


Welcome to Central Cucina. Offering simple, authentic flavours with personality and a few surprises. As we enter into cooler weather, Central Cucina introduces a menu with hearty classics just in time for the winter season.

Using the freshest locally sourced produce, our team prides itself on delivering only high-quality meals each and every time. Our menu draws on elements from French, Italian and

Asian cuisine, along with some classic pub-favourites.
We have something for everyone!
Our international street food section will take you on a journey and transport you to different parts of the world every time -all without leaving your seat. We promise to provide a sweet finish to your experience, our mouthwatering desserts will leave you wanting more. Our in-house pastry chefs have perfected the art of pairing flavours and decorating each dessert to the finest detail.

Salt \& pepper squid ..... 20chilli, crispy shallot, coriander, lime aioli df, nf, i
San choy bow spring roll ..... 12roasted peanuts, chilli dipping sauce df
Olive \& black garlic focaccia ..... 10
whipped butter nf, vg
Bao bun ..... 13
karaage chicken, cabbage slaw, kewpie mayo df

## Sualla appaites

Lemon thyme chicken breast ..... 15Steamed broccolini gf, df
Lamb souvlaki ..... 15
tzatziki, pita bread nf
Crispy prawn taco
chilli, mango salsa, sriracha aioli nf, df, ..... 18
Cheeseburger ..... 15with pickle, house ketchup nf


Add cured salmon or karaage chicken to any item below +6
Roast pumpkin salad ..... 20chickpeas, spinach, feta cheese, Dijon vinaigrette gf, nf
Beef bulgogi ..... 22soba noodle, red cabbage, carrot, cucumber,sesame seeds df, nf, gfo
Prawn Pad Thai noodle salad ..... 20rice noodle, bean sprout, carrot, cabbage,red onion, peanuts, pad Thai dressing df, i
Smoked trout salad ..... 25
buttermilk honey mustard dressing, hazelnut, soft boiled egg gf


All served with chips

Members
Steak sandwich 26
provolone, caramelised onion, truffle butter, arugula, schiacciata, aioli nf
Lamb gyros ..... 24slow cooked lamb shoulder, rocket,tomato, onion, tzatziki nf
Dry aged beef burger ..... 24bacon jam, fried onion, American cheese, burger sauce nf
Lobster roll ..... 28oak lettuce, crab salad, tobiko, capers,chives, on hot dog bun nf, I
Grilled chicken burger ..... 22
satay sauce, lettuce, red onion crispy noodle, peanuts, ajaad


Members
Dried aged sirloin 300g ..... 42
fondant potato, green beans, café de Paris gf, nf, dfo
Harissa Chicken ..... 32smoked labneh, pearl couscous, charred lime, harissa sauce gf, nf
Slow cooked lamb shoulder ..... 34Yorkshire pudding, honey glazed carrots, Kipfler potatoes,salsa verde, rosemary jus nf
250 g Riverina rump ..... 34
sweet potato fries, rocket salad, red wine jus df, nf

Lemon herb and parmesan crumbed chicken breast ..... 28
mushroom sauce, slaw nf
Beer battered hake fish ..... 26
mushy peas, chips, tartare sauce df, nf, i
Club sandwich ..... 26grilled chicken, bacon, lettuce, tomato, fried egg and aioli nf, df
Greek moussaka ..... 24with lamb and eggplant nf, gf

Prawn pasta ..... 27
anchovy, chilli, garlic, parsley, lemon df, nf, i
Clam pasta ..... 25
garlic, chilli, lemon zest, sourdough df, nf, i
Lamb ragout ..... 26cherry tomato, lemon herbs pangrattato
Heirloom tomato ..... 22
chilli, garlic, parsley garlic crumbs vg

Crispy skin barramundi ..... 36
green mango salad, nam jim dressing gf, df, i
Singaporean blue swimmer crab ..... 38
rice vermicelli noodle, deep-fried bun gf, I
Grilled whole snapper ..... 36miso soy broth, bok choy gf, nf, df, ।
Seafood Laksa ..... 32egg noodle, tofu puffs, half boiled egg, bean sprouts,coriander, sambal m

NepaleseMembers
Goat Curry ..... 28
served with Himalayan relish, yoghurt sauce, steamed rice nf
Steamed chicken Momo ..... 18
tomato and sesame sauce nf
Lakhamari ..... 10sweet fried pastry gf, nf

Steak cut chips vg, df, nf ..... 10
Mash potato vg, nf, gf ..... 10
Grilled broccolini vg, gf ..... 12
Green salad v , gf ..... 8
Egg fried rice vg, df, gf ..... 10

## Vegan

Mushroom bulgogi ..... 20soba noodle, tofu, red cabbage, carrot, cucumber df, $n f$, gfo
Salt \& pepper tofu ..... 21
with black fungus, rice noodle, sesame dressing nf
Green tomato-berry salad ..... 20
sumac dressing gf, df, nf
Roasted spicy cauliflower ..... 24
baba ghanoush, dukkah df, gf

