

Set Menu 1

Date of Function

ENTRÉES TO SHARE

Warm bruschetta duo of seasonal tomatoes, sweet basil, sea salt / olive and sun-dried tomato tapenade

MAIN COURSE

Coq au vin-red wine braised chicken maryland, mushrooms, bacon, pappardelle pasta

OR

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

OR

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

OR

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

OR

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

DESSERT

Sticky date pudding, hot butterscotch, ice-cream

OR

Continental classic crème brûlée

OR

THE Fig & pistachio baklava, rosewater syllabub

\$ 50.00 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