

HORS D'ŒUVRES & ENTREES

Winter Entrée Specials

Pain aux Noix - Walnut sourdough, ricotta cream 9.90 v

Confit pork belly, celery & grape salad, red wine jus 17.90 gf

Duck liver pate, calvados jelly, toasted brioche 16.90

Sand crab croquettes, fennel & saffron puree, baby beetroot leaves 17.50

Prosciutto & blood orange, extra virgin olive oil, linseed grissini 22.90

Continental Classic Light Meals

Soup of the day w/ grilled Continental bread 11.90 entrée 14.90 main

Warm bruschetta of seasonal tomatoes, sweet basil & sea salt 10.50 v

Chilli-salt cuttlefish, wild rocket leaf salad, sesame dressing 19.90 gf

Asparagus & baby courgette salad, broad beans, baked ricotta, minted dressing 15.50 v gf

Twice-baked goat's cheese soufflé, mixed leaf salad 21.90 v

Grilled lamb Greek salad, macadamia & mint pesto, soft fetta, tomato, cucumber,
olives 22.50 gf

T H E A "v" after the price of a dish denotes a vegetarian option.
"gf" Denotes a gluten-free meal choice.
Gluten-free bread available upon request.

Continental

The government's 10% GST is included in all prices.

A 15 % surcharge applies to Public Holiday Bills.

Please accept one bill delivered to your table rather than guests paying for separate items.

MAIN COURSES

Winter Specials

- Pasture-raised veal osso bucco, saffron risotto, citrus gremolata 26.90 gf
- Rabbit & mushroom pie, suet crust, mousseline potatoes, side salad 27.50
- Duck ragout, vine-ripened tomatoes, basil, sage, pappadelle pasta, shaved Pecorino 28.50
- Fresh fish of the day - chef's selection MP
- Pea & three cheese ravioli, crisp shaved artichoke, sage butter 22.90 v

Continental Classics

- Soy lime chicken breast, coconut risotto, steamed bok choy, chilli 27.50
- Continental beef sausages, potato mash, roast tomato, caramelised onion jus 23.00 gf
- Char-grilled porterhouse steak, boulangère potatoes, anchovy butter 33.00 gf
- Pan-seared lamb's fry & bacon, désirée potato mash, roast tomato jus 23.00 gf
- Spaghetti, prawns, chilli, smoked bacon, baby spinach, lemon 25.50
- Risotto aux fruits de mer, roast tomato & garlic, local prawns, fish, mussels 25.50 gf

SIDE DISHES

- French fries, classic aioli - petit 6.50 grand 8.50 v
- Seasonal steamed vegetables 8.90 v
- Continental potato mash 5.50 v

Spinach, roasted sweet potato, fetta cheese & walnut salad 7.90 v

Wednesday evenings: "Brains & Other Offal Things" ...Bookings recommended
Should you have time constraints, please advise your waiter as you order

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WINTER DESSERTS

Crêpes, Grand Marnier, Valencia oranges, passionfruit curd 11.00

Quince & white chocolate tart, vanilla ice-cream 11.00

Prune & Armagnac crème brûlée 11.00 gf

Fig & pistachio baklava, honey soaked kataifi pastry, rose-water yoghurt 11.00

Sticky-date pudding, hot butterscotch, double cream 11.00

Affogato (vanilla bean or burnt caramel ice-cream, 'drowned' in espresso coffee) 7.50 gf

Continental ice cream sundae, burnt caramel & vanilla bean ice-creams,
hot butterscotch, whipped cream 9.50 gf

Burnt caramel or vanilla bean ice-cream in addition to cream on any dessert 4.00 a scoop

Brie – Brique d'Affinois, truffled honey, lavosh 9.90

Blue – Bleu de Lacqueuille, prune & walnut log, oat biscuits 9.90

Hard – Tome d'Abondance, quince relish, cheese straws 9.90

COMPANIONS

De Bortoli Noble One NSW 45.00 (375 ml) 12.50 (90 ml)

Grande Maison Cuvée des Anges Monbazillac FR 35.00 (375 ml) 9.00 (90 ml)

Fortified Wines

Campbells 30-year old Liquid Gold Tokay 11.50

All Saints Estate Rutherglen Muscat (Rutherglen) 8.00

Ramos Pinto Lágrima White Port (Portugal) 8.50

Ramos Pinto Tawny Port (Portugal) 8.50

Ramos Pinto Port LBV 2003 (Portugal) 10.00

Single Malt Whisky

Laphroaig 10-year Single Malt Whisky 13.00

Oban 14-year Single Malt Whisky 14.50

Lagavulin 16-year Single Malt Whisky 16.50

Glenmorangie Nectar D'or Single Malt Whisky 16.50

Cognac

Hennessy Privilège VSOP Cognac 12.00

Francois Voyer XO 15 years \$ 15.00

Others

Calvados Domfrontais Vintage 2000 9.00

Aniversario Pompero Rum Venezuela 12.50

Bertrand Poire William Fruit in Bottle 12.50

Armagnac

Delord Bas-Armagnac 1962 24.00

Castarede XO 20 years 15.00

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