

CENTENNIAL  
**Homestead**



GROUP BOOKING

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**MENU**



## WELCOME

Thank you for considering Centennial Homestead to host your next group booking. We offer our home as yours to create a relaxed and welcoming environment for your guests.

Below you can find our current group booking menus. Please be aware that our menus are subject to change due to our chef using the highest quality, in-season ingredients. All food items must be pre-selected. Should a menu change for any reason, you will be contacted by the venue team to confirm your new menu.

Group bookings are designed for parties of 13 – 40 guests. This is not exclusive use of our venue, instead it is within our venue in the Kitchen restaurant.

You are welcome to bring your own cake. We can cut and serve this on serving trays or provide plates and cutlery for you to serve your guests at a cost of \$2.50 per person. If you would like it served individually as a dessert with cream and coulis, the cost is \$4.50 per person.

Once your group booking is confirmed, we will be in touch no earlier than two weeks prior to your booking to finalise details, along with any special dietary requirements and final numbers.

If you would like further information, to check availability or secure a booking, please do not hesitate to contact us directly.

We look forward to welcoming you to Centennial Homestead in the near future.

Kind Regards,  
Centennial Homestead Team



## BREAKFAST MENU



# BREAKFAST MENU

## SHARED GRAZING STYLE \$38 PER PERSON

This menu is served as a shared style in the middle of the table for guests to serve themselves

Salad of fresh fruit, honey, yoghurt, (v, gf)  
House baked granola, poached apple and rhubarb (v)  
Acai bowl, natural yoghurt, acai berries, granola, banana  
Selection of toasts, preserves, cultured butters (v) (gf available)

## SEASONAL PLATED BREAKFAST \$44 PER PERSON

Grazing platters of fresh seasonal fruit and a selection of pastries per table to start

After a choice of two menu items to be served alternately at your table:

Pork Benedict – twice cooked pork belly, pickled kohlrabi, poached eggs, tahini hollandaise, brioche

The Pan – meat balls, poached egg, soffritto sauce, stracciatella, grilled rustic loaf slice

Gravalax Benedict – cured gravalax, poached eggs, hollandaise, avocado, smokey caramelized miche bread, beet gel

Confit Wild Mushrooms – confit garlic & herb mushrooms, rustic loaf slice, roasted sweet potato, hummus puree, poached eggs, herbed goat's curd, gremolata (v)

Balance Bowl – spiced cauliflower rice, roasted pumpkin, dukkah, kale, pickled Spanish onion, hemp seeds, crushed hazelnut, goats curd, poached egg (gf,v)

Includes 1 jug of orange juice and 1 jug of apple juice per table

## CHILDREN'S BREAKFAST MENU \$11 PER CHILD

A choice of one from the following:

Junior scrambled eggs and toast

Ham & Swiss cheese toastie

Fruit salad, honey, yoghurt (v, gf)

## BEVERAGE OPTIONS

### Tea & Coffee

Barista available on request for espresso coffees price on request





## LUNCH MENU

# PLATED LUNCH MENU (12PM–3PM)

**2 Courses (entrée/main) – \$49 per person**

**3 Courses (entrée/main/dessert) – \$60 per person**

## ENTRÉE

Artisan breads, salami, prosciutto, sweet potato dip, grapes, strawberries, pickles, marinated olives, brie, vintage cheddar.

## MAINS

**A choice of two menu items to be served alternately at your table:**

270 Day grain fed black angus steak, twice-cooked chat potatoes and feta, snow pea tendrils, Béarnaise sauce

Beer battered fish and chips, gribiche sauce, burnt lemon

Potato gnocchi, fermented king brown mushroom poached egg, pecorino sauce (v)

Pan seared barramundi, cauliflower, cassava, leek, lemon butter veloute, spiced almond dust (gf)

Black angus beef burger, bacon jam, American cheese, kewpie mayo, tomato, pickled onions, lettuce, cornichons, thrice-cooked fries

## DESSERTS

**A choice of two menu items to be served alternately at your table:**

*Strawberry Parfait*

Pistachio cake, balsamic, mint & lime jelly, strawberry consomme

*Homestead Pavlova*

Passionfruit syrup, vanilla bean cream, berries (gf)

