

HORS D'ŒUVRES & ENTREES

Spring Entree Specials

- Oven-baked pretzels w/ sea salt & baked camembert cheese dip 17.50 v
- Warm bruschetta of seasonal tomatoes, sweet basil & sea salt 15.50 v
- Scallop & ginger dumplings, balsamic reduction & chilli oil 24.00
- Chicken liver pâté, toasted sourdough, pickled cranberries, cornichons 22.50
- Soup of the day w/ grilled Continental bread 15.00
- Chilli-salt cuttlefish, wild rocket leaf salad, sesame dressing 22.50 gf
- Twice-baked goat's cheese soufflé, mixed leaf salad 23.00 v

Spring Salads

- Puy lentil, blackberry & pear fattoush salad w/ radicchio, torn pita, berry dressing 25.50 v
- 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.*

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

MAIN COURSES

Spring Specials

Coq au vin (red wine braised chicken maryland, bacon, mushrooms) pappardelle pasta 34.50

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

Grain-fed striploin steak (350g), celeriac remoulade, French fries, red wine jus 40.00 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 - 9.00 v gf

Steamed seasonal vegetables 9.00 v gf

Continental potato mash 9.00 v gf

Garden salad, tomato, Spanish onion, cucumber, house dressing 9.00 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

Warm orange & almond cake, cardamom, rosewater & pistachio gelato 14.50 gf

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 – Triple Cream Brie (Adelaide Hills, AUS)

Blue – Bleu D'Auvergne (Livradois, FRA)

Semi-Hard – Mont Priscilla Section 28 (Adelaide Hills, AUS)

2 cheese plate 20.50 / 3 cheese plate 28.50

All cheese served with crisp bread, quince paste & muscatels

THE
Continental

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