



CENTRE STAGE

Menu

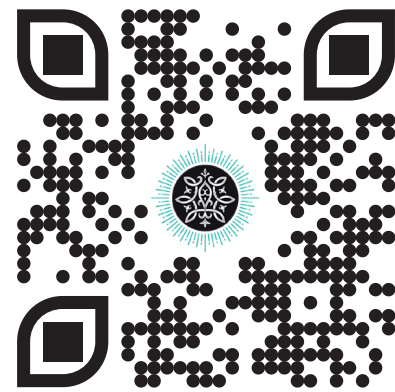
All ingredients are subject to change OR seasonal availability.

*Our chefs aim to craft a masterpiece in every meal,
with great attention to detail.*

We'd love to hear your feedback...



Buy any Breakfast or
Lunch meal and a cake
and get Coffee for \$1
or Tea for \$2.



See back of MENU for
instructions on 'How to order'.

RESTAURANT ETIQUETTE

*Sorry, we do not split bills. Best manners are expected at all times.
Menu substitutions may be declined. The only thing 'on the house' is the roof.
We do not exchange for change of mind. A 10% surcharge applies on public holidays.*

www.centrestage.net.au

02 94132752

LIGHT MEALS

Soup of the day 15

Served with Sonoma sourdough. All our soups are made in house from scratch using only fresh ingredients from local producers.

Sweet potato wedges 12

Served with sour cream and sweet chili sauce.

Basket of fries with Black Truffle Salt 12

Sonoma garlic Panini 10

Sonoma olive oil Panini.

Served with fresh garlic and cultured butter.

BURGERS

Everything is better with Bacon burger 24

Sonoma rich milk bun, 200g Wagyu beef, Bacon, cheese, pickles, tomato, Sriracha mayo, lettuce.

SALADS

Prawn, avocado, rocket with soy lime dressing 29

Green tiger prawn, avo, rocket, chili, mint, fresh orange segments, coriander, cherry tomato.

Smoked chicken salad with creamy honey mustard dressing 27

Watermelon radish, cucumber, cherry tomato, fresh dill, mix lettuce, lemon wedges, almond flakes.

Garden salad with balsamic dressing 15

Add smoked chicken 8 add Wagyu steak 8.

Super Caesar salad 27

Chicken, kale, cos lettuce, croutons, bacon, egg, Caesar dressing.

FROM THE SEA

Tempura fish and chips 24

Hoki. Served with Housemade tartare sauce, lemon wedges and our crunchy fries.

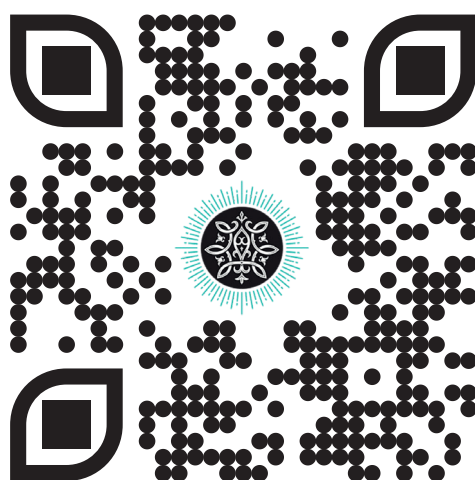
Grilled Barramundi OR Grilled Salmon 32

Recommended with a glass of Oyster Bay Sauvignon Blanc 9

Served with grilled asparagus and crispy Kipfler potatoes.



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CREPES

Seafood crepe 27

A great addition would be a glass of Tatachilli Prosecco 10

King prawns, fresh salmon served with Blue Swimmer Crab sauce and mushrooms.

Spinach & mushroom crepe 23

Fresh wilted spinach, fresh grilled mixed mushrooms, Parmesan cheese.

Ham, cheese & egg crepe 22

Egg, triple smoked ham off the bone, cheese mix, mushrooms, roasted tomato and served with house made Bernaise.

SWEET TREATS

Buttermilk pancake stack 18

Made fresh while you wait, topped with vanilla bean ice cream, strawberries, crushed walnuts, Belgian chocolate. Add extra pancake 4.

Banana crepe 17

Fresh made crepe with banana and Nutella.

