



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

- Bruschetta of handpicked Spanner crab, lardo and seaweed butter
- San Daniele prosciutto with rockmelon and buffalo mozzarella ^(GF)
- Vitello Tonnato of rose veal, tuna mayonnaise, fried salt bush and lemon ^(GF)
- Fried zucchini flowers filled with buffalo ricotta and mint ^(V)
- Harvey Bay Scallops baked in the ½ shell with lemon breadcrumbs ^(PGF)

Secondi

- Spaghettoni with Spanner crab, capers, tomato, chilli and garlic
- Confit duck with semolina gratin, radicchio with a sour cherry and plum jus ^(GF)
- Roasted John Dory with seaweed sauce, avruga and zucchini fritti ^(GF)
- Cotoletta of rose veal cutlet with soft herbs, watercress, fried pickles and aioli
- Ricotta gnocchi with Gorgonzola, black pepper and pear ^(V)

Insalata e Verdura

- Broccolini tips with chilli & garlic \$11.5
- Gratin of eggplant, tomato & mozzarella \$13.5
- Fried Dobson potatoes with rosemary & garlic \$11.5
- Insalata of mixed leaves \$11.5

Dolci

- Panna cotta with passionfruit, mango and coconut ^(GF)
- Tiramisu
- Soft centred chocolate fondant with vanilla gelato & honeycomb
- Crème Brulee ^(GF)
- Affogato – Vanilla ice-cream, espresso with or without liqueur ^(PGF)