

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 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 – rustic loaf slice, spicy hummus, roasted sweet potato, poached egg, 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 fetta, snow pea tendrils, Béarnaise sauce

Beer battered fish and chips, sauce gribiche, burnt lemon

Potato gnocchi, asparagus, poached egg, sage, lemon butter, pecorino cheese (v)

Baked miso barramundi, roasted chat potatoes, salsa butter, sautéed spinach, fennel 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:

Apricot Cheesecake

Cream cheese mousse, apricot gel, peach, orange, feuilletine crumble

Homestead Pavlova

Passionfruit syrup, vanilla bean cream, berries (gf)

Apple Bread & Butter Pudding

Brioche, apple, caramelized pineapple, candied walnuts, vanilla bean cream, cinnamon anglaise

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 11 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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P: +61 2 9380 9350

E: HELLO@CENTENNIALHOMESTEAD.COM.AU



/THECENTENNIALHOMESTEAD

WWW.CENTENNIALHOMESTEAD.COM.AU