MUSHROOM RISOTTO	26
Thyme, garlic and onion cooked in a mushroom medley, finished with butter, cream, spinach and shaved parmesan	
ADD GRILLED CHICKEN PIECES	+4

MANGO CHILLI CHICKEN SALAD

Mixed lettuce topped with grilled chicken breast, mango chilli salsa, pumpkin, roasted capsicum and sundried tomatoes

THAI BEEF SALAD

Mixed lettuce with grilled beef strips, cucumber, fresh mint, red onion and cherry tomatoes finished in a thai green sauce dressing