

BREAKFAST

(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

Spiced eggplant, caponata, toast, poached eggs 18.50 (v)

Fried eggs, sautéed Swiss brown mushrooms, spinach, blue cheese, toast 18.50 (v)

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

2 pancakes, peanut butter, chocolate sauce, banana, whipped cream 16.50 (v)

Continental coconut bread or fruit loaf, preserves, vanilla butter 7.00 (v)

Oven baked croissant w/ prosciutto & brie cheese 9.50

Add on -

+ poached eggs ; + double smoked bacon; + grilled haloumi cheese;

+ sautéed mushrooms 4.00 (each)

SANDWICHES

(Available daily 11.30am-4.30pm)

Open rye sandwich, haloumi, avocado, tomato 18.50 (v)

Toasted lamb sandwich, brie, green tomato relish 19.50

Ham & egg toasted sandwich on rye, horseradish mayo, gherkin 18.50

Steak sandwich, sautéed mushrooms, spinach, blue cheese 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

Spring Entree Specials

Rosemary flat bread with blue cheese, table grapes & honey 14.50 v

Warm bruschetta of seasonal tomatoes, sweet basil & sea salt 15.50 v

Cauliflower, chilli, cheese croquettes with grapefruit-avocado-green salad 24.50 v

Chicken liver pâté, toasted brioche, wine poached quince, cumquats 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

Scallop & ginger dumplings, sichuan pepper & chilli oil 24.50

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

Crab, grapefruit & buckwheat salad, toasted brioche, garlic mayonnaise 24.50

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.
Meal adjustments made happily within our kitchen to accommodate dietary requirements.
Gluten-free bread available upon request.*

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MAIN COURSES

Spring Specials

Garlic & almond studded lamb breast, pearl barley broth, greens, lemon zest 36.00

Moroccan chicken tagine, ancient grain salad, cauliflower rice 32.50

Confit pork belly, eggplant caponata, cucumber-apple salad, coriander 33.50 gf

Fresh fish of the day - chef's selection MP

Harissa spiced eggplant, couscous, cauliflower, grain salad, charred baby cos 29.00 v

Continental Classics

Soy lime chicken breast, coconut risotto, steamed bok choy, chilli 31.00

Continental beef sausages, potato mash, roast tomato, caramelised onion jus 28.50 gf

Char-grilled grain-fed striploin, sautéed mushrooms, potato puree, red wine jus 36.00 gf

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

Spaghetti, prawns, chilli, smoked bacon, baby spinach, lemon 31.50

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

THE Hand-cut sweet potato chips, lime, sea salt 9.00

Continental potato mash 7.00 v Polenta chips, truffled mayo 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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SPRING DESSERTS

Rhubarb semifreddo, pistachio ice-cream, honey madeleines 12.50

Chocolate-orange mousse, spiced fruit brioche, macadamia ice-cream, figs 14.00

Continental classic crème brûlée 12.50 gf

Passionfruit & vanilla cheesecake, citrus fruit, honeycomb 12.50

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 – Brie De Nangis (France)

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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