

MENU

SMALL PLATES & PIZZAS

Garlic Bread	\$9
add cheese & bacon	\$4
Stuffed Mushrooms (GF) (V) Oven roasted cheese & herb stuffed mushrooms w. balsamic glaze	\$16
Duck Spring Rolls w/ Japanese style sauce	\$16.5
Pork Belly Bites (GF) w/ house made sticky sauce	\$18
Beer Battered Chips w/ gravy add bacon, onion, cheese & sour cream	\$10 +\$6
Salt & Pepper Calamari Lightly dusted w/ aioli and lemon	\$19.5
Southern Fried Chicken Strips Seasoned chicken tenders w/ chipotle sauce	\$18.5
Lobster Roll Lightly battered lobster w/ horseradish mayo, rocket on a potato bun	\$19
Buffalo Wings½ kg \$20/Tossed w/ house made sauce & ranch dressing	1kg \$38
Hawaiian Pizza Classic Hawaiian w/ pineapple & ham	\$25
Central Lane Pizza Cajun chicken, onion, capsicum, tomato passata	\$25
Add Chips to any starter	+\$3.5



HOW DID WE DO?

Rate your experience with a Google review & visit our socials



BURGERS

Add chips	+\$3.5
Upgrade your burger	
Egg	+\$3
Bacon	+\$3
Cheese	+\$2
Cheese Burger	\$15
House-made beef patty, cheese, onion, pickles & sau	lce
Central Lane Burger Our signature hamburger with house-made beef patty, tomato, pickle, lettuce, cheese & burger sauce	\$19
Southern Fried Chicken Burger Central Southern Fried Chicken with fresh slaw, cheese and chipotle sauce	\$18.5
Vegetarian Burger (V) 'Love Buds 100% plant based' patty, garlic mushroot tomato, lettuce w/ tomato relish	\$17.5 m,
SALADS	
Nam jim Salad (GFO)	\$26.5
Calamari w/ cherry tomato, cucumber, coriander,	
mint, thai basil, spring onion, vermicelli noodles &	
homemade Nam jim dressing	
Mediterranean Lamb Salad (GFO)	\$26
Lamb w/ Greek style salad, feta, goddess	
dressing, garlic yoghurt and toasted pita bread	

Asian Pork Belly Salad (GF)

w/ pork belly pieces, coriander slaw, chilli, crispy noodles and asian dressing







\$24

WINNER: Best Bistro – Regional QHA 2022 WINNER: Best Redeveloped Hotel Statewide QHA 2022 WINNER: Regional Hotel of the Year QHA 2022

WINNER: GCCI Best In Business 2022 – Overall

WINNER: GCCI Best In Business – Hospitality 2022









MENU

MAINS

Add a topper to your Chicken Schnitzel or Crumbed S Parmi Topper Mexican Topper Mac & Cheese Topper Hawaiian Topper Creamy Garlic Prawn Topper	teak: +\$3 +\$4 +\$7 +\$4 +\$9
Chicken Schnitzel House cut & crumbed w/ chips & salad	\$23
Crumbed Steak House cut & crumbed angus rump w/ chips & salad	\$25
Bangers and Mash (GFO)\$Thick sausages w/creamy mash, baby peas, caramelised onion & gravy\$	324.5
Twice Cooked Pork Belly (GF) w/ asian green stir-fry, vermicelli noodles, chilli & coriar	\$35 nder
Oven Roasted Chicken (GF) w/ your choice of: • Mash, peas and gravy • Mash & veg • Chips & coles	\$ 29
Seafood Basket A selection of golden fried seafood w/ chips & salad	\$24
Crispy Skinned Salmon (GFO) w/ potato, red pepper relish & apple salsa	\$34
Chimichanga Fried chicken burrito w/ sour cream, guacamole & fresh s	\$24 alsa

PASTA

Chilli Prawn Linguine (VGO) w/ garlic, onion, semi dried tomato, olive oil, white wir chilli, wilted spinach & shallots	\$33 ne,
Chicken Carbonara	\$26
w/ bacon, onion, garlic, parsley in a creamy sauce	



STEAKS

All steaks come with a warm ciabatta roll, your choice of sauce, house salad & chips or steamed vegies w/ mash

250g 100day grain fed Rump	\$31
add an extra 250g rump	+\$19
180g Eye Fillet	\$43
400g Rib on the Bone	\$53

SAUCES & TOPPERS

Creamy Garlic Prawn Topper	**
, , , , , , , , , , , , , , , , , , ,	+\$9
Mac & Cheese Topper	+\$7
Creamy Garlic Sauce	+\$3
Gravy	+\$3
Pepper Sauce	+\$3
Mushroom Sauce	+\$3
Diane Sauce	1 -
	+\$3
Egg	+\$3

SIDES

Beer Battered Chips	+\$3.5
Seasonal Vegetables	+\$8
Creamy Mash	+\$6
Seasonal Salad	+\$8

KIDS MEALS

For kids up to 12 years old. Includes a free drink.

Kids Burger & Chips	\$12
Steak & Chips	\$12
Dino Nuggets & Chips	\$12
Mac & Cheese	\$12
Dogwood dog & chips	\$13

DESSERTS

Chocolate Pudding with Ice Cream	\$11
Crème Brûlée	\$11

Bistro menu available 11:30am to 8:30pm • 15% surcharge on public holiday • 1.4% surcharge on credit card purchases.

While we take every precaution to accommodate dietary restrictions and minimise cross-contamination, our menu items may contain allergens or come into contact with allergens during the preparation process. It is crucial to note that we cannot guarantee an allergen-free environment.

GF - Gluten Free V - Vegetarian GFO- Gluten free option VO - Vegetarian option