*Dacquoise*

Chocolate ganache, almond, hazelnut, orange mousse, passionfruit jelly, blood orange

## CHILDREN'S LUNCH MENU \$18 PER CHILD

**A choice of one from the following:**

Mini Angus Slider and chips

Beer battered fish and chips, lime yoghurt

Ham & Swiss cheese toastie and chips

Children's dessert – Chef Selection of ice cream

Includes 1 kids juice or soft drink

## BEVERAGE OPTIONS

**Beverages on Consumption**

Beverages are on consumption from our current menu in the café



# LUNCH MENU SHARED FEAST (12PM–3PM)

**\$75 PER PERSON**

A selection of meats and seafood dishes,  
complimented with vegetables from our sides menu below.

## **CHOOSE 2 MEATS, 1 FISH, 2 SALADS AND 1 STARCH**

### **Proteins**

Pan fried barramundi, shaved fennel, orange, mint (gf)  
Baked salmon, spicy cauliflower florets, salsa verde (gf)  
Roast chicken, freekah, smoked corn  
Confit pork belly, spicy hummus, couscous  
Roast eye round beef with roasted vegetables (gf)  
Pumpkin fattah, mint labneh, char pitta bread (v, gf without pitta bread)

### **Salads and Starches**

Steamed kale, bok choy, green beans, lemon infused dressing (gf)  
Oven roasted chat potatoes, fetta (gf)  
Freekah, quinoa, black barley  
Baked sweet potato, crispy potato chips, mint, lime (gf)  
Mixed leaf, leaf salad, witlof, radish (gf)

### **Shared Dessert Platters – Chefs Selection**

Chocolate mousse, honeycomb, sweet vanilla cream cheese (gf)  
Passionfruit panna cotta (gf)  
Soft berry pavlova, berry compote, vanilla cream (gf)  
Chocolate tart, raspberry coulis  
Mini cinnamon doughnuts



# GROUP BOOKING CONFIRMATION FORM

## BOOKING INFORMATION

Name of reservation

Contact number

Contact email

Date of booking

Preferred time (please circle) Breakfast 08.00am / 08.30am / 09.00am / 10.00am  
(Please note service concludes by 11.30am)

Lunch 11.30am / 12.00pm / 12.30pm  
(Please note service concludes by 03.00pm)

Number of adults

Number of children (4–11 years)

Menu selection Breakfast Grazing Style \$38 pp Seasonal Plated \$44 pp  
Lunch 2 Course \$49 pp 3 Course \$60 pp Shared Feast \$75 pp

Cakeage \$2.50 pp \$4.50 pp  
*Cake cut and served on individual plates* *Cake cut and served on individual plates with cream & coulis*

## PAYMENT DETAILS

Type of card (please circle) Visa Mastercard Amex

Credit Card Number

Name on Credit Card

Date of booking

Expiry Date

Number of adults

I authorise Trippas White Group to debit my nominated credit card on the day as per the terms & conditions stated

Signature

## TERMS, DEPOSIT REQUIRED & CONFIRMATION OF NUMBERS

A 5% gratuity will be added to the total balance of your final bill on the day. Applicable for Group Bookings of 13 guests and over.

The children's menu is available for children 12 years and under.

The credit card number will be held to secure the reservation.

Confirmation of final numbers and dietary requirements are required 7 days prior to the reservation date.

Within 7 days of your booking date, if numbers increase we will try our best to accommodate your request. However all reduction of numbers are NON-REFUNDABLE.

Cancellations of events within 7 days are NON-REFUNDABLE & total projected minimum spend will be charged to the nominated credit card.

The menu is subject to change due to seasonality of produce.

We can cater for a range of dietary requirements. Please contact us to discuss your options.

As this is a shared space and we need to be mindful of others, no entertainment is allowed.

Additional decorations i.e centerpieces & maximum (1) balloon can be placed on the tables. Please note Centennial Homestead does not allow glitter, confetti or bubbles for table decoration.





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