Lemon sugar crepe 18

Traditional French crepe with sugar and fresh lemon juice. Add a scoop of ice cream 4.

Banana whipped cream crepe, served cold 16

Served with nuts and toffee sauce

SCONES & TEA

Scones 8pp

1 scone with jam and cream

Scones 12pp

2 scones with jam and cream

Devonshire tea 13

1 home made scone with jam and clotted cream and a pot of tea for 1.
Extra scone 4ea

Special Request:

Soy, Almond Milk,
Lactose Free .5 / Decaf .7

HOW TO ORDER:

1. When ready to order, please scan this QR Code
2. Select all required menu items, extras and drinks, etc.
3. Ensure to fill in your name, email, phone number and your table number as well as any comments.

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CENTRE STAGE

BREAKFAST Till 11:00

Sonoma bakery toast 8

*Fermented sourdough OR fruit toast with condiments.
Berry jam, peanut butter, marmalade, apricot and fig jam.
Vegemite, organic cultured butter 2*

Sonoma banana bread 9

Served toasted OR plain with butter, honey OR jam.

Ham and cheese croissant (baked fresh on site) 13

*Triple smoked ham off the bone,
our signature cheese mix and a side salad.*

Bacon OR Haloumi fried egg breakfast roll 17

Aioli and tomato relish on a Sonoma rich milk bun.

Chilli scrambled egg with cheesy soldiers 21

*Chilli, parsley, parmesan, Sriracha, chives,
Sonoma sourdough toast, cheese.*

Buttermilk pancake stack 19

*Served with maple syrup, fresh strawberries
and either vanilla bean ice cream OR yogurt.*

Eggs your way with toast 18

*Sonoma sourdough, organic eggs poached,
scrambled OR fried, hash brown and grilled tomato.*

Zucchini and corn cakes 23

with beetroot Tzasiki, pickled radish, poached eggs.

Spinach pancakes 23

*Avocado, cherry tomato, baby spinach, shallots, coriander,
lime, poached egg, ricotta cheese and Sriracha sauce.*

Eggs benedict 22

poached eggs, smoked bacon, bernaise sauce, sourdough.

Steak and egg breakfast/ brunch skillet 23

*Onion, beef, potato, shallot, garlic, egg,
Bernaise. Served with Sonoma sourdough.*

BREAD OPTIONS

*Fermented Sonoma sourdough.
Sonoma miche. Sonoma olive oil Panini, GF bread 4.
Plain or seeded Ciabatta.*

BREAKFAST EXTRAS

Bacon, smoked salmon, ham off the bone, Haloumi cheese 5

Eggs, half avo, hash browns, pork sausage 4.5

Spinach, mushroom, grilled tomato, cheese 4

Jam OR clotted cream 3

Baked beans 4

Mushroom avocado toast with poached eggs and Haloumi 22

*Sonoma sourdough, fresh grilled mushrooms, poached eggs,
grilled tomato, grilled Haloumi. GF on request.*

Smoked salmon breakfast bowl 24

*Brown rice, potato, smoked salmon, mushrooms, spinach, poached
eggs, mayo, lemon juice, parsley served with Sonoma sourdough.*

Center Stage big breakfast 29

*Eggs your way, pork sausage, bacon, grilled mushroom,
spinach, avocado, hash browns, grilled tomato,
Sonoma sourdough, jam, regular coffee OR pot of tea.*

Breakfast crepe with orange and passion fruit compote 22

*Fresh oranges, passion-fruit, maple syrup,
vanilla infused crème fraiche, hazelnuts.*

KIDS MENU

under 12 years only

Kids toasted pizza bread 13

Olive oil panini, our signature cheese mix, ham off the bone.

Kids pancakes 12

Made fresh in house served with maple syrup and ice cream.

Kids cheese burger 13

*Sonoma rich milk bun, Wagyu beef patty,
cheese, lettuce, tomato, chips.*

Kids pasta (spaghetti) 14

*Spaghetti, tomato base or pesto base,
parmesan cheese, chicken breast.*

Kids fish and chips 14

Freshly battered Hoki fillet served with chips.

