



Restaurant & Function Centre

Pane

Pane Altamura bread with extra virgin olive oil & balsamic dip 9 (v)

Focaccia Garlic focaccia 8 (v)

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 (v)

Fungi pan-fried wild mushrooms & garlic 10 (v)

Pizza

Mozzarella di Bufala Fresh Buffalo mozzarella, basil & herbs 16.5 (v)

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 (v)

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 (gf)

Antipasti di mare

Capesante Mezzo Guscio	Half shell scallops with ginger, garlic, chili & soy cream sauce 23 / 32 (gf)
Granchio dal Guscio Molle	Crunchy golden fried salt & pepper soft shell crabs with spicy plum compote 20 / 28 (gf)
Neonati Frittelle	Baby whitebait fritters served W rocket & Lemon 21/26
Aaglio e Peperoncino	Sizzling prawns with garlic & chili, spring onions & tomatoes served with charred ciabatta 24.5
Bianchini fritti	Salt & peppered whole white bait, lightly fried & served W rocket & lemon 16

Ostriche

Natural	Served with lemon & rock salt 19 / 31 (gf)
Kilpatrick	Gently grilled with bacon, barbeque & Worcestershire sauce 20 / 32 (gf)
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 (gf)
Risotto ai funghi	Risotto with porcini mushroom, grana padano & black pepper 20 / 25 (gf/v)

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
Ossobuco	Braised veal shanks ragu w Italian pomodoro 23 / 28

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 Ragu di Vitello	Our famous bolognaise, 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
Pappardelle Salsicce	Flat pasta w Italian sausage, black olives, hint of spice & Napoli sauce	23 / 26

Pesce fresco

Barramundi	Lightly grilled , crispy skin Barramundi on a bed of cherry tomatoes, olives & fresh basil	37 (gf)
San Pietro e Gamberoni	Char grilled John Dory with giant prawns, white wine butter & finished with sesame dipped lime	38 (gf)
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 breast with crushed macadamias & herbs, potato puree & chive cream sauce 33.5
Guancia di Manzo	Braised cheek of beef with button mushroom jus & buttered beans 36.5
Petto d'anatra	Crispy skin duck breast prepared medium, served w parsnip puree & port jus drizzle 39 (gf)

Contorni

Al Forno	Oven roasted sweet potato, pumpkin & potato with garlic yoghurt 12 (gf/v)
Broccolini e Fagioli	Freshly steamed broccolini, green beans with garlic parsley butter 13.5 (gf/v)
Patatini Fritte	CentroCBD's home cut chips tossed with Italian herbs, parsley & parmesan 12 (gf/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 (gf/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 (gf/v)
Insalata di Caprese	Bocconcini & tomato salad with fresh basil, virgin olive oil & sea salt 15.5 (gf/v)

(gf) Gluten free, (v) Vegetarian