



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.



Primi

Vitello Tonnato of rose veal, tuna mayonnaise and fried salt bush ^(GF)

Fried zucchini flowers with ricotta, mint and green sauce ^(V)

Raviolo of ricotta and soft egg yolk with brown butter and sage ^(V)

Crudo of Yellowfin Tuna with taramsalata, fried garlic and espelette ^(GF)

San Daniele prosciutto with rockmelon and buffalo mozzarella ^(GF)

Secondi

Cotoletta of veal loin with watercress salad, lemon and salted ricotta

Spghettini with Spanner crab, capers, tomato, chilli and garlic

Roman style braised lamb shoulder with a baked semolina gnocco ^(GF)

Fillets of Rock Flathead, battered and fried with soft herb salad and aioli ^(GF)

12-hour beef cheek, celeriac puree, parsley sauce and fried shallots ^(GF)

Insalata e Verdura

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 & lemon dressing \$10.5

Dolci

Tiramisu

Panna cotta with poached rhubarb and citrus compote ^(GF)

Coconut semi freddo with pineapple, passionfruit & lemon curd ^(GF)

Soft centred chocolate fondant with vanilla gelato & honeycomb

Formaggio: A selection of fine cheeses with traditional accompaniments ^(PGF)