

# CENTRAL

Est. HOTEL 1855  
BEACONSFIELD

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.

WINTER 2025

# ENTRÉE

<b>SOUP OF THE DAY</b>	12	
Housemade daily soup served with toasted turkish bread and butter		
<b>BRUSCHETTA</b>	15	V DFO
Authentic Italian bruschetta. Cubed cherry tomato, fresh basil and crumbed feta on toasted turkish bread. 4 pieces		
<b>CHEESY GARLIC BREAD</b>	14	V
Oven baked turkish roll with housemade garlic butter topped with melted cheese and drizzled with sticky balsamic glaze. 4 pieces		
<b>ADD BACON &amp; CHILLI</b>	+5	
<b>HOT HONEY CRUMBED BRIE</b>	17	V
Rosemary infused brie, crumbed and fried, drizzled with hot honey served with toasted turkish bread and housemade fig relish		
<b>WILD MUSHROOM &amp; SUNDRIED TOMATO ARANCINI</b>	15	V
Housemade arancini filled with wild mushroom, spinach, sundried tomatoes and cream cheese, served atop truffle mushroom aioli. 3 pieces		
<b>LEMON MYRTLE SALT &amp; PEPPER CALAMARI</b>	18	GF
Flash fried calamari, tossed in Chef's sea salt, lemon myrtle and pepper spice blend, served with lemon aioli		
<b>POPCORN CHICKEN</b>	16	
Bite size pieces of buttermilk fried chicken served with our house spicy mayo, garnished with spring onion and fresh red chilli		
<b>PORK BELLY BITES</b>	17	GFO DF
Crispy fried pork belly bites, marinated in a delicious honey soy glaze, served with toasted sesame and fried shallots		

# BURGER

<b>BEEF BURGER</b>	23	GFO	<b>AUSSIE WITH THE LOT</b>	26	GFO
150gm 100% Australian beef pattie, cooked medium, melted American cheddar, bacon, lettuce, onion, pickles and burger sauce served with chips			150gm 100% Australian beef pattie, cooked medium, melted American cheddar, tomato, lettuce, fried egg, pineapple, beetroot, bacon and tomato sauce, served with chips		
<b>MAKE IT A DOUBLE (ADD PATTIE, MELTED CHEESE)</b>	+6		<b>VEGGIE BURGER</b>	23	V VGO GFO
Fried buttermilk chicken breast topped with American cheddar, lettuce, tomato and burger sauce, served with chips			115gm Veggie pattie topped with tomato relish, aioli, lettuce, onion and vegan cheese, served with chips		
<b>ADD BACON</b>	+4				
<b>ADD EGG</b>	+3				
<b>GLUTEN FREE BUN</b>	+3				

# MAIN

<b>CHICKEN SCHNITZEL</b>	26	
Crumbed chicken schnitzel served with choice of chips, salad or veg and choice of gravy		
<b>CHICKEN PARMIGIANA</b>	29	
Crumbed chicken schnitzel topped with locally sourced smoked ham, housemade napoli sauce and melted cheese mix served with choice of chips, salad or veg		
<b>VEGAN PARMIGIANA</b>	29	GF VG
Plant based crumbed schnitzel topped with housemade napoli sauce and melted vegan cheese served with choice of salad or veg		
<b>FISH AND CHIPS</b>	27	GFO DFO
Barramundi, fried or grilled served with chips, a side of tartare sauce, lemon wedge and choice of salad or veg		
<b>LEMON MYRTLE CALAMARI</b>	28	GFO DFO
Flash fried calamari pieces tossed through a lemon myrtle spiced salt and pepper mix, served with choice of chips, salad or veg and lemon aioli		
<b>SHIRAZ AND BUSH TOMATO BRAISED LAMB SHANK</b>	35	GF DFO
Slow-cooked whole lamb shank, served in a rich tomato and vegetable broth atop creamy mash potatoes		
<b>300GM BLACK ANGUS PORTERHOUSE</b>	44	GF DFO
House butchered porterhouse steak, cooked to your liking, served with choice of chips, salad or veg and choice of gravy		
<b>FIVE SPICED PORK BELLY</b>	35	GFO
Oven roasted five spiced pork belly, served atop honey mustard mash potato, steamed vegetables and housemade spicy fig and date relish		
<b>BEEF RAGU</b>	29	GFO DFO
12 hour braised beef chunks in a housemade tomato sugo served with your choice of fettuccine or gnocchi		
<b>SAFFRON GNOCCHI</b>	28	GFO V
Saffron infused creamy garlic sauce mixed through fluffy potato gnocchi served with grilled cherry tomatoes, roasted pumpkin, spinach and crumbled Danish feta		
<b>MOROCCAN CHICKEN SALAD</b>	28	GFO VGO DFO
Moroccan spiced chicken breast on a warm Mediterranean pumpkin and cous cous salad mixed with grilled corn, crumbled feta and tzatziki		

# SENIORS

You may be required to present your seniors card upon ordering

## ENTRÉE

<b>SOUP OF THE DAY</b>	9	
<b>BRIE WITH FIG JAM</b>	11	V
<b>MUSHROOM ARANCINI</b>	13	V

## MAIN

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

<b>CHICKEN SCHNITZEL</b>	20	
<b>CHICKEN PARMIGIANA</b>	20	
<b>FISH &amp; CHIPS</b>	20	GFO
<b>SALT AND PEPPER CALAMARI</b>	20	GFO
<b>200G PORTERHOUSE STEAK</b>	28	GFO
<b>FETTUCCHINE NAPOLI*</b>	20	V DFO
<b>SAFFRON GNOCCHI*</b>	22	V GFO

## DESSERT

<b>CAKE &amp; COFFEE</b>	9	
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## SIDES

<b>BOWL OF CHIPS</b>	10
<b>BOWL OF WEDGES</b>	13
<b>SEASONAL VEGETABLES</b>	7
<b>POTATO MASH</b>	8
<b>GARDEN SALAD</b>	7
<b>SAUCES</b>	3
ORIGINAL GRAVY - CREAMY PEPPER GRAVY	
MUSHROOM GRAVY - GARLIC BUTTER	
GARLIC AIOLI - BURGER MAYO - CHIMICHURRI	
ENGLISH MUSTARD - SEEDED MUSTARD	

## KIDS

Under 12 year old only

All meals served with chips and tomato sauce unless marked \*

<b>KIDS NUGGETS</b>	14
<b>KIDS FISH &amp; CHIPS</b>	14
<b>KIDS FETTUCCHINE NAPOLI*</b>	14
<b>KIDS PARMA</b>	14
<b>KIDS BURGER</b>	14

We use ingredients containing gluten in the premises and are unable to guarantee that all gluten free meals are 100% gluten free