

BREAKFAST

(Saturday and Sunday 8am – 11.45am)

- Sautéed spinach, white polenta, shaved parmesan, grilled chorizo, poached eggs 18.50
- Smashed avocado on sourdough, roast tomatoes, Kalamata olives, grilled haloumi 18.50 (v)
- Smoked salmon benedict, seed & nut filled avocado 18.50
- Smoked trout risotto, soft poached egg, truffle oil 18.50
- Butternut pumpkin falafel, quinoa, rocket, fetta, pickled beetroot, poached eggs 18.50 (vgf)
- Lamb's fry and bacon, sourdough, caramelised onions, poached eggs 18.50
- Sand crab omelette, foie gras butter, toasted sourdough 19.00
- Breakfast flat bread, prosciutto, baked eggs, mozzarella, figs, vincotto 18.50
- Black pudding, scrambled eggs, toast, berry jus 18.50
- Pancakes, ice-cream, fresh fruit, golden syrup 16.50 (v)
- Continental coconut bread or fruit loaf, preserves, vanilla butter 7.00 (v)
- Oven baked croissant 4.50 (v)
- Add on -
- + free-range poached eggs ; + double smoked bacon; + grilled haloumi cheese 4.00 (each)

SANDWICHES

(Available daily 11.30am-4.30pm)

- Smoked trout & pickled cauliflower roll 18.50
- Prosciutto, mozzarella, tomato & rocket 18.50
- Poppy seed bagel, smoked salmon, scrambled eggs, truffle oil 19.50
- Steak sandwich, grilled sourdough, caramelised onion, tomato, spinach, aioli 20.50
- Chicken, bacon, tomato, lettuce, avocado on sourdough 18.50

All sandwiches served toasted with French fries and aioli

The government's 10% GST is included in all prices.
A surcharge of 15% applies on public holidays.

HORS D'ŒUVRES & ENTREES

Autumn Entree Specials

Potato & rosemary pizetta, Taleggio cheese, truffle oil 14.50 v

Warm bruschetta of seasonal tomatoes, sweet basil & sea salt 14.50 v

Creamy burrata, tomato, roasted vegetable, pesto, sea salt, olive oil 19.50 vgf

Duck liver pâté, pickled cranberries, toasted baguette 22.00

Soup of the day w/ grilled Continental bread 12.00 entrée 15.00 main

Continental Classic Light Meals

Chilli-salt cuttlefish, wild rocket leaf salad, sesame dressing 22.50 gf

Zucchini flower, asparagus & fennel salad, saffron vinaigrette, smoked trout 24.50 gf

Twice-baked goat's cheese soufflé, mixed leaf salad 22.00 v

Butternut pumpkin falafel salad bowl, rocket, fetta, pickled beets, tahini 22.50 vgf

Grilled lamb Greek salad, macadamia & mint pesto, soft fetta, tomato, cucumber,
olives 24.50 gf

T H E

A "v" after the price of a dish denotes a vegetarian option.

"gf" denotes a gluten-free meal choice.

Gluten-free bread available upon request.

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MAIN COURSES

Autumn Specials

Coq au vin (red wine marinated chicken maryland, bacon, mushrooms, golden shallots) pappardelle 31.50

Casarecce pasta, pork cheek, confit octopus, asparagus, chilli, garlic 33.50

Slow-cooked lamb navarin, Jerusalem artichoke, peas, kipflers, baby turnips 32.50 gf

Fresh fish of the day - chef's selection MP

Pumpkin, thyme & goat's curd tart, flax seed crust, pea & zuc salad, green yoghurt 27.00 vgf

Continental Classics

Soy lime chicken breast, coconut risotto, steamed bok choy, chilli 29.00

Continental beef sausages, potato mash, roast tomato, caramelised onion jus 27.50 gf

Fillet mignon (200g), barley risotto, peas, asparagus, brussel sprouts, escargot butter 36.00

Pan-seared lamb's fry & bacon, désirée potato mash, roast tomato jus 27.50 gf

Spaghetti, prawns, chilli, smoked bacon, baby spinach, lemon 29.00

Risotto aux fruits de mer, roast tomato & garlic, local prawns, fish, mussels 28.50 gf

SIDE DISHES

French fries, classic aioli - petit 7.00 grand 9.00 v

Steamed vegetables 9.00 v

T H E Hand-cut sweet potato chips, lime, sea salt 9.00

Continental potato mash 6.00 v Roasted kipfler potatoes, duck fat 9.00 v

Garden salad, tomato, Spanish onion, cucumber, house dressing 8.00 v

*Wednesday evenings (in addition to regular menu):
"Brains & Other Offal Things"...Bookings recommended*

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AUTUMN DESSERTS

Rhubarb & frangipane tart, macadamia-coconut crumble 12.50

Pear tarte tatin, vanilla-bean ice-cream 12.50

Continental classic crème brûlée 12.50 gf

Charred pineapple, lemon & ginger granita, snow egg, praline 14.00 gf

Sticky-date pudding, hot butterscotch, ice-cream 12.50

Affogato (vanilla bean or burnt caramel ice-cream, 'drowned' in espresso coffee) 9.50 gf

Continental ice-cream sundae, burnt caramel & vanilla bean ice-creams,
hot butterscotch, whipped cream 11.50 gf

Burnt caramel or vanilla bean ice-cream in addition to cream on any dessert 4.00 a scoop

CHEESE

Soft – Taleggio (Italy)

Blue – Gorgonzola D.O.P. (Italy)

Hard – Kenilworth vintage aged cheddar (Australia)

2 cheese plate 18.50 / 3 cheese plate 26.50

All cheese served with crisp bread, quince paste & muscatels

THE
Continental

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