

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
- 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
- French toast, fresh berries, chocolate sauce, vanillin-bean ice-cream 18.50 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
- Poppyseed bagel, grilled lamb, red cabbage, cucumber yoghurt, mint, French fries 19.50
- Pan-fried ham & aged cheddar open sandwich on rye, quince paste, French fries 19.50
- 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

Summer 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, toasted sourdough, pickled cranberries, 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

Rocket, parmesan & olive salad, pancetta crumbs, artichoke, anchovy mayonnaise 22.50

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

THE

*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 and pasta available upon request.*

The government's 10% GST is included in all prices.
A surcharge of 15% applies on public holidays.

MAIN COURSES

Summer Specials

Coconut & turmeric braised duck leg, kaffir lime, tamarind, jasmine rice, coriander 36.50 gf

Macadamia crumbed turkey breast, greens, capers, raisins, honey-lemon dressing 34.50

Confit pork belly, pumpkin & ginger mash, roasted beetroot-blood orange salad 33.00 gf

Fresh fish of the day - chef's selection MP

Whole roasted eggplant, spiced capsicum & walnut paste, grated haloumi cheese 29.00 vgf

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

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

Continental potato mash 7.00 v gf Steamed green vegetables 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*

The government's 10% GST is included in all prices.
A surcharge of 15% applies on public holidays.

SUMMER DESSERTS

Bittersweet chocolate & juniper pudding, mulberry ice-cream 14.50

Apple tarte tatin, vanilla bean ice-cream 14.50

Continental festive raspberry & white chocolate crème brûlée 12.50 gf

Pear, blueberry, coconut & macadamia nut crumble, vanilla bean ice-cream 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

THE
Continental

The government's 10% GST is included in all prices.
A surcharge of 15% applies on public holidays.