

# Set Menu #3

Saturday, 30 March 2019

## ENTRÉE

Chilli-salt cuttlefish, wild rocket leaf salad, sesame dressing (gf)

OR

Chicken liver pâté, toasted sourdough, pickled cranberries, cornichons

OR

Scallop & ginger dumplings, Sichuan pepper & chilli oil

OR

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

## MAIN COURSE

Slow-cooked lamb shank, fig, barley, goat's curd salad, pistachio-honey dressing

OR

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

OR

Fresh fish of the day - chef's selection

OR

Char-grilled grain-fed ribeye, parsnip, pickled grapes, red onion jam, rocket pesto (gf)

OR

Spaghetti, prawns, chilli, hand-cut bacon, baby spinach, lemon

OR

Braised beef cheek Bourguignon, pearl onions, soft white polenta, parmesan crisps (gf)

OR

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

## DESSERT

Warm Limoncello baba, candied citrus, vanilla bean ice-cream

OR

Apple tarte tatin, vanilla bean ice-cream

OR

Sticky-date pudding, hot butterscotch, ice-cream

OR

Continental classic crème brûlée (gf)

\$70.00 per person



THE  
*Continental*

The Continental, New Farm is a fully licensed restaurant & espresso bar  
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