

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

Fried wild rice, pumpkin, chestnut, silverbeet, poached eggs 18.50 (v)

Fried eggs, pita bread, hummus, yoghurt, sumac, spiced cauliflower 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

Crepes, sugar, lemon juice, farm fresh strawberries 16.50 (v)

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

Oven baked croissant 4.50 (v)

Add on -

+ poached eggs ; + double smoked bacon; + grilled haloumi cheese 4.00 (each)

SANDWICHES

(Available daily 11.30am-4.30pm)

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

Prosciutto, mozzarella, tomato & rocket flat bread 18.50

Poppy seed bagel, smoked salmon, scrambled eggs, truffle oil 19.50

Roast beef baguette, rocket, pickled beetroot, horseradish 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

Winter Entree Specials

Flat bread, caramelised onion, Kalamata olives, goat's cheese, anchovies, rosemary 14.50

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

Baked fig & hazelnut stuffed camembert, quince paste, rye toast 21.00 v

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

Scallop & ginger dumplings, sichuan pepper & chilli oil 24.50

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

Roasted cauliflower salad, hazelnuts, yoghurt, hummus, char-grilled pita 22.50 v

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

Winter Specials

Braised rabbit fricassee, lemon & cracked pepper risotto, salad burnet 36.00

Pork trotter roulade, puy lentils, winter greens, horseradish, parmesan crisp 32.50 gf

Char-grilled beef short ribs, cauliflower puree, celery-hazelnut salad, burnt butter 33.50 gf

Fresh fish of the day - chef's selection MP

Pumpkin, chestnut & silverbeet fried rice, grilled haloumi cheese, honey, oregano 28.00 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 28.50 gf

Grain-fed 100 day aged rump steak, parsnip, pickled grapes, red onion jam, rocket pesto
33.00 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

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

Continental potato mash 7.00 v — Roasted cauliflower, hazelnuts, spiced yoghurt 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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WINTER DESSERTS

Warm lemon polenta cake, Limoncello sorbet, citrus syrup 12.50

Baked bittersweet chocolate & pear pudding, hazelnut ice-cream, chocolate fondue 12.50

Mandarin & ginger crème brûlée 12.50 gf

Black sesame pavlova, lemon curd, pistachio ice-cream, yuzu 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 – 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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