

## entrée

<i>Garlic Bread</i> Wild Rye Bakery wood fire baked ciabatta (Pambula) (4pcs)	8.5
<i>Bass Strait Scallops</i> Panko crumbed Bass Strait scallops served with lime aioli As a main meal add chips & salad	E 15 M 28.5
<i>Trio of Dips</i> served with Wild Rye Turkish bread (V)	12.5
<i>Garlic prawns</i> Prawns in a creamy garlic sauce served with jasmine rice (GF)	16
<i>Calamari Salad</i> Panko crumbed calamari salad with spinach, basil, cherry tomatoes, cucumber & red onion. Finished with mint aioli.	e 13.5    m 20.5

## mains

<i>Moroccan Spiced Chicken Breast</i> served on a red capsicum & pistachio pilaf with green beans & a side of lime & pepper yoghurt (GF)	26
<i>House Made Seafood Chowder</i> with Eden Smokehouse mussels, Bass Strait scallops, local gummy shark and prawns served with a side of garlic ciabatta	29.5
<i>Chicken Parmigiana</i> chicken schnitzel topped with Napoli, ham & cheese served with chips & a garden salad	25.5
<i>Beer battered local fish burger</i> (ask for today's fish) served with rainbow slaw & sriracha aioli. Side of chips	19.5
<i>Middle Eastern Tagine</i> with eggplant, chickpea, cauliflower and dried apricots. Topped with slithered almonds and served with jasmine rice (Vegan) (GF)	21.5
<i>Shaws Butchers Local Free Range Pork Belly</i> slow cooked for 12hrs with cinnamon, apple cider, star anise & mustard seeds, served with creamy mashed potatoes, green beans & topped with pork jus (GF)	28
<i>House Crumbed Chicken Schnitzel</i> served with chips, salad & lemon wedge. <b>add reef sauce</b> -Eden smokehouse mussels, local scallops & prawns in a creamy garlic sauce	22 9
<i>Lakes Entrance fish &amp; chips</i> local Gummy shark fried in a crispy beer batter. Served with coleslaw, chips and house made tartare sauce	26.5
<i>Creamy Chicken spaghetti carbonara</i> with Shaw's Butchers locally smoked bacon, mushrooms, onion & garlic topped with freshly shaved parmesan	23
<i>Roasted pumpkin &amp; black rice salad</i> Roasted butternut pumpkin, black rice, parsley, mint & capsicum mixed with baby spinach & crispy kale. Served with our house made turmeric hummus (Vegan) (GF)	21.5

<i>Local school whiting fillets</i> grilled & served on a salad of quinoa, cherry tomatoes, rocket, red capsicum, slithered almonds and blanched beans. Dressed with a lemon basil dressing & topped with citrus gremolata. (GF)	26
<i>Duo of sausages</i> locally made to the old Omeo butchers traditional recipe - beef with bush tomato & Irish pork, served with creamy mash & Lindenow broccolini. Topped with our onion & seeded mustard gravy. Available GF (without gravy)	24
<i>Shaws local grass fed rump steak (400g)</i> chargrilled to your liking & served with coleslaw, chips and your choice of sauces (below)	32
<i>Grain Fed Scotch fillet steak (300g)</i> chargrilled to your liking & served with creamy mashed potato & seasonal vegetables with your choice of sauce: - Green peppercorn sauce - Field mushroom sauce - Locally made Dijon mustard (GF) - Garlic butter (GF)	34.5
<b>add reef sauce</b> -Eden smokehouse mussels, local scallops & prawns in a creamy garlic sauce	9

## sides

<i>Garden salad with vinaigrette</i>	8
<i>Steamed vegetables tossed in garlic oil</i>	8
<i>Chips with a side of aioli</i>	8.5
<i>Add chips to any meal</i>	3
<i>Jug of plain gravy</i>	2
<i>Jug of mushroom or peppercorn gravy</i>	3

## kids menu (under 12yrs only)

All \$9.50 and include a free soft drink	
Beer battered fish and chips with salad	
Crumbed calamari rings served with chips	
Chicken nuggets with chips and salad	
Tomato spaghetti pasta with cheese	
Bangers & Mash Local sausage with mash, steamed vegetables & tomato sauce (GF)	
Small side of vegetables	3

## Dessert for the kids

<i>Vanilla ice-cream with topping</i>	4
<i>Frog in a pond</i>	4

**Please see our dessert board under the specials for more house made desserts.**

**A 10% surcharge applies on all public holidays**

**03 5155 1977**

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