

CENTENNIAL
Homestead



GROUP BOOKING

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 chefs 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 events 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.

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



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:

Eggs Benedict – 24 hr slow cooked maple pork, classic hollandaise, pancetta soil, spicy pickled kohlrabi, croissant
Baby Banana Bread, banana chutney, vanilla bean cream cheese (v)
Poached Eggs, sourdough, mixed leaf salad (v)
Produce Bowl – Quinoa, greens, ricotta, avocado, sweet potato hummus, dukkah, poached egg (v, gf)
Confit Wild Mushrooms – Confit garlic & herb mushrooms, rustic loaf slice, roasted sweet potato hummus puree, poached eggs, herbed goat's curd, gremolata (v)

CHILDREN'S BREAKFAST MENU \$10 PER CHILD

A choice of one from the following:
Fruit honey & yoghurt pot
Toasties, ham & swiss cheese
Fruit salad, honey, yoghurt (v, gf)

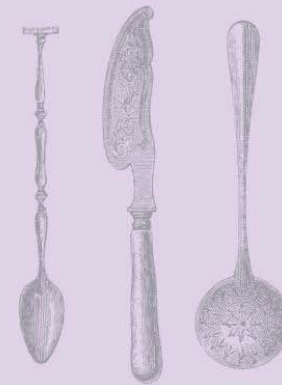
BEVERAGE OPTIONS

Tea & Coffee

Barista available on request for espresso coffees price on request

A Glass Urn of Fresh Cold Pressed Juice (30 serves) \$210





LUNCH MENU

PLATED LUNCH MENU (12PM–3PM)

2 Courses (entrée/main) – \$43 per person

3 Courses (entrée/main/dessert) – \$52 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 Angus Reserve Steak, thrice-cooked fries, snow pea tendrils, Béarnaise, red wine jus, mushroom crème

Panko crumbed fish and chips, sauce gribiche, burnt lemon

Produce Bowl – Quinoa, greens, ricotta, avocado, sweet potato hummus, dukkah, poached egg (v, gf)

Black Angus Beef Burger – Bacon jam, provolone, smoked mayo, tomato, pickled onions, lettuce, cornichons, thrice-cooked fries

Pan-Seared Salmon Fillet, carrot hummus puree, dutch carrots, leek, cherry tomato, burnt butter

DESSERTS

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

Tropical Mango

Caramel, pineapple, mango ice cream, hazelnut praline

Chickpea Pavlova

Passionfruit syrup, berries

Chocolate Adventure

Dark chocolate ganache, milk chocolate fudge, forest strawberries

CHILDREN'S LUNCH MENU \$18 PER CHILD

A choice of one from the following:

Mini Hotcakes, berries, vanilla ice cream, canadian maple syrup

Panko crumb fish and chips, lime yoghurt

Baby Burger – Mini bun, cheese, tomato, lettuce, tomato sauce, chips

Children's dessert – Selection of strawberry, chocolate or vanilla ice cream

BEVERAGE OPTIONS

Beverages on Consumption

Beverages are on consumption from our current menu in the café

A Glass Urn of Fresh Juice (30 serves) \$210



LUNCH MENU SHARED FEAST (12PM–3PM)

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 \$75 PER PERSON

Proteins

Pan fried barramundi, shaved fennel, orange, mint (gf)
Baked salmon, spicy cauliflower florets, salsa verde (gf)
Roast chicken, freekah, smoked corn
Braised lamb ribs, chimichurri, black barley, roasted tomato
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 Hawaiian 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



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