

Set Menu #3

Date of Function

ENTRÉE

Soup of the day w/ grilled Continental bread

OR

Chicken liver pâté, toasted sourdough, pickled cranberries, cornichons

OR

Sand crab croquettes, remoulade sauce, lime

OR

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

OR

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

MAIN COURSE

Fresh fish of the day - chef's selection

OR

Char-grilled wagyu eye fillet (200g) w/ café de Paris butter, broccolini, brussels sprouts, broad beans (gf)

OR

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

OR

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

OR

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

OR

Slow-braised beef cheek Bourguignon, Paris mash, deep-fried Brussel sprouts, tahini

OR

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

DESSERT

Apple tarte tatin, vanilla bean ice-cream

OR

Continental classic crème brûlée (gf)

OR

Sticky-date pudding, hot butterscotch, ice-cream

OR

Bittersweet chocolate marquise, honey-baked pears, coconut yoghurt, hazelnuts

\$70.00 per person

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