

## **BREAKFAST**

(Sunday 8am – 11.45am)

- Charred broccoli & radicchio, avocado, chilli, fried eggs, crisp shallots, parmesan 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 on potato hash brown, wilted spinach, hollandaise 19.50
- Good morning bacon & egg burger, avocado, hash brown, paprika aioli 19.50
- 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
- Ricotta pancakes, apple, honey, vanilla 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)

- Falafel wrap, hummus, tomato, onion, avocado, lettuce, tahini 19.50 v
- Poppyseed bagel, bacon, mayonnaise, lettuce, tomato, avocado, 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

### Winter Entree Specials

Roasted pumpkin, prosciutto & fetta flat bread w/ rocket 14.50

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

Rosemary & garlic scented baked camembert, cranberry & nut crumbs, crusty bread 23.00 v

Chicken liver pâté, toasted sourdough, pickled cranberries, cornichons 22.50

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

Split fava bean falafel, ancient grains, hummus, beet-radicchio-balsamic salad 24.50 vgf

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

Scallop & ginger dumplings, Sichuan pepper & chilli oil 24.00

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

T H E

*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.*

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## MAIN COURSES

### Winter Specials

Glazed beef short ribs, kipfler potato tartiflette, pickled onion, parsley sauce 36.50 gf

Coq au vin-red wine braised chicken maryland, mushrooms, bacon, pappardelle pasta 33.00

Braised veal osso bucco alla Milanese, saffron risotto, citrus gremolata 34.00 gf

Fresh fish of the day - chef's selection MP

Spiced lentil & eggplant moussaka, roasted Brussel sprouts, balsamic & cranberries 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 black angus striploin, cannellini beans, silverbeet, tomato, garlic 38.00 gf

Pan-seared lamb's fry & bacon, désirée potato mash, roast tomato jus 28.50 gf

Spaghetti, prawns, chilli, smoked bacon, baby spinach, lemon 31.50

Risotto aux fruits de mer, roast tomato & garlic, local prawns, fish, mussels 31.50 gf

### SIDE DISHES

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

Baked chat potatoes, celery salt, aioli 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, 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

Baked bittersweet chocolate & pear pudding, hazelnut ice-cream, chocolate fondue 14.50

Apple tarte tatin, vanilla bean ice-cream 14.50

Continental classic crème brûlée 12.50 gf

Warm rhubarb & raspberry cobbler, vanilla bean ice-cream 14.50

Sticky-date pudding, hot butterscotch, ice-cream 14.50

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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