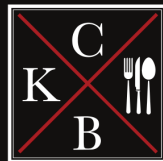


\$40



# CENTRAL

## DINE AROUND 2022

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### *Starter*

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#### Mixed Field Greens

Central mixed greens, pickled radish, green beans, brussel sprouts, spiced pumpkin seeds & goat cheese, poppyseed vinaigrette and parsnip chips.

Suggested Wine Pairing: Cedar Creek Pinot Gris

### *Entree*

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#### Butter Chicken Sandwich

Seasoned crispy chicken breast, house butter chicken sauce, lemon chilli aioli cilantro slaw, crispy chick peas, fresh mango and spiced yogurt on a soft brioche bun.

Suggested Wine Pairing: Da Silva Cabernet Sauvignon

*or*

#### Central's Pad Thai

Crispy tofu, red peppers, green beans, broccoli, bean sprouts, tossed with rice noodles, spicy peanut sauce & garnished with scallions, crushed peanuts and cilantro.

Suggested Wine Pairing: Mission Hill Viognier

### *Dessert*

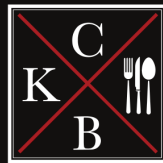
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#### Central Sundae

Parlour Ice Cream, chocolate brownie, salted caramel, peanuts, whipped cream and popcorn.

Suggested Wine Pairing: Bench 1775 Sauvignon Blanc

\$50



# CENTRAL DINE AROUND 2022

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## *Starter*

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### Mixed Field Greens

Central mixed greens, pickled radish, green beans, brussel sprouts, spiced pumpkin seeds & goat cheese, poppyseed vinaigrette and parsnip chips.

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Suggested Wine Pairing: Cedar Creek Pinot Gris

## *Entree*

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### 8oz "Two Rivers" Striploin

Tender 8oz grass fed striploin, cut in house and cooked medium rare. Served with roasted root vegetables, crispy garlic smashed potatoes and finished with house chimichurri and Mycro greens.

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Suggested Wine Pairing: Laughing Stock "Blind Trust"

## *Dessert*

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### Churros

House made cinnamon donut sticks with milk chocolate ganache, salted caramel & whipped cream.

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Suggested Wine Pairing: The Hatch "HOBO" Gamay Noir