



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

Housemade daily soup served with toasted turkish bread and butter

12

BRUSCHETTA

Authentic Italian bruschetta. Cubed cherry tomato, fresh basil and crumbed feta on toasted turkish bread. 4 pieces

15 V DFO

CHEESY GARLIC BREAD

Oven baked turkish roll with housemade garlic butter topped with melted cheese and drizzled with sticky balsamic glaze. 4 pieces

14 V

ADD BACON & CHILLI

+5

HOT HONEY CRUMBED BRIE

Rosemary infused brie, crumbed and fried, drizzled with hot honey served with toasted turkish bread and housemade fig relish

17 V

WILD MUSHROOM & SUNDRIED TOMATO ARANCINI

Housemade arancini filled with wild mushroom, spinach, sundried tomatoes and cream cheese, served atop truffle mushroom aioli. 3 pieces

15 V

LEMON MYRTLE SALT & PEPPER CALAMARI

Flash fried calamari, tossed in Chef's sea salt, lemon myrtle and pepper spice blend, served with lemon aioli

18 GF

POPCORN CHICKEN

Bite size pieces of buttermilk fried chicken served with our house spicy mayo, garnished with spring onion and fresh red chilli

16

PORK BELLY BITES

Crispy fried pork belly bites, marinated in a delicious honey soy glaze, served with toasted sesame and fried shallots

17 GFO DF

BURGER

BEEF BURGER

23 GFO

150gm 100% Australian beef pattie, cooked medium, melted American cheddar, 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

ADD EGG

+3

GLUTEN FREE BUN

+3

AUSSIE WITH THE LOT

26 GFO

150gm 100% Australian beef pattie, cooked medium, melted American cheddar, tomato, lettuce, fried egg, pineapple, beetroot, bacon and tomato sauce, served with chips

VEGGIE BURGER

23 V VGO GFO

115gm Veggie pattie topped with tomato relish, aioli, lettuce, onion and vegan cheese, served with chips

MAIN

CHICKEN SCHNITZEL	26	
Crumbed chicken schnitzel served with choice of chips, salad or veg and choice of gravy		
CHICKEN PARMIGIANA	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		
VEGAN PARMIGIANA	29	GF VG
Plant based crumbed schnitzel topped with housemade napoli sauce and melted vegan cheese served with choice of salad or veg		
FISH AND CHIPS	27	GFO DFO
Barramundi, fried or grilled served with chips, a side of tartare sauce, lemon wedge and choice of salad or veg		
LEMON MYRTLE CALAMARI	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		
SHIRAZ AND BUSH TOMATO BRAISED LAMB SHANK	35	GF DFO
Slow-cooked whole lamb shank, served in a rich tomato and vegetable broth atop creamy mash potatoes		
300GM BLACK ANGUS PORTERHOUSE	44	GF DFO
House butchered porterhouse steak, cooked to your liking, served with choice of chips, salad or veg and choice of gravy		
FIVE SPICED PORK BELLY	35	GFO
Oven roasted five spiced pork belly, served atop honey mustard mash potato, steamed vegetables and housemade spicy fig and date relish		
BEEF RAGU	29	GFO DFO
12 hour braised beef chunks in a housemade tomato sugo served with your choice of fettuccine or gnocchi		
SAFFRON GNOCCHI	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		
MOROCCAN CHICKEN SALAD	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

SOUP OF THE DAY	9	
BRIE WITH FIG JAM	11	V
MUSHROOM ARANCINI	13	V

MAIN

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

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

DESSERT

CAKE & COFFEE	9
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SIDES

BOWL OF CHIPS	10
BOWL OF WEDGES	13
SEASONAL VEGETABLES	7
POTATO MASH	8
GARDEN SALAD	7
SAUCES	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 *

KIDS NUGGETS	14
KIDS FISH & CHIPS	14
KIDS FETTUCCHINE NAPOLI*	14
KIDS PARMA	14
KIDS BURGER	14

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