



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 Oat Porridge with Spiced Apple Chutney and Crystallised Almonds
or
Homemade Warm Cinnamon Roll, Condensed Milk Glaze
or
Greek Yoghurt with Red Fruit Compote and Homemade Granola
or
Chicken and Lentil Broth with Winter Vegetables

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
Grilled Flatbread, Crispy Spiced Lamb, Cashew Hummus, Padron Peppers, Charred Onions, Rose Harissa and Mint Yoghurt
or
Wagyu Beef Cottage Pie, French Beans and Pickled Shallots
or
Seared Escalope of Organic Salmon, Grilled Broccolini, Tartare Hollandaise
or
Crushed Avocado on Charred Toast, Chilli Jam, Fresh Rocket
or
Classic Eggs Benedict/ Royale

Desserts

'Pecan Pie' Crème Caramel
or
Cocktail of Organic Taiwanese Melons
or
French Toast, Dulce de Leche, Sherry Caramel and Toasted Almonds
or
Bramley Apple and Cranberry Crumble, Sauternes Custard
or
Selection of Ice Creams (2 scoops)

\$368 for 3 courses plus Juice or Coffee

+ \$350 (per person) 2-hour Free-flow Wine

Charles Heidsieck "Brut Réserve", NV
Prosecco Sea Change, Brut NV
Rosé Chateau D'Astros "Moon" 2020
White Quinta Azavado Vinho Verde 2020
Red Bodegas Borsao 2020
Beer

Signature Brunch Dishes

Fine de Claire Oysters - Classic or Grilled with Bone Marrow Butter	3pcs	186
	6pcs	372
	9pcs	558
Poached Shell-on Tiger Prawns - Cocktail Sauce, Rye and Seaweed Bread	3pcs	128
	6pcs	248
	9pcs	368
Tuna à la Niçoise - Pepper Seared Tuna, Crushed Potatoes, French Beans, Confit Tomatoes, Tapenade and Soft Boiled Eggs		358
USDA Prime Flat Iron Steak and Fried Japanese Eggs - Café de Paris Butter, Straw Potatoes and Buttered Spinach		348

Pastas & Salads

	Small	Large
Chicken Caesar Salad - Soft Boiled Quails Egg, Ventreche Bacon, Sourdough Crumbs, Smoked Anchovy and Aged Parmesan	178	228
Salad of Grilled Asparagus and Globe Artichoke - Mixed Leaves Pickled Shallots, Fresh Herbs, Truffle Cream	178	228
Risotto of Roasted Ceps - Hazelnut and Truffle Pesto, Mascarpone and Aged Parmesan	188	238
Fresh Gnocchetti - Octopus Ragu, Aioli, Parsley, Lemon Zest and Bottarga	188	238

From The Jospier Grill

Spatchcock Spring Chicken - Gremolata, Lemon Thyme, Baked Pilaf Rice	248
The Continental Wagyu Burger - House Made Patty, Double Cheese Slice, Maple and Bacon Jam, Japanese Fruit Tomato and Pickles - Served with a choice of Fries or Beef Fat Hash Browns	258
USDA Brandt Beef Rib-eye 350g - Served with a choice of Fries or Beef Fat Hash Browns	558
Australian M9 Wagyu Rump Cap 300g	788

Sides

Fries	70
Truffle and Parmesan Fries	128
Creamed Potato	70
Mixed Salad	70
Market Green Vegetables	70