

Centennial
VINEYARDS
Restaurant

ENTREE

TASTING PLATE FEATURING
SEASONAL PRODUCE
FOR ONE OR MORE
\$19.50 P/P

CENTENNIAL VINEYARDS BONG BONG SPARKLING

ROAST JERUSALEM ARTICHOKE SOUP
\$14.50
(V, GF)

2006 CENTENNIAL VINEYARDS BONG BONG SAUVIGNON BLANC CHARDONNAY

**SALMON & PRAWN SAUSAGE, MEDITERRANEAN VEGETABLES,
TOMATO VINAIGRETTE**
\$19.50
(GF)

2006 CENTENNIAL VINEYARDS WOODSIDE VERDELHO

CHICKEN LIVER PÂTÉ, STOUT CHUTNEY, BREAD CRISPS
\$18.50

PIG'S FLY PALE ALE

**LOCAL TUNNEL MUSHROOM TARTE TATIN,
HERB CRÈME FRAÎCHE, MERLOT SYRUP**
\$19.50
(V)

2006 CENTENNIAL VINEYARDS WOODSIDE TEMPRANILLO

**COMPLIMENTARY BREAD & LOCAL GLENLEE EARLY HARVEST
EXTRA VIRGIN OLIVE OIL**
(V – VEGETARIAN GF – GLUTEN FREE)

MAIN COURSE

**AGED SIRLOIN OF BEEF, DAUPHINOISE POTATO,
WINTER VEGETABLES, RED WINE JUS**

\$36.00

(GF)

2004 CENTENNIAL VINEYARDS WOODSIDE SHIRAZ

**TWICE BAKED PUMPKIN, FETTA & SPINACH SOUFFLÉ,
PARMESAN CREAM, ROCKET SALAD**

\$28.50

(V)

2007 CENTENNIAL VINEYARDS WOODSIDE SAUVIGNON BLANC

**COQ AU VIN (CHICKEN COOKED IN WINE), BUTTERED GREEN BEANS,
ROBERTSON POTATOES**

\$32.00

2007 CENTENNIAL VINEYARDS RESERVE PINOT GRIS

**SLOW COOKED DUCK LEGS, CARAMELISED APPLES,
BRAISED SILVERBEET**

\$34.00

(GF)

2006 CENTENNIAL VINEYARDS WOODSIDE PINOT NOIR

**CRISPY SKIN BARRAMUNDI, POTATO & HERB CRUSH, ASPARAGUS,
LEMON BUTTER CHIVE SAUCE**

\$34.00

(GF)

2006 CENTENNIAL VINEYARDS WOODSIDE CHARDONNAY

**ROTOLO PASTA OF RICOTTA, PEA & SWEET POTATO, TOMATO SAUCE,
SHAVED PARMESAN**

\$28.50

(V)

2005 CENTENNIAL VINEYARDS ROSÉ

SIDES

FRIES WITH SMOKED PAPRIKA MAYONNAISE

WILD ROCKET, PEAR & AGED PARMESAN SALAD, REDUCED BALSAMIC

BAKED CAULIFLOWER & CHEESE

\$8.00

10% SUNDAY & PUBLIC HOLIDAY SURCHARGE

DESSERT

APPLE & SULTANA BREAD & BUTTER PUDDING, CINNAMON ANGLAISE
\$14.50

CENTENNIAL VINEYARDS BONG BONG SPARKLING

PASSIONFRUIT SOUFFLÉ, PASSIONFRUIT YOGHURT ICE CREAM
\$14.50

2006 CENTENNIAL VINEYARDS BONG BONG LATE PICKED RIESLING

CHOCOLATE MARQUISE, BLOOD ORANGE SALAD
\$14.50

2006 CENTENNIAL VINEYARDS FINALÉ LATE HARVEST SEMILLON

VANILLA CRÈME BRÛLÉE, STRAWBERRY SALAD, TUILLE BISCUIT
\$14.50
(GF ON REQUEST)

2007 CENTENNIAL VINEYARDS WOODSIDE SAUVIGNON BLANC

**SMALL COW FARM BLUE & BRIE CHEESE, BREAD CRACKERS,
FRUIT & NUT COMPOTE**
FOR 1 OR MORE
\$17.00 P/P
(GF ON REQUEST)

2006 CENTENNIAL VINEYARDS WOODSIDE PINOT NOIR

COFFEE & TEA

WITH PETIT FOUR

FLAT WHITE, LATTE, CAPPUCCINO,
LONG BLACK, ESPRESSO, MACCHIATO
\$4.50

LARSEN & THOMPSON 'THE ART OF TEA'
GOOD MORNING, EARL GREY, DARJEELING,
PEPPERMINT, CHAMOMILE, JUNGLE GREEN,
IRON GODDESS (TYPE OF GREEN TEA)
\$4.50

LIQUEUR COFFEES

HIGHLAND, QUEENSLANDER, PARISIAN,
SOUTH AMERICAN, ITALIAN, IRISH
\$12.00

ACKNOWLEDGEMENTS

WHERE POSSIBLE WE USE LOCAL PRODUCE. THANK YOU TO OUR SUPPLIERS FOR SOURCING THE BEST SEASONAL PRODUCT AVAILABLE.

FISH

IAN LIND, FISHY BIZ, SYDNEY MARKETS DIRECT

MEAT

RICHARD GILBERT, PROVIDORE, SOUTHERN HIGHLANDS

FRUIT & VEGETABLES

ROBIN HAND SELECTS DIRECT FROM SYDNEY MARKETS

HERBS

GEORGE THE HERB MAN, FRESH FROM YERRINBOOL

LOCAL FRUIT

DAVE AND NIKI PENN, CUTTAWAY CREEK RASPBERRY FARM, BOWRAL

CHEESE

LESLIE, SMALL COW FARM, ROBERTSON

MUSHROOM

DR NOEL ARROLD, LI-SUN EXOTIC MUSHROOMS, MITTAGONG

SEASONAL VEGIES, HERBS, FRUIT & WINE

JOHN, MARK & TONY CENTENNIAL VINEYARDS

OLIVE OIL

GLENLEE EARLY HARVEST EXTRA VIRGIN OLIVE OIL, MENANGLE PARK

FLOWERS

BY GWENDA LOUISE, BOWRAL

RECENT AWARDS

2008 BEST WINERY RESTAURANT
ILLAWARRA & SOUTH COAST REGION

2007 BEST WINERY RESTAURANT
ILLAWARRA & SOUTH COAST REGION

2007 ACT & REGIONAL CHEF OF THE YEAR
AUSTRALIAN CULINARY FEDERATION

2007 EXCELLENCE IN A RESTAURANT
SOUTHERN HIGHLANDS BUSINESS AWARDS

2007 EXCELLENCE IN A NEW BUSINESS
SOUTHERN HIGHLANDS BUSINESS AWARDS