**All kids meals come with a kids milkshake,
orange OR apple juice OR iced tea.**

*Credit card surcharge applies to all bills under \$30. Master and Visa card 1.65%. Amex 1.65%. EFTPOS 0.30.
MANAGEMENT.*

ALL DAY BREAKFAST

From 11:00

Sonoma banana bread 9

Served toasted OR plain with butter, honey OR jam.

Chilli scrambled egg with cheesy soldiers 21

Chilli, parsley, parmesan, Sriracha, chives,
Sonoma sourdough toast, cheese.

Butter milk pancake stack 19

Served with maple syrup, fresh strawberries
and either vanilla bean ice cream OR yogurt.

Zucchini and corn cakes 23

with beetroot Tzasiki, pickled radish, fried eggs.

Ham and cheese croissant (baked fresh on site) 13

Triple smoked ham off the bone,
our signature cheese mix and a side salad.

Bacon OR Haloumi fried egg breakfast roll 17

Aioli and tomato relish on a Sonoma rich milk bun.

Spinach pancakes 23

Avocado, cherry tomato, baby spinach,
shallots, coriander, lime, fried egg,
Ricotta cheese and Sriracha sauce.

Mushroom avocado toast with fried eggs and Haloumi 22

Sonoma sourdough, fresh grilled mushrooms, fried eggs,
grilled tomato, grilled Haloumi. GF on request.

Smoked salmon breakfast bowl 24

Brown rice, potato, smoked salmon, mushrooms,
spinach, fried eggs, mayo, lemon juice, parsley
served with Sonoma sourdough.

Breakfast crepe with orange and passion fruit compote 22

Fresh oranges, passion-fruit, maple syrup,
vanilla infused crème fraiche, hazelnuts.

Steak and egg breakfast/ brunch skillet 23

Onion, beef, potato, shallot, garlic, egg,
Hollandaise served with Sonoma sourdough.

PASTA

Blue swimmer crab spaghetti 28

Recommended with a glass of Oyster Bay Sparkling Rose 9

Crab, garlic, lemon juice, olive oil, chili, tomato base,
cream. Topped with toasted crumbs.

Vegetarian pasta available on request 24

Mushroom, spinach and cherry tomato, pesto or tomato base.

Creamy chicken pesto pasta 25

Chicken, olive oil, onion, garlic, basil pesto,
cream, parmesan cheese, spaghetti, fresh basil.

SANDWICHES

Chicken avocado melt 23

Recommended with a glass of Oyster Bay Sauvignon Blanc 9

Sonoma fermented sourdough, avocado, shallots,
Dijon mustard, grilled chicken, mayo, signature cheese
mix, Parmesan finished off under the grill. GF on request.

Simple toasted cheese 18

Sonoma seeded Ciabatta, Swiss cheese, vine ripened
tomato. Add triple smoked ham off the bone 4

Rib-eye steak sandwich with sautéed onion and Swiss cheese 28

This meal is beautifully complimented
with a glass of Graup's Cabernet Merlot 9

Garlic, Dijonnaise, rocket, salt, pepper,
vine ripened tomato served on a Sonoma olive oil Panini.

Corned beef Reuben 25

Recommended paired with Oyster Bay Sauvignon Blanc 9

Sonoma miche bread, house made corned beef,
dill pickle, Sauerkraut, Swiss cheese.

Avocado and smoked salmon tartine with cream cheese 24

Sonoma sourdough, cream cheese, avocado, capers,
tomato, red onion, smoked salmon, lemon juice,

Roasted sweet potato and cauliflower hummus wrap 24

Cauliflower, sweet potato, paprika, cumin, garlic,
turmeric, roasted red capsicum hummus on a sun-dried
tomato wrap. VG. V.

FROM THE LAND

400g marinated flank steak served with chimichurri 35

MSA grade flank steak, chimichurri, olive oil, soy,
balsamic vinegar, lemon juice, Dijon mustard,
served with our crunchy chips.

Chicken pot pie 24

Pairs delightfully with a glass of Tatchilli Prosecco 10

Chicken breast, potato, carrot, peas in a rich white sauce
topped with our flaky pastry. Served with chips or salad.

Weekend Roast 28.95 p.p. (no sharing)

Roast of the day served with house made gravy,
roasted Kipfler potatoes, chef's side of the day.

Sauce options:

Pepper sauce, mushroom sauce, mustard, gravy 2

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