

Welcome

Welcome to Central Cucina. It's your home away from home offering simple, authentic flavours with personality and a few surprises. Using the freshest produce sourced from across New South Wales, our team prides itself on delivering meals of the highest standards. With a fresh pasta and noodle bar, along with private dining and banqueting options, our menu draws on the best of French and Italian cuisine, along with some classic favourites.

Our regularly changing international street food section will take you on an exciting gastronomic journey – all without having to leave home. And we promise a sweet finish to your experience with our vibrant selection of French specialty éclair desserts created by our in-house pastry chefs.

Enjoy!

OPENING HOURS

Sunday – Thursday & public holidays: Lunch 11.30am to 3pm | Dinner 5pm to 9pm
Friday & Saturday: Lunch 11.30am to 3pm | Dinner 5pm to 10pm
Stone Bar menu available: Daily 3pm to 5pm

While you wait

Members

Selection of house made dips, chia seed crackers v	12
Assorted selection of Australian grown marinated olives chilli, garlic, rosemary v, gf	10
Smoked paprika and maple-roasted pecans vg, gf	14
Cauliflower and parmesan popcorn charred shallot aioli vg	13

Seafood

Members

Sydney Rock Oysters served natural, on ice yuzu ponzu x6 gf	28
Scallops in half shell Nori brown butter, dill aioli x6 gf	28
Lobster and crab ravioli, tomato consommé, chive oil	29
Classic French seafood bouillabaisse mussels, clams, prawns, rouille croutons	35
Market fish wrapped in banana leaf steamed jasmine rice, grilled lime, lemongrass, chilli and ginger gf	29

Healthy Eating

Members

Poke bowl	18
brown rice, edamame, wakame, avocado, cucumber, furikake, sriracha aioli gf	
<i>add chicken or sake-cured salmon</i>	+5
Buddha bowl	18
roasted chipotle sweet potato, sweet peppers, black beans, maple pecans, avocado, slaw v	
<i>Add chicken</i>	+5
Beetroot carpaccio	19
radish, chives, goats curd, shiso, aged balsamic, chive oil vg	
Honey-roasted pumpkin salad	18
quinoa, feta, sliced almonds, rocket, white balsamic vinaigrette vg	
<i>Add chicken</i>	+5

Two hands

All burgers served with chips

Members

Fried chicken burger long sliced Japanese pickles, salted hot honey glaze, milk bun	21
Dry-aged sirloin beef burger romaine lettuce, maple bacon, raspberry jam, Dijon aioli, provolone cheese, milk bun	23
Cajun spiced barramundi burger fennel slaw, lemon aioli, romaine lettuce, milk roll	22
Southern fried portobello mushroom burger American cheese, sauteed onions, truffle mayo, milk bun vg	18
Pulled smoked brisket roll pickled red cabbage, provolone cheese, aioli	22
Paleo burger bowl ground beef, romaine lettuce, cherry tomato, pickles, red cabbage	19

Grill

Members

Lemon thyme, brined, butterflied spatchcock grilled asparagus, rice pilaf, chilli, shallot, balsamic olive jus gf	32
Steak frites café de Paris or bearnaise sauce gf	35
Grilled NZ lamb rump lemon-roasted kipfler, brussel sprouts, speck, stout, mustard sauce	34
Grilled whole baby barramundi pickled fennel, Spanish onion, grilled lemon gf	30
250g grain-fed Riverina rump roasted root vegetables, green peppercorn jus gf	32

Pasta & noodle bar

Noodles

Members

Spicy pork ramen shallots, nori, egg	18
Chicken soba noodle cabbage, shallot, sweet soy, kewpie mayo	24

Fresh Egg pasta

1. Select a dish

Broadbean, mint, lemon and pesto <small>vg, gf</small>	22
Venetian duck ragout	22
Prawn, chilli, garlic, anchovy, parsley <small>gf</small>	26
Pork cheek, thyme, pecorino, black pepper, egg <small>gf</small>	24
Vongole, parsley, garlic, cream <small>gf</small>	22
Gorgonzola, zucchini, walnut, white wine cream <small>gf</small>	22

2. Select a freshly made pasta

Fettuccine, spaghetti pappardelle or gluten free penne
All pasta contains egg Gluten free pasta available on request

3. Select your cheese

Parmesan or pecorino

4. Add some extras

Mushroom, olives, eggplant, chilli, anchovies +2

Street food

Korean

Members

Dakgangjeong

sweet crispy Korean fried chicken

15

Korean street toast

cabbage, egg, kewpie mayo, brioche vg

12

Hotteok

Korean sweet pancakes

9

For many travellers, one of the most enjoyable parts of visiting new countries is experiencing the tastes and flavours unique to that culture. Some of the best memories are tied to tastes and smells discovered on streets across the globe. At Central Cucina, we will be bringing the world to you on a regularly changing street food menu which features some of our chef's favourite street foods. Street food is not just a passing fad, it is food that is innovative, surprising, practical and above all – delicious.

We can't wait to take you

on the journey.

gf = gluten free | v = vegan | vg = vegetarian

Classics

Members

Beef cheek mushroom pie crispy speck, eschallots and rosemary, mash potato	23
Free range parmesan panko crumbed chicken breast chips, wild mushroom cream sauce	24
Beer battered market fish chunky English chips, mushy minted peas	21
American-style buffalo wings - 1/2 kg habanero hot sauce, blue cheese aioli	18

On the side

Members

Mixed green salad vg, gf

Panache green vegetables, garlic oil, lemon vg, gf

Steak cut chips vg

Creamy mash potato vg, gf

1 side for 8

3 sides for 20

Small appetite

Members

Prager ham and provolone cheese toasty, chips	13
Market battered fish & chips	14
Double cheesy mac & cheese vg	13
Spaghetti napolitana with parmesan cheese	13
Grilled chicken breast, steamed veggies gf	13

*All children meals are served with
a scoop of gelato & a kids activity pack*

All prices inclusive of 20% member discount. Join to save.

Dessert

Inspired by the popular “L’éclair de genie” in Paris, Central Cucina has reimagined this decadent French dessert to provide a variety of colourful delights. First adored by Parisians in the 19th century, and now revered worldwide as a petite patisserie creation that punches above its weight, Central Cucina proud to present an exclusive éclair experience.

From classics such as salted caramel or strawberry & cream to new sensations like Yuzu, basil or peach & rose, we promise there is something for everyone to enjoy.

Discover our 2022 New Year Éclair collection until 31 January.

Éclairs

Apricot & pistachio

Black forest

Mango & passionfruit

Pecan chocolate

Raspberry white chocolate

Salted caramel

Strawberry & cream

Yuzu, lemon, basil

1 éclair for 9

3 Éclairs 20

LIMITED EDITION
Eclairs

NEW YEARS

Cherries & brandy

Jeffa Mandarin

PINK MONTH

Peach & rose

1 for 9

3 Eclairs 20

All prices inclusive of 20% member discount. Join to save.