



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

- Carpaccio of beef with rocket, truffled mushrooms, aioli & pecorino ^(GF)
- Fried zucchini flowers filled with spanner crab, roasted red pepper sauce
- Burrata with broad beans, mint, peas & dill ^(V, GF)
- Raviolo of ricotta and soft egg yolk with brown butter & sage ^(V)
- Crudo of Yellowfin tuna, eggplant, soy, chilli & ginger ^(GF)

Main Course

- Spaghettini with Spanner crab, capers, tomato, chilli and garlic
- Cotoletta of veal loin with celeriac remoulade, parsley butter & aioli
- Braised ox tail with buttermilk potato puree & broad beans ^(GF)
- Loin of free-range lamb with broccoli puree, freekeh & goat's curd ^(GF)
- Cone Bay barramundi with sweet corn, zucchini alla scapece & pancetta ^(GF)

Insalata e Vedura

- Steamed broccolini tips with chilli & garlic \$11.5
- Gratin of eggplant, tomato & mozzarella \$11.5
- Dobson potatoes with rosemary & garlic \$11.5
- Butter lettuce with dill, chives & pangrattato \$10.5

Dessert

Tiramisu

- Panna cotta with strawberries, raspberries & meringue ^(GF)
- Coconut semi freddo with pineapple, passionfruit & lemon curd ^(GF)
- Soft centred chocolate fondant with vanilla gelato & honeycomb
- A selection of fine cheeses with traditional accompaniments ^(PGF)