



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)	
NUMBER OF CHILDREN (4-11)		<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	
OCCASION		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	

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 bowl, natural yoghurt, acai berries, granola, banana

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)

Crumbed Halloumi, garlic roasted tomato, avocado, red onion, soft herbs, dukkha, grilled rustic bread (v, nfo)

Bell pepper and zucchini frittata, roasted capsicum, oyster mushroom, roma tomato, zucchini, Spanish onions, parsley, chives, rocket salad, quinoa bread

Chilli-Yoghurt Eggs, poached eggs, harissa yoghurt, aleppo brown butter, soft herbs, chilli-baked cherry tomatoes, turkish bread (v, gfo)

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

Breakfast burger, fried egg, bacon, Swiss cheese, baby cos, tomato chutney, sweet potato crisps

CHILDREN'S BREAKFAST MENU

A choice of one from the following:

Mini Eggs on Toast, scrambled egg, toasted sourdough, cultured butter (v, gfo) \$14

Dippy Egg, soft boiled egg, cheesy vegemite soldiers (v, gfo) \$11

Mini Bacon Roll, double smoked bacon, mini brioche roll, house-made hash brown, tomato ketchup \$14

Yoghurt Bowl, vanilla yoghurt, fruit & berries, pecan brownie crumb (v) \$11

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)

Roast chicken, freekah, smoked corn

Flat iron beef with roasted vegetables (gf)

SALADS & STARCH

Oven roasted chat potatoes, fetta (gf)

Steamed kale, bok choy, green beans, lemon infused dressing (gf)

Mixed leaf, leaf salad, witlof, radish (gf)

SHARED DESSERT PLATTERS

Chefs Selection - Two

Chocolate mousse, honeycomb, sweet vanilla cream cheese (gf)

Passionfruit panna cotta (gf)

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

Chocolate tart, raspberry coulis

CHILDREN'S LUNCH MENU \$25 PER CHILD

A choice of one from the following:

Mini 'Fish & Chips', battered fish of the day, chips,
tartare sauce, lemon (df)

Mini sausages & gravy, pork chipolatas,
crushed potato, peas, onion gravy (df)

Mini cheeseburger, Swiss cheese, chips, tomato ketchup

Dessert

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

Includes 1 kids juice or soft drink

BEVERAGE OPTIONS

Beverages are on consumption from our current menu in the restaurant