

# Set Menu #2

Date of Function

## ENTRÉE

Chicken liver pâté, port wine jelly, toasted sourdough, orange marmalade, cornichons

OR

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

OR

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

## MAIN COURSE

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

OR

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

OR

Venison & wild mushroom pithivier (French – round, enclosed pie),  
deep-fried Brussel sprouts, tahini

OR

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

OR

Pumpkin & cashew fried wild rice, silverbeet, char-grilled haloumi, honey, oregano (v)

## DESSERT

Whipped avocado, zabaione gelato, meringue, saffron-cardamom emulsion

OR

Sticky-date pudding, hot butterscotch, ice-cream

OR

Continental classic crème brûlée

\$60.00 per person

The Continental, New Farm is a fully licensed restaurant & espresso bar  
21 Barker Street, New Farm Telephone (07) 3254 0377 Facsimile (07) 3254 4286