

HORS D'ŒUVRES & ENTREES

Entree Specials

Oven-baked flat bread w/ blue cheese, table grapes, honey, rosemary 17.50 v

Warm bruschetta of seasonal tomatoes, sweet basil & sea salt 16.50 v

Sand crab croquettes, remoulade sauce, lime 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 24.00 v

Salads

Hand-cut steak tartare, croutons, mixed leaf salad 25.50

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

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*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

Specials

Slow-braised beef cheek Bourguignon, Paris mash, deep-fried Brussel sprouts, tahini 38.00

Bouillabaisse, Provençal fish stew (red mullet, monk fish, jew fish, black mussels) 42.00

Fresh fish of the day - chef's selection 38.00

Pumpkin & cashew fried wild rice, silverbeet, char-grilled haloumi, oregano 29.00 vgf

Continental Classics

Soy lime chicken breast, coconut risotto, steamed bok choy, chilli 33.00

Continental beef sausages, potato mash, roast tomato, caramelised onion jus 28.50 gf

Char-grilled wagyu eye fillet (200g) w/ café de Paris butter, broccolini, brussels sprouts, broad beans 42.00 gf

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

Spaghetti, prawns, chilli, smoked bacon, baby spinach, lemon 32.00

Risotto aux fruits de mer, roast tomato & garlic, local prawns, fish, mussels 32.00 gf

SIDE DISHES

French fries, classic aioli - 10.00 v gf

Steamed seasonal vegetables 10.00 v gf

Continental potato mash 10.00 v gf

Garden salad, tomato, Spanish onion, cucumber, house dressing 10.00 v gf

*Wednesday evenings (in addition to regular menu):
"Brains & Other Offal Things" ...Bookings recommended*

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DESSERTS

Bittersweet chocolate marquise, honey-baked pears, coconut yoghurt, hazelnuts 15.00 gf

Apple tarte tatin, vanilla bean ice-cream 15.00

Continental classic crème brûlée 15.00 gf

Snow egg, crème anglaise, caramel & flaked almonds 15.00 gf

Sticky-date pudding, hot butterscotch, ice-cream 15.00

Affogato (vanilla bean or burnt sugar ice-cream, 'drowned' in espresso coffee) 12.50 gf

Continental ice-cream sundae, burnt sugar & vanilla bean ice-creams,
hot butterscotch, whipped cream 12.50 gf

Extra scoop burnt sugar or vanilla bean ice-cream 5.00 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 22.00 / 3 cheese plate 33.00

All cheese served with crisp bread, quince paste & muscatels

THE
Continental

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