



Restaurant & Function Centre

Pane

Pane

Altamura bread with extra virgin olive oil & balsamic dip 9

Focaccia

Garlic focaccia 8

Centro's Bruschetta

Salmon

Grilled Italian bread brushed in olive oil with ;
aioli, smoked salmon, capers, rocket & red onion 15.5

Pomodoro

freshly chopped tomato, red onion, garlic & basil 10

Fungi

pan-fried wild mushrooms & garlic 10

Pizza

Prosciutto

Mozzarella, prosciutto & Napoli 17

Aglio

Pressed garlic, pomodoro & mozzarella 16 (v)

Siciliana

Spicy salami, pomodoro, garlic, olives & anchovies 18

Antipasti

Antipasto alla Casalinga

A selection of cured Italian meats, provolone, house marinated olives,
& barbequed bread 18 / 26

Arancini con Fungi

Golden crunchy mushroom risotto balls with spicy pomodoro & fresh rocket 13 / 20 (v)

Centro CBD Piatto di Olive

Selection of fried Sicilian queen green & garlic, chili & ouzo Kalamata olives 15

Carpaccio di Manzo

Wafer thin slices of raw beef fillet drizzled with garlic truffle oil, freshly squeezed
lemon juice, cracked pepper, baby capers, parmesan & rocket salad 18 / 26 (g)

Antipasti di mare

Capesante Mezzo Guscio	Half shell scallops with goats cheese & basil pesto 23 / 32 (g)
Granchio dal Guscio Molle	Crunchy golden fried salt & pepper soft shell crabs with spicy plum compote 20 / 28 (g)
Acciughe Bianche	White anchovies with chili oil, Kalamata olives & roasted flat bread 21 / 26
Aaglio e Peperoncino	Sizzling prawns with garlic & chili, spring onions & tomatoes served with charred ciabatta 24.5

Ostriche

(Freshly Shucked Sydney Rock Oysters)

Natural	Served with lemon drizzle, rock salt & cocktail sauce 19 / 31 (g)
Kilpatrick	Gently grilled with bacon, barbeque & Worcestershire sauce 20 / 32 (g)
Mornay	Creamy béchamel sauce toasted with parmesan gratin 20 / 32

Risotto

Zucca e Pollo	Risotto with chicken breast fillet, roasted butternut pumpkin, sage and garlic 20 / 25 (g)
Risotto ai funghi	Risotto with porcini mushroom, grana padano & black pepper 20 / 25

Gnocchi di Casa

Granchio Blu	Gnocchi with blue swimmer crab claw, chili, garlic & wild rocket 24 / 29
Quattro Formaggi	Parmesan, Swiss, provolone and mozzarella w Italian pomodoro & cream 22 / 26 (v)
Ragu di Anatra	Slow cooked duckling leg ragu with pomodoro & Italian garden herbs 23 / 28
Gorgonzola e Crema	Gorgonzola dolce with reduced cream & Italian parsley 23 / 28 (v)

Pasta

Ricotta & Spinaci Cannelloni	Homemade cannelloni filled with creamy ricotta & baby spinach	19 / 23 (v)
Penne con Gamberi, Salmon, alla Crema	Penne with a white cream sauce, prawns, smoked salmon & oven roasted capsicum	24 / 29
Tagliarini Gamberi	Angel hair pasta with olive oil, prawns, chili & rocket	22 / 27
Spaghetti Gamberi	Prawns cooked in chili, garlic & pomodoro, garnished with Italian parsley	22 / 27
Spaghetti con Ragù di Vitello	Our famous bolognese, slow braised veal mince with pomodoro puree, garden herbs & spices	21 / 25
Lumaconi alla vitello e ricotta	Giant pasta shells w creamy ricotta & veal mince gently oven baked with pomodoro & bechamel	24 / 29
Ragù di maiale	Baked semolina gnocchi with pork sausage & cherry tomato ragu	24 / 29
 <i>Pesce fresco</i>		
Salmone Grigliato	Gently grilled salmon fillet with spiced braised lentils & salsa verde	37 (g)
Barramundi Macadamia	Pan-fried barramundi with toasted macadamia & finished with lime butter	37 (g)
San Pietro e Gamberoni	Char grilled John Dory with giant prawns, white wine butter & finished with sesame dipped lime	38 (g)
Frutti di Mare	Seafood platter includes: Moreton Bay bugs, giant King prawns, BBQ fish fillet, oysters Mornay & Kilpatrick, half shell scallops & Crispy soft shell crab	for one 58 for two 114 for four 224

Carne

Carne Pregiata di Filetto di Manzo	Beef Tenderloin, grilled with pan-fried cherry tomato & baby spinach, served with green peppercorn jus 39.5 (g)
Cremagliera d'agnello al Rosmarino e Pepe	Four point Lamb rack, gently grilled, served on a bed of feta mash puree with garlic beans & jus 38.5 (g)
Vitello e Gamberoni	Pan fried veal back strap with giant King prawns, lemon cream reduction & tarragon 38.5
Pollo ripieno di macadamia e erbette	Chicken thigh with crushed macadamias & herbs, potato puree & chive cream sauce 33.5
Guancia di Manzo	Brasied cheek of beef with button mushroom jus & buttered beans 36.5

Contorni

Al Forno	Oven roasted sweet potato, pumpkin & potato with garlic yoghurt 12 (g/v)
Broccolini e Fagioli	Freshly steamed broccolini, green beans with garlic parsley butter 13.5 (g/v)
Patatini Fritte	CentroCBD's home cut chips tossed with Italian herbs, parsley & parmesan 12 (g/v)

Insalata

Insalata dal Giardino	Italian garden mixed leaf salad with tomatoes, cucumber, red onion, capsicum & dressed with reduced balsamic & extra virgin olive oil 10 (g/v)
Insalata di Tanti Gusti	Salad of mixed leaves, tossed in balsamic & olive oil, roasted peppers, Kalamata olives, prosciutto, sun dried tomatoes, parmesan & grilled pane 15
Rucola e Parmigiano	Wild Rocket with balsamic vinegar, virgin olive oil & shaved parmesan 13 (g/v)
Insalata di Caprese	Bocconcini & tomato salad with fresh basil, virgin olive oil & sea salt 15.5 (g/v)

(g) Gluten free, (v) Vegetarian