



# CENTENNIAL Homestead

## GROUP BOOKING FORM

FIRST NAME	SURNAME
TELEPHONE	EMAIL
PREFERRED DATE	PREFERRED TIME
NUMBER OF ADULTS	<b>Breakfast</b> (please note service concludes by 11.30am) <input type="checkbox"/> 8.00am <input type="checkbox"/> 8.30am <input type="checkbox"/> 9.00am <input type="checkbox"/> 10.00am <input type="checkbox"/> 11.00am
NUMBER OF CHILDREN (4-11)	<b>Lunch</b> (please note service concludes by 3.30pm) <input type="checkbox"/> 11.30am <input type="checkbox"/> 12.00pm <input type="checkbox"/> 12.30pm
OCCASION	

MENU SELECTION

BREAKFAST

Grazing Style \$38PP

Seasonal Plated Style \$44PP

LUNCH

Shared Feast \$75PP

CAKEAGE

Cake cut & served on individual plates \$2.50PP

Cake cut & served on individual plates with cream & coulis \$4.50PP

DIETARY REQUIREMENTS

PAYMENT TERMS

Group bookings are required to provide credit card details to secure the reservation. Please note that all group bookings incur a 10% surcharge.

NAME

TYPE OF CARD

Visa

Mastercard

Amex

CARD NUMBER

EXPIRY

CCV

SIGNATURE

DATE

### TERMS, DEPOSIT REQUIRED & CONFIRMATION OF NUMBERS

A 10% 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 group bookings within 4 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.

**Centennial Homestead**

1 Grand Drive, Centennial Park, NSW 2021

T 02 9380 9350 | E hello@centennialhomestead.com.au

# BREAKFAST MENU

## **SHARED GRAZING STYLE \$38 PP**

*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 PP**

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:

### **H&A Stack**

rustic bread, grilled halloumi, avocado, confit cherry tomato, mint salsa, dill & parsley, dukkah & lemon cheek, poached eggs

### **Beetroot Cured Gravlax Benedict**

beetroot cured salmon, poached eggs, avocado, rustic bread, horseradish cream, hollandaise, dill

\*double smoked bacon option available

### **Confit Wild Mushroom**

confit wild mushroom confit garlic & herb mushrooms, rustic loaf slice, roasted sweet potato hummus puree, poached eggs, herbed goat's curd, gremolata

### **Breakfast Burger**

double smoked bacon, fried egg, wild rocket, tomato relish, soft milk bun, sweet potato crisps

### **Balance Bowl**

cauliflower rice, broccoli, dukkah, chick peas, sweet corn, pickled Spanish onions, crushed roasted hazelnut, goat's curd, poached egg  
add haloumi or smoked salmon

## **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

# SHARED FEAST LUNCH

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

**(12PM - 3PM)**

**\$75 PP**

## **PROTEINS**

Pan fried barramundi, shaved fennel, orange, mint (gf)

Roast chicken, freekah, smoked corn

Flat iron beef with roasted vegetables (gf)

## **SALADS & STARCH**

Oven roasted chat potatoes, fetta (gf)

Steamed kale, bok choy, green beans, lemon infused dressing (gf)

Mixed leaf, leaf salad, witlof, radish (gf)

## **SHARED DESSERT PLATTERS - CHEFS SELECTION - TWO**

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

## **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