

**( C E N T R A L O N E )**  
RESTAURANT



food allergy disclaimer

radisson blu hotels make every attempt to identify ingredients that may cause an allergic reactions for those with food allergies. however there is always risk of contamination as in our kitchen we use products such as milk, eggs, gluten, seafood, peanuts, other nuts, sesame seeds and capsicum, although we have strict cross contamination policies; we can not guarantee a total absence of these products in any of our cuisine's, meat, carb nor vegetable. customers with food allergies must be aware of this risk.

# start

## plum tomato tart<sup>(n)(v)</sup>

buttery puff pastry, slow roasted tomato jam, braised vine tomato, walnut, grilled pear and goats cheese salad, basil infused oil toasted pine nuts - 80

## melenzan parmigiana<sup>(v)</sup>

fragrant hummus, baba ganoush salsa, crispy chickpeas, homemade basil pesto - 80

## porcini mushroom risotto<sup>(v)</sup>

"penny bun" porcini purée, balsamic pickled shimeji, slice grana padano, black truffle infused dressing - 90

## beef carpaccio

a-grade beef fillet, compressed melon, grana padano crisp, micro shoots, aged balsamic dressing, fresh celery, roasted garlic mayonnaise - 95

## antipasti platter

imported cured italian meats, gremolata marinated olives, flame grilled aubergine and capsicums, homemade basil pesto, italian ciabatta bruschetta - 105

# soup

## spicy slow roasted plum tomato soup<sup>(v)</sup>

gratin buffalo mozzarella ciabatta bruschetta, basil infused oil - 65

## spanish styled watermelon gazpacho<sup>(n)(v)</sup>

pico de gallo, crushed pistachio - 75

## noisette butter roasted cauliflower<sup>(v)</sup>

crispy baby spinach, spicy red pepper coulis - 85

# salad

## rustic greek salad<sup>(v)</sup>

calamata olives, danish feta, onion, cucumber, salad greens - 75

## classic caesar salad

toasted ciabatta, anchovies, caesar dressing, grana padano, cos lettuce - 75  
add chicken - 20  
add prawns - 35(s)

## insalata caprese<sup>(v)</sup>

marinated plum tomato, fresh basil, creamy buffalo mozzarella - 90

## south east asian influenced beef salad

soy and ginger cured beef, king oyster mushrooms, fresh asian greens, tempura marinated citrus segments, thai style dressing - 125

## millionaires salad<sup>(s)</sup>

smoked marlin, fresh mixed peppers, honey and lime dressing, palm heart - 145

# main

## sous vide chicken supreme

braised lentils, sautéed shimeji mushrooms, creamy butternut purée, porcini jus - 185

## slow braised karoo lamb shank

rosemary crushed potato, baby beetroot, red wine poached pear, crispy baby onion, gluhwein reduction - 245

## grilled a-grade rib-eye

café da paris hollandaise, rosemary pomme frites, braised asparagus, stuffed cherry tomatoes - 235

## frenched trimmed karoo rack of lamb

roasted garlic crust, pea and mint purée, baked grana padano gnocchi, cauliflower, pea, onion ragout, cabernet jus - 240

## kassler on the bone<sup>(n)</sup>

pickled fennel with fresh apple and celery, earthy turnip and leek purée, toasted walnut and brandy dressing - 250

# sea

## financial times fish & tjips<sup>(s)</sup>

craft beer battered kingklip, home cut tjips, tangy sauce remoulade, english styled mushy peas - 160

## asian marinated seared yellow fin tuna<sup>(s)</sup>

wilted bok choy, ponzu reduction, flame grilled daikon - 205

## grilled mediterranean seabass<sup>(s)</sup>

summer vegetable risotto, lobster bisque, herb au fine prawns - 240

# pasta

## roasted cauliflower gnocchi<sup>(v)</sup>

grilled marinated broccoli, creamy sauce mornay, grana padano tuille - 105

## traditional penne carbonara<sup>(p)</sup>

streaky bacon, king oyster mushroom, liaison, grana padano, penne - 135

## spaghetti allo scoglio<sup>(s)</sup>

queen prawns, 1818 vodka, spaghetti, tomato napolitano - 150

# steak

(all steaks are accompanied with seasonal baby vegetables)

## sirloin 350g - 175

## rib eye 300g - 185

## beef fillet 250g - 180

# sides

grana padano and truffle wedges

skinny fries

fragrant jasmine rice

rosemary crushed potatoes

sautéed baby vegetables

cauliflower mash

# sauces

green peppercorn and french brandy

roasted forest mushroom

roquefort and streaky bacon

café de paris hollandaise

argentinian chimichurri

portuguese peri-peri

# spice

## thai styled chicken & prawn curry<sup>(n)(s)</sup>

soy and sesame dressing, cucumber salsa, toasted coconut, jasmine rice - 135

## paneer

persian influenced rogan josh sauce, paneer cheese, condiments\* - 135

## buttered chicken

7 hour marinated chicken, coriander, lime, garam masala, condiments\* - 145

## lamb rogan josh

aromatic lamb shoulder, persian rogan josh sauce, condiments\* - 155

(basmati rice - naan - riata - sambals - mango pickle - spicy raisin chutney)\*

# sweet

## banana split<sup>(n)</sup>

vanilla ice cream, dark chocolate ganache, toasted hazelnuts, crispy wafer - 55

## vanilla infused panna cotta<sup>(n)</sup>

brandy snap, orange gel, hazelnut praline - 65

## lavender crème brûlée

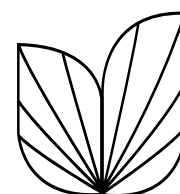
macaroon, blue berry compote, vanilla gel, spun sugar - 65

## summer berry pavlova

balsamic marinated berries, chantilly, passion fruit coulis - 95

## chocolate box

variety of truffle, mini ganache tart, chocolate bar, fudge, chocolate dipped marshmallow - 125



(n)uts (v)egitarian (b)anting (s)helfish (p)ork