



THE  
**CONTINENTAL**  
RESTAURANT & BAR

Brought to you by THE UPPER HOUSE

# Weekend Brunch

## A Light Start

Chia Seed and Tapioca Pudding, Fresh Market Fruit  
or  
Warm Porridge, House Made Jam and Puffed Wild Rice  
or  
Selection of Warm Viennoiseries with Butter and Jam  
or  
Greek Yoghurt with Red Fruit Compote and Home made Granola  
or  
Compressed Watermelon, Feta Cheese, Green Olives, Mint and Toasted Sunflower Seeds

## Brunch Plates

Breakfast Muffin, Morteau Sausage, Beef Fat Hash Browns, Tayourian Egg, Cheese Slice  
or  
Double Baked Cheddar Souffle, Melted Leeks, Truffle Cheese Glaze  
or  
Merguez Sausage Flatbread, Cashew Hummus, Rocket, Charred Onions, Mint Yoghurt and Chilli Jam  
or  
Josper Grilled Asparagus, Poached Eggs, Hollandaise Sauce  
or  
Salted Fish Brandade, Red Pepper Piperade, Chorizo and Poached Eggs  
or  
Crushed Avocado on Charred Toast, Chilli Jam, Fresh Rocket  
or  
Classic Eggs Benedict/ Royale

## Desserts

Banana Bread - Caramelised Banana Puree, Cream Cheese Frosting  
or  
French Toast - Sour Cream and Orange Marmalade  
or  
Carpaccio of Taiwanese Pineapple - Citrus and Plum Wine Granita  
or  
'Pecan Pie' Crème Caramel  
or  
Selection of Ice Creams (2 scoops)

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**\$348 for 3 courses plus juice or coffee**

# Signature Brunch Dishes

|   |        |      |
|---|--------|------|
| <b>Irish Rock Oysters</b><br>- Classic or Grilled with Seaweed Butter   | 3pcs   | 180  |
|   | 6pcs   | 360  |
|   | 9pcs   | 540  |
| <b>NOMAD Kaluga Hybrid Caviar</b><br>- Buckwheat Waffles, Creme Fraiche and Egg Gribiche<br><b>with Charles Heidsieck Champagne</b> | 50g    | 798  |
|   | Bottle | 1398 |
| <b>Australian Spanner Crab and Gruyere Glazed Omelette</b><br>- Spring Onions and Chives  |        | 358  |
| <b>Wagyu Flat Iron Steak and Fried Japanese Eggs</b><br>- Café de Paris Butter, Straw Potatoes and buttered Spinach                 |        | 328  |

## Pastas & Salads

|  | Small | Large |
|--|-------|-------|
| <b>Chicken Caesar Salad</b><br>- Soft Boiled Quails Egg, Ventreche Bacon, Sourdough Crumbs, Smoked Anchovy and Aged Parmesan | 168   | 218   |
| <b>Salad of Grilled Asparagus and Globe Artichoke</b><br>- Mixed Leaves Pickled Shallots, Fresh Herbs, Truffle Cream         | 168   | 218   |
| <b>Risotto of Jerusalem Artichokes</b><br>- Sherry Vinegar Caramel and Aged Parmesan   | 168   | 218   |
| <b>Fresh Gnocchetti</b><br>- Octopus Ragu, Aioli , Parsley, Lemon Zest and Bottarga  | 178   | 228   |

## From The Jospers Grill

Served with a choice of Fries or Beef Fat Hash Browns

|  |     |
|--|-----|
| <b>USDA Brandt Beef Rib-eye</b> 350g   | 538 |
| <b>Australian M8+ Wagyu Strip Loin</b> 250g<br>- choice of Bearnaise or Peppercorn Sauce   | 988 |
| <b>The Continental Wagyu Burger</b><br>- House Made Patty, Double Cheese Slice, Maple and Bacon Jam, Beef Tomato, Round Lettuce and Pickles. | 228 |

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## Sides

|                                   |     |
|-----------------------------------|-----|
| <b>Fries</b>                      | 68  |
| <b>Truffle and Parmesan Fries</b> | 128 |
| <b>Creamed Potato</b>             | 68  |
| <b>Mixed Salad</b>                | 68  |
| <b>Market Green Vegetables</b>    | 68  |