



At Century Inn we are inspired by local food culture. We source the best available local produce from our suppliers and growers.

Local lamb, grass fed beef and seasonal vegetables can be found on our menu and weekly specials.

SIDES

Beer Battered Fries	8
Served <u>w</u> side of aioli.	
Greek Salad (Veg) (GF)	12
Lettuce, tomato, cucumber, red onion & herbs, drizzled <u>w</u> EVO and topped <u>w</u> Australian feta.	
Veggies (Veg) (GF) (Vegan)	12
Medley of seasonal veggies lightly drizzled <u>w</u> EVO.	

INTERNATIONAL

Coconut Prawn Curry (GF)	30
Light green curry, cooked <u>w</u> coconut cream tiger prawns, green beans & capsicum, served on steaming rice.	
Butter Chicken (GF)	30
Boneless roasted chicken thighs, simmered in a tomato, cream, cashew & butter sauce, served <u>w</u> steaming rice & naan bread.	
Rogan Josh	30
Slow cooked beef Rogan Josh served <u>w</u> steaming rice.	
American Style BBQ Short Ribs	38
Slow cooked beef short ribs covered in American style BBQ sauce, served <u>w</u> diamond cut fries and slaw.	

STARTERS

Lamb Meat Balls	16
Finely minced balls of delicious lamb in tomato sugo, served <u>w</u> side of ciabatta	
Saganaki (V)	14
Lightly pan fried saganaki served <u>w</u> cherry tomatoes & fresh basil	
Buffalo Hot Wings	16
Hot spicy buffalo wings (4) served smothered in buffalo sauce & salad	
Moroccan Prawns	16
Tiger prawns (4) covered in Moroccan seasoning, grilled & served on a bed of rocket, capsicum & red onion	
Calamari	18
Panko crumbed calamari rings served <u>w</u> salad & lemon wedges	
Tomato Bruschetta (V)	16
Toasted ciabatta topped <u>w</u> diced tomatoes, red onion and basil finished <u>w</u> goats feta & drizzled <u>w</u> balsamic vinaigrette	
Satay Chicken Tenderloins	18
Chicken tenderloin marinated in a satay sauce, served <u>w</u> salad	
Garlic & Cheese Bread	14
Smothered in garlic butter topped <u>w</u> melted tasty cheese	

We endeavour to cater for all your dietary and allergy requests

MAINS

Scotch Fillet 300g

38

Local 300g Gippsland scotch fillet served w your choice of mash & veggies or chips & salad.

Sauces – Mushroom, Peppercorn, Gravy.

Optional – Creamy Tiger Prawns (4) \$6.00

Porterhouse 350g

36

Local 350g Gippsland porterhouse served w your choice of mash & veggies or chips & salad.

Sauces – Mushroom, Peppercorn, Gravy.

Optional – Creamy Tiger Prawns (4) \$6.00

Lamb Cutlets (GF)

38

Served w herbed roast potatoes, broccolini, asparagus, green beans & dutch carrots, finished w mint sauce.

Slow Roasted Chicken Breast (GF)

34

Chicken breast topped w creamy white wine sauce, served w herbed roast potatoes, broccolini, asparagus & dutch carrots.

Chicken Parma

32

Crumbed breast fillet topped w tomato sugo, ham & cheese, served w chips & salad.

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Fettuccini Bolognese	26
Fettuccini tossed through traditional bolognese sause.	
Risotto (Veg) (GF) (Vegan)	28
Arborio rice tossed <u>w</u> a medley of seasonal roasted veggies in a rich tomato sugo.	
Chicken Caesar	28
Cos lettuce, bacon, shaved parmesan & croutons, tossed <u>w</u> creamy caesar dressing, topped <u>w</u> chicken tenderloins & a poached egg.	
Open Chicken Souvlaki Plate	28
Pita bread, Greek salad, roasted chicken & fries, served <u>w</u> a side of tzatziki & lemon wedge.	
Fish & Chips	28
Beer battered flathead fillets served <u>w</u> chips, salad & a side of tartare sauce.	
Salmon (GF)	34
Pan seared salmon served <u>w</u> herbed roast potatoes, broccolini, asparagus & dutch carrots.	
Garlic Prawns (10) (GF)	34
Pan seared tiger prawns tossed in a creamy garlic & white wine sauce, served on a bed of steamed rice.	

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KIDS (Under 12)

Tempura Chicken Nuggets & Fries (6) 10

Fish & Chips 10

DESSERT

Chocolate Volcano 16

Warm chocolate cake filled w rich chocolate ganash served w vanilla bean ice cream

Citrus Tart 16

Butter shortbread tart filled w sweet lemon curd served w vanilla bean ice cream

Sticky Date 16

Sticky caramel & date pudding topped w a delicious caramel sauce, served warm w vanilla bean ice cream

Vanilla Crème Brulee (GF) 16

Housemade vanilla crème brulee served w berry compote & vanilla bean ice cream

Cheesecake 16

Served w berry compote & vanilla bean ice cream
(Ask our staff for flavour of the week)

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