



At Century Inn we are inspired by local food culture. We source the best available local produce from our suppliers and growers.

Local lamb, grass fed beef and seasonal vegetables can be found on our menu and weekly specials.

SIDES

Beer Battered Fries

8

Served w side of aioli.

Greek Salad (Veg) (GF)

12

Lettuce, tomato, cucumber, red onion & herbs,
drizzled w EVO and topped w Australian feta.

Veggies (Veg) (GF) (Vegan)

12

Medley of seasonal veggies lightly drizzled w EVO.

KIDS (Under 12)

Tempura Chicken Nuggets & Fries (6)

10

Fish & Chips

10

STARTERS

Lamb Meat Balls	16
Finely minced balls of delicious lamb in tomato sugo, served <u>w</u> side of ciabatta	
Moroccan Prawns	18
Tiger prawns (6) covered in Moroccan seasoning, grilled & served on a bed of rocket, capsicum & red onion	
Calamari	18
Panko crumbed calamari rings served <u>w</u> salad & lemon wedges	
Tomato Bruschetta (V)	16
Toasted ciabatta topped <u>w</u> diced tomatoes, red onion and basil finished <u>w</u> goats feta & drizzled <u>w</u> balsamic vinaigrette	
Satay Chicken Tenderloins	18
Chicken tenderloin marinated in a satay sauce, served <u>w</u> salad	
Garlic & Cheese Bread	14
Smothered in garlic butter topped <u>w</u> melted tasty cheese	

MAINS

Scotch Fillet 300g

40

Local 300g Gippsland scotch fillet served w your choice of roast potatoes & veggies or chips & salad.

Sauces – Mushroom, Peppercorn, Gravy.

Optional – Creamy Tiger Prawns (4) \$6.00

Porterhouse 350g

38

Local 350g Gippsland porterhouse served w your choice of roast potatoes & veggies or chips & salad.

Sauces – Mushroom, Peppercorn, Gravy.

Optional – Creamy Tiger Prawns (4) \$6.00

Slow Roasted Chicken Breast (GF)

34

Chicken breast topped w creamy white wine sauce, served w herbed roast potatoes, broccolini, asparagus & dutch carrots.

Chicken Parma

32

Crumbed breast fillet topped w tomato sugo, ham & cheese, served w chips & salad.

Risotto (Veg) (GF) (Vegan)

28

Arborio rice tossed w a medley of seasonal roasted veggies in a rich tomato sugo.

We endeavour to cater for all your dietary and allergy requests

Open Chicken Souvlaki Plate	28
Pita bread, Greek salad, roasted chicken & fries, served <u>w</u> a side of tzatziki & lemon wedge.	
Fish & Chips	28
Beer battered flathead fillets served <u>w</u> chips, salad & a side of tartare sauce.	
Salmon (GF)	34
Pan seared salmon served <u>w</u> herbed roast potatoes, broccolini, asparagus & dutch carrots.	
Garlic Prawns (10) (GF)	34
Pan seared tiger prawns tossed in a creamy garlic & white wine sauce, served on a bed of steamed rice.	

INTERNATIONAL

Coconut Prawn Curry (GF)	30
Light green curry, cooked <u>w</u> coconut cream, tiger prawns, green beans & capsicum, served on steaming rice.	
Butter Chicken (GF)	30
Boneless roasted chicken thighs, simmered in a tomato, cream, cashew & butter sauce, served <u>w</u> steaming rice & naan bread.	

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DESSERT

Chocolate Volcano

16

Warm chocolate cake filled w rich chocolate ganache
served warm w vanilla bean ice cream

Citrus Tart

16

Butter shortbread tart filled w sweet lemon
curd served w vanilla bean ice cream

Sticky Date

16

Sticky caramel & date pudding topped w a delicious
caramel sauce, served warm w vanilla bean ice cream

Vanilla Crème Brulee (GF)

16

Housemade vanilla crème brulee served w berry
compote & vanilla bean ice cream

Cheesecake

16

Served w berry compote & vanilla bean ice cream
(Ask our staff for flavour of the week)

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