



Group Booking Information

For groups of 10 people or above Centonove requires that you dine on a reduced a la carte menu.

Our \$80.00 per person group menu includes a choice of entrée, main and dessert.

Vegetarians and dietary requirements will be catered for outside the parameters of the menu.

Separate to the menu a full list of side dishes will be available on the night to compliment your meals should you wish.

We would appreciate wine selections also being made in advance to ensure availability. A copy of the current wine list can be emailed to make this possible.

BYO Cakes are permitted at \$3.50 per person.

On the day of the group booking a final number will also need to be confirmed. The final number confirmed will be the number charged for.



Entrees

- Poached veal fillet with tuna mayonnaise baby capers and saltbush (GF)
- Calamari fritti with aioli, lemon and espelette
- Warm tartlet of caramelized onion, taleggio, raclette and thyme (V)
- Culatello, lonza, capocollo and fennel salami with burrata and crostini (GF)
- Hervey Bay scallops baked with garlic, parsley and lemon breadcrumbs (PGF)

Main Course

- Spaghettoni with Spanner crab, capers, tomato, chilli and garlic
- Roasted duck breast and leg with carrot puree and garnet (GF)
- Grain fed fillet of beef, potato torte with a parsley and shallot salad (GF)
- Pan fried Cone Bay barramundi with escarole and puttanesca sauce (GF)
- Cotoletta of veal loin with celeriac remoulade, lemon and aioli

Insalata e Vedura

- Steamed broccolini tips with chilli, garlic and pangrattato \$11.5
- Gratin of eggplant, tomato and mozzarella \$11.5
- Dobson potatoes with rosemary and garlic \$11.5
- Insalata of rocket, radicchio and fennel \$10.5

Dessert

- Tiramisu
- Panna cotta with burnt caramel and crostoli (PGF)
- Crème Brulee (GF)
- Soft centred chocolate fondant with cultured cream and honeycomb
- A selection of fine cheeses with traditional accompaniments (PGF)