

BREAKFAST

(Sunday 8am – 11.45am)

- Turmeric spiced roasted cauliflower salad, poached eggs, quinoa, mixed herbs 18.50 v
- Cheesy soft polenta, grilled chorizo sausage, sautéed spinach, poached eggs 19.50
- Smashed avocado on sourdough, roast tomatoes, Kalamata olives, grilled haloumi 18.50 v
- Smoked salmon benedict, seed & nut filled avocado 19.50
- Breakfast burger, rolled egg, zucchini fries, haloumi, tomato jam 18.50 v
- Roasted baby carrot bruschetta, pomegranate molasses, mint, fetta, chia seeds 18.50 v
- Lamb's fry and bacon, sourdough, caramelised onions, poached eggs 18.50
- Chefs vegetarian omelette, toasted sourdough 19.00 v
- Breakfast spinach florentine flat bread, prosciutto, baked eggs 18.50
- Black pudding, scrambled eggs, toast, berry jus 18.50
- Chocolate, coconut & raspberry chia seed pudding 15.50 v
- Continental coconut bread or fruit loaf, preserves, vanilla butter 7.00 v
- Oven baked croissant w/ prosciutto & brie cheese 15.50
- Add on -
- + poached eggs; + double smoked bacon; + grilled haloumi cheese;
- + smoked salmon; + sautéed mushrooms 4.00 (each)

SANDWICHES

(Available daily 11.30am-4.30pm)

- Buttermilk chicken & slaw brioche burger, sauce gribiche, French fries 19.50
- Oven-baked croissant stuffed w/ ham, leek & Gruyère cheese, garden salad 17.50
- Haloumi & tomato toasted sandwich on rye, honey, harissa spice, French fries 18.50 v
- Steak sandwich, sautéed mushrooms, spinach, blue cheese, French fries, aioli 20.50
- Chicken, bacon, tomato, lettuce, avocado on sourdough, French fries, aioli 19.50

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 w/ blue cheese, table grapes & honey 14.50 v

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

Scallop & ginger dumplings, Sichuan pepper & chilli oil 24.00

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

Watermelon, haloumi & grilled pita salad, olives, almonds, mint, coriander, yoghurt 22.50 v

Twice-baked goat's cheese soufflé, mixed leaf salad 23.00 v

Sand crab croquettes, spiced red capsicum remoulade, lime 25.50

Grilled lamb Greek salad, macadamia & mint pesto, soft fetta, tomato, cucumber, olives 25.50 gf

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

Bouillabaisse (Provençal seafood stew), crusty baguette, sauce roullie 42.00

Chicken, spring onion & tarragon pithivier (French – round, enclosed pie),
sauce blanquette, minted peas & greens 33.00

Herb & garlic crusted spring lamb rump, tarragon gnocchi, leek, pickled tomatoes 36.50

Fresh fish of the day - chef's selection MP

Kale, ricotta & leek lasagne, baby carrots, fetta, mint, pomegranate molasses 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 ribeye, parsnip, pickled grapes, red onion jam, rocket pesto 38.00 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 29.50 gf

SIDE DISHES

French fries, classic aioli - petit 7.00 grand 9.00 v gf

Roasted cauliflower salad, yoghurt, almonds, puffed quinoa, fresh herbs 9.00 v gf

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

Continental potato mash 7.00 v gf Steamed spring vegetables w/ miso dressing 9.00 v gf

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

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

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SPRING DESSERTS

Bittersweet chocolate & juniper pudding, mulberry ice-cream 14.50

Apple tarte tatin, vanilla bean ice-cream 14.50

Continental classic crème brûlée 12.50 gf

Yoghurt & buttermilk panna cotta, citrus-baked rhubarb 12.50 gf

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

Affogato (vanilla bean or burnt caramel ice-cream, 'drowned' in espresso coffee) 10.50 gf

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

Extra scoop burnt caramel or vanilla bean ice-cream 4.00 gf

CHEESE

Soft – Brie Fermier (Fromi, FRA)

Blue – Bleu D'Auvergne (Livradois, FRA)

Semi-Hard – Montboissie (Livradois, FRA)

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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