

CENTENNIAL Homestead

GROUP BOOKING FORM

| | | | |
|---------------------------|--|---|--|
| First Name | | Surname | |
| Telephone | | Email | |
| Preferred Date | | Preferred Time | |
| Number of Adults | | Breakfast (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) | | Lunch (please note service concludes by 3.30pm) <input type="checkbox"/> 11.30am <input type="checkbox"/> 12.00pm <input type="checkbox"/> 12.30pm <input type="checkbox"/> 1.00pm <input type="checkbox"/> 1.30pm | |
| Occasion | | | |

| | | | |
|----------------------|---|--|--|
| Menu Selection | BREAKFAST <input type="checkbox"/> Grazing Style \$50PP <input type="checkbox"/> Seasonal Plated Style \$55PP LUNCH <input type="checkbox"/> Shared Feast \$89PP | | |
| Cakeage | <input type="checkbox"/> Cake cut & served on individual plates \$2.50PP <input type="checkbox"/> 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 <input type="checkbox"/> Visa <input type="checkbox"/> Mastercard <input type="checkbox"/> 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.

BREAKFAST MENU

SHARED GRAZING STYLE \$50PP

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 Chai Pudding, dragon fruit, berries, banana, house-made granola (vg, df, gfo)

Selection of toasts, preserves, cultured butters (v) (gf available)

Jugs – orange juice and apple juice for the table

SEASONAL PLATED BREAKFAST \$55PP

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:

Jugs - orange juice and apple juice for the table

Vegan Bowl, quinoa, spiced zucchini, cherry tomato, avocado, tahini dressing, carrot harissa, pepita granola (vg, gf, df)

Croc N Roll Bagel, crispy egg, buffalo mozzarella, avocado, tomato, chilli jam (v, nf)

Sweet Corn Capsicum Fritter, avocado, zucchini, heirloom tomato, spiced coyo, fermented bean vinaigrette (vg, nf)

Chili-Yoghurt Eggs, Turkish bread, zaatar pumpkin, cherry truss, harissa labneh, brown butter (v, gfo)

Green Eggs Benedict, poached eggs, English muffin, green shallot hollandaise, sautéed spinach, leg ham

Croissant Roll, smoked bacon, swiss cheese, fried egg, rocket, tomato chili jam, sweet potato crisps (nf)

CHILDREN'S BREAKFAST MENU

A choice of one from the following:

Munchie Bowl - Vanilla yoghurt, fruit, berries, pecan brownie crumb (v, gfo) \$11

Eggs & Toast - Scrambled eggs, sourdough, cultured butter (v, nf, gfo) \$12

Dippy Egg - Soft boiled egg, cheesy vegemite soldiers (v, nf) \$11

Breakfast Bap - Smoked bacon, hashbrowns (nf) \$14

SHARED FEAST LUNCH

\$89pp

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

PROTEINS

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

Roast Chicken, wattle seed bread sauce, roasted vegetables, spinach harissa (nf)

Charred Angus Beef flank, wilted kale, mustard jus, saltbush onion rings (nf, gfo, dfo)

SALADS & STARCH

Oven roasted chat potatoes, caramelised onions (vg, gf, df)

Seasonal spring greens, lemon whipped ricotta, fine herbs (v, gf, vgo)

Heirloom tomatoes, basil, fermented bean vinaigrette (vg, gf, df)

SHARED DESSERT PLATTERS

Chef's Selection - Two

Chocolate mousse, honeycomb, wattle seed whipped ricotta (gf)

Passionfruit panna cotta (gf)

Soft berry pavlova, berry compote, vanilla cream (gf)

Mini caramelised apple cinnamon crumble

CHILDREN'S LUNCH MENU \$25 PER CHILD

Includes 1 kids juice or soft drink

A choice of one from the following:

Linguine - Napoli sauce, parmesan, basil (vg, vo, nf)

Fish n Chips - Beer battered catch of the day, chips, tartare (nf)

Cheeseburger - Milk bun, American cheese, fries, tomato (nf)

Dessert

Ice cream scoop, chocolate or vanilla, almond crumb (v, gf)

BEVERAGE OPTIONS

Beverages are on consumption from our current menu in the restaurant