



THE  
central

functions & catering

PRICE ON REQUEST DUE TO SEASONAL PRODUCE PRICES AND PER HEAD NUMBERS



# canapés

Pork sausage roll, piccalilli, mustard	45
Mixed party pies, tomato chutney	35
Vegetarian quiches, sweet chilli <i>v</i>	45
Cheeseburger spring rolls, burger sauce	50
Mushroom arancini, truffle cream, shaved parmesan <i>v dfo</i>	40
Loaded potato rösti, beef brisket, chimichurri, sour cream <i>gf vgo dfo</i>	45
Beef tartare crostini, horseradish mayo, pickled onion <i>df gfo</i>	45
Smoked salmon blini, dill crème fraîche, pickled cucumber <i>gfo</i>	50
Crispy sushi rice, seafood chowder mousse, crispy chilli oil <i>gf vgo</i>	45
Poached prawn, iceberg cup, salsa, Marie Rose sauce, Tabasco pangrattato <i>gfo vgo</i>	50

10 pieces per plate

# skewer platters

Filipino BBQ chicken, spiced vinegar dip, pickled papaya <i>gf df</i>	50
Beef rendang, smoked peanut sauce, chimichurri, herbs <i>gf df n</i>	50
Pork belly, kung pao sauce, burnt chilli mayo, green onion <i>gf df</i>	50
Mixed vegetable grill, roast eggplant, charred courgette, portobello mushroom, tahini, green goddess, candied walnut <i>v gf ve df n</i>	40
Caprese (cold), confit vine tomato, buffalo mozzarella, basil, balsamic glaze, pangrattato <i>v gfo</i>	40
10 skewers per platter	





# boards

## big boards

Southern fried popcorn chicken, tangy house pickles, chipotle mayo, blue cheese dip, garlic aioli, shoestring fries *gfo dfo* 85

Lemon pepper squid, Green Goddess, garlic aioli, herb salad, lemon, shoestring fries *gf df* 85

Pork belly bites, sweet chilli pineapple glaze, slaw, shoestring fries *gfo df* 89

Serves 6–8 people

## grazing boards

Charcuterie board: premium cured meats, house jams and chutneys, toasted baguette, pretzels, breadsticks, olive oil *gfo* 110

Cheese platter: 3 local cheeses, fresh and dried fruit medley, spiced nuts, house jam, sourdough, lavosh crackers, rosemary honey *gfo n* 110

# curated menus

## packages

Lean Package: Chef's selection of 3 roaming canapés, skewers, and shared platters

45pp

Premium Package: Chef's selection of 5 premium canapés, skewers, and shared platters

65pp

## trust the chef

Direct the kitchen team to curate a selection of offerings from the function menu designed to impress guests while ensuring a seamless experience, completely hassle-free.

POA





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