



THE
CONTINENTAL
RESTAURANT & BAR

Brought to you by **THE UPPER HOUSE**

Starters

Fine de Claire Oysters	3pcs	186
- Classic or Grilled with Bone Marrow Butter	6pcs	372
	9pcs	558
Poached Shell-on Tiger Prawns	3pcs	128
- Cocktail Sauce, Rye and Seaweed Bread	6pcs	248
	9pcs	368
Beef Tartare with Confit Egg Yolk		
- Pickled Radishes and Fresh Herbs		
Starter		208
- Beef Fat Toast		
Main		298
- Beef Fat Toast and Fries		
Fresh Burrata, Grilled Courgettes		198
- Clementine, Basil and Tasmanian Pepperberry		
Seared Landes Foie Gras		268
- Prune and Earl Grey Tea Malt Loaf, Tamarillo Jam		
Cured and Poached Australian Ocean Trout		208
- Charentais Melon, Pickled Cucumber, Toasted Almonds and Ajo Blanco Dressing		
Butternut Squash and Truffle Soup		198
- Pumpkin Agnolotti, Leek Hearts and Toasted Pumpkin Seeds		
Carpaccio of Hamachi		228
- Blood Orange, Chilli, Shaved Fennel Salad		

Pastas & Salads

	Small	Large
Chicken Caesar Salad	178	228
- Soft Boiled Quails Egg, Ventreche Bacon, Sourdough Crumbs, Smoked Anchovy and Aged Parmesan		
Salad of Grilled Asparagus and Globe Artichoke	178	228
- Mixed Leaves, Pickled Shallots, Fresh Herbs, Truffle Cream		
Pearl Barley Risotto	188	238
- Braised Shiitake Mushrooms, Candied Walnuts and Pecorino		
Fresh Mafaldine	188	238
- Spicy Nduja Sausage, Red Pepper and Tomato Fondue, Oregano and Aged Parmesan		
Fresh Strozzapreti	228	298
- Roast Chicken Butter, Crispy Skin and Périgord Truffle		

Main Courses

Veal Schnitzel Holstein	348
- Breaded Loin of Veal, Sunny Side Egg, Smoked Anchovy, Capers and Parsley Butter with Viennese Potato Salad	
Roasted Breast of USDA Duck	338
- Sausage Roll of Confit Leg, Crushed Turnips, Black Kale, Quince Jam and Port Jus	
Gratin of John Dory and Mussels	398
- Confit Potatoes, Braised Leeks, Chanterelles, Lemon and Herb Crumb	
Baked Aubergine, Butter Bean Provençal	318
- Feta Cheese, Red Chilli, Dried Black Olive and Pickled Red Onions	
Pan Fried Sea Bass	348
- Crab and Herb Potatoes, Grilled Asparagus, Pink Grapefruit Beurre Blanc	
To Share	
Australian M9 Wagyu Rump Cap 700g	1298
- Fries, Beef Fat Hash Browns, Peppercorn and Bearnaise Sauce	

From The Jospur Grill

Half Roast Chicken	288
- Gremolata, Lemon Thyme, Baked Pilaf Rice	
The Continental Wagyu Burger	258
- 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	
USDA Prime Flat Iron 180g	348
- Served with a choice of Fries or Beef Fat Hash Browns	
USDA Brandt Beef Rib-eye 350g	558
- Served with a choice of Fries or Beef Fat Hash Browns	

Sides

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

Desserts

'Pecan Pie' Crème Caramel	128
- Maple Caramel, Bourbon and Crystalized Pecans	
Tiramisu	128
- Chocolate Feuilletine, Mascarpone Ice Cream	
Banana and White Chocolate Soufflé	128
- Salted Caramel Ice Cream	
Cocktail of Organic Taiwanese Melons	128
- Lemon Verbena Granita, Fresh Kinome Leaves	
Apple Tart Fine	128
- Hazelnut Frangipane, Quince Glaze, Vanilla Ice Cream	
Continental Cheeses, Chef Selection	198
- Fruit Chutney, Homemade Crackers	

Coffee / Tea

Espresso/ Macchiato	35
Double Espresso/ Double Macchiato/ Americano/ Cappuccino/ Latte/ Flat White/ Mocha	45
Valrhona Hot Chocolate	55
Assam Breakfast / Earl Grey / Jade Sword Green / Whole Chamomile Jasmine Silver Needle / Whole Peppermint Leaf	60

A Little Something...

Carrot and Pistachio Cakes	88
- Cream Cheese Frosting	
Blood Orange Sorbet	98
- Patron Silver Tequila	
Selection of Ice Creams	68
	2 scoops
	3 scoops
	98