

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
- Potato röesti, sticky soy pork belly, ginger, shallots 18.50
- 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)

- Reuben on rye, corned beef, Swiss cheese, sauerkraut, Dijon mustard 18.50
- Oven-baked croissant stuffed w/ wild mushrooms & cheese 17.50 v
- Lamb burger, pancetta, brioche bun, zucchini fries 20.50
- 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
Continental

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

Oven-baked flat bread, broccolini, radicchio, anchovy-chilli dressing, pecorino 14.50 v

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

Pork & cabbage dumplings, yellow split pea dahl 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

Parmesan crusted asparagus, fried duck egg, truffle oil 22.50

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

Roasted cauliflower salad, yoghurt, almonds, fried haloumi, puffed quinoa, herbs 25.50 v gf

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

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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

Winter Specials

Sticky beef short ribs, lemongrass & tamarind, soba noodle sesame salad, coriander 36.00

Soy glazed pork belly, black pudding, mashed potatoes, pickled grapes 33.00

Coq au vin—red wine braised chicken maryland, mushrooms, bacon, pappardelle pasta 31.50

Fresh fish of the day - chef's selection MP

Pumpkin & chestnut fried wild rice, silverbeet, grilled haloumi, honey, oregano 29.00 v gf

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 100 day grain-fed ribeye, roasted pumpkin, fennel, farro, almond cream, sultanas, jus 38.00

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

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

Continental potato mash 7.00 v gf Deep-fried Brussel sprouts w/ tahini 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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WINTER DESSERTS

- Apple tarte tatin, vanilla bean ice-cream 14.50
- Warm pineapple upside down cake, spiced rum caramel, raisin ice-cream 12.50
- Continental classic crème brûlée 12.50 gf
- Poire belle Hélène (sweet wine poached pear), chocolate sauce, shortbread 12.50
- 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

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