



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
Crisp Sweetcorn Fritter, Lemon and Herb Ricotta, Beetroot Relish and Radicchio
or
Grilled Flatbread, Charred Octopus, Chorizo, Butterbean Hummus, Caramelised Onions and Basil Pesto
or
Classic Fish and Shrimp Pie, Steamed Broccolini
or
Confit Leg of USDA Duck, Smoked Bacon and White Bean Cassoulet, Pickled Carrots
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
Steamed Sponge Pudding, Poached Rhubarb, Grand Marnier 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 Belstar, Brisol Brut NV
Rosé Chateau D'Astros "Moon" 2021
White Quinta Azevedo Vinho Verde 2021
Red Bodegas Borsao 2021
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 Sandwich		
- Caramelised Onion, English Mustard Mayonnaise, Winter Vegetable Coleslaw		298
- with Fries		358
To Share		
Double Roasted British Pork Belly		548
- Fondant Potatoes, Pot Roast Vegetables, Apple Sauce and Gravy		

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		

From The Jospet 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 Brandt Beef Rib-eye 350g		558
- Served with a choice of Fries or Beef Fat Hash Browns		
To Share		
Australian M9