

# SENIORS

## ENTRÉE

<b>SOUP OF THE DAY</b>	8
ADD BREAD & BUTTER	+2
<b>BAKED BRIE WITH FIG JAM</b>	12
<b>MUSHROOM ARANCINI</b>	12

## MAIN

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

<b>CHICKEN SCHNITZEL W/ GRAVY</b>	20
<b>CHICKEN PARMIGIANA</b>	20
<b>FISH &amp; CHIPS</b>	20
<b>SALT AND PEPPER CALAMARI</b> gf*	28
<b>200G PORTERHOUSE STEAK</b> gf*	20
<b>SAFFRON GNOCCHI*</b> gf*	20

## DESSERT

<b>CAKE &amp; COFFEE</b>	9
<b>CREME BRULEE</b>	14
<b>STICKY DATE PUDDING</b>	14

# SIDES

<b>BOWL OF CHIPS</b>	10
<b>BOWL OF WEDGES</b>	13
<b>SEASONAL VEGETABLES</b>	9
<b>POTATO MASH</b>	8
<b>GARDEN SALAD</b>	7
<b>GRAVYS &amp; MAYOS</b>	3

ORIGINAL GRAVY - PEPPER GRAVY  
MUSHROOM GRAVY - GARLIC BUTTER  
GARLIC AIOLI - MAYO - BURGER MAYO

# KIDS

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

<b>KIDS NUGGETS</b>	14
<b>KIDS FISH FINGERS</b>	14
<b>KIDS PASTA*</b>	14
<b>KIDS PARMA</b>	14
<b>KIDS BURGER</b>	14
<b>ADD SALAD OR VEGETABLES</b>	5

# CENTRAL

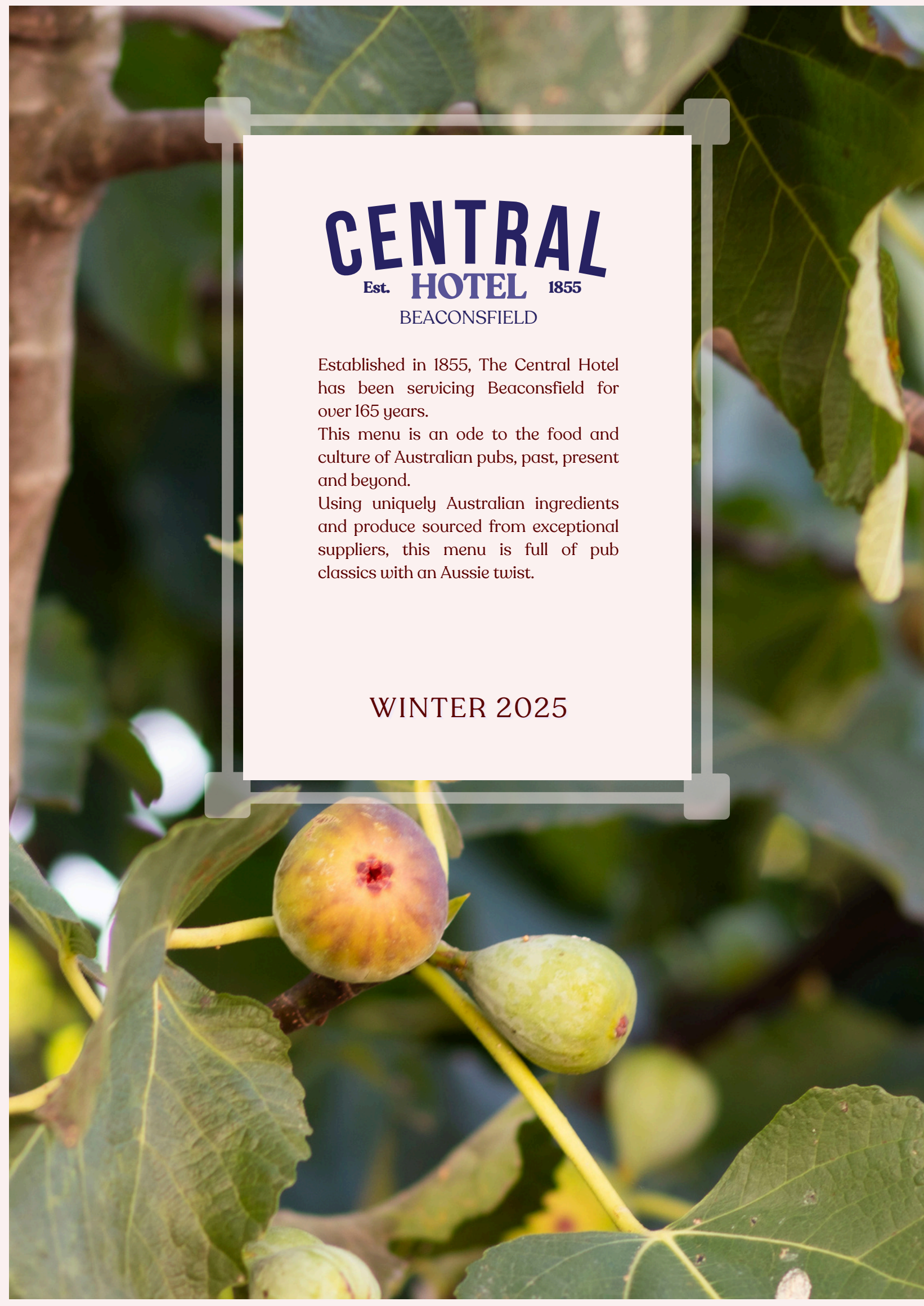
Est. HOTEL 1855  
BEACONSFIELD

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

**SOUP OF THE DAY** 12  
Housemade daily soup served with toasted turkish bread and butter

**BRUSCHETTA** 15  
Diced tomato, onion, EVOO and basil layered on a garlic turkish roll finished with a drizzle of sticky balsamic glaze

**CHEESY GARLIC BREAD** 14  
Oven baked turkish roll with garlic butter topped with melted cheese and drizzled with sticky balsamic glaze  
**ADD BACON & CHILLI** +5

**HONEY AND ROSEMARY BAKED BRIE** 17  
Rosemary and honey infused baked brie served with toasted turkish bread

**WILD MUSHROOM ARANCINI W/ GARLIC AIOLI** 18  
Housemade arancini filled with wild mushroom, spinach, sundried tomatoes, cheese and rice, served atop truffle mushroom aioli

**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

**PORK BELLY BITES** 19  
Crispy fried pork belly bites, marinated in a delicious honey soy glaze, served with toasted sesame and fried shallots

## BURGER

**BEEF BURGER** 23  
120gm 100% Australian beef pattie, melted American cheddar, smoked bacon, lettuce, onion, pickles and burger sauce served with chips

**MAKE IT A DOUBLE (ADD PATTIE, MELTED CHEESE)** +6

**CHICKEN BURGER** 24  
Fried buttermilk chicken breast topped with American cheddar, lettuce, tomato and burger sauce, served with chips

**ADD BACON** +4

**AUSSIE WITH THE LOT** 28  
120gm 100% Australian beef pattie, melted American cheddar, tomato, lettuce, caramelised onion, fried egg, grilled pineapple, smokey bacon and tomato sauce, served with chips

**GLUTEN FREE BUN** +3

**VEGAN BURGER** 23  
100G Vegan schnitzel opped with bush tomato relish, lettuce, onion and vegan cheese, served with chips

**GLUTEN FREE BUN** +3

## MAIN

**CHICKEN SCHNITZEL** 27  
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

**VEGAN PARMIGIANA** 29  
Crumbed vegan schnitzel with housemade napoli sauce and melted vegan cheese served with choice of sides

**FISH AND CHIPS** 27  
Barramundi, 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

**SHIRAZ AND BUSH TOMATO BRAISED LAMB SHANK** 34  
Slow-cooked whole lamb shank, served in a rich tomato and vegetable broth with bush tomato relish atop creamy mash potatoes

**300GM BLACK ANGUS PORTERHOUSE** 44  
House butchered porterhouse steak, cooked to your liking, served with a choice of sides and garlic butter or choice of gravy

**PORK BELLY W/ FIG RELISH** 42  
Oven roasted pork belly, served atop honey mustard mash potato, steamed vegetables and housemade spicy fig and date relish

**BEEF RAGU** 29  
12 hour braised beef chunks in a housemade tomato sugo served with fettuccine or gnocchi

**SAFFRON GNOCCHI** 27  
Housemade gnocchi in a saffron infused creamy garlic sauce served with grilled cherry tomatoes, feta cream and shaved parmesan

**WARM ROAST PUMPKIN & COUS COUS SALAD** 23  
Cous cous and lettuce served with warm pumpkin, cashews and a tangy dressing  
**ADD GRILLED CHICKEN PIECES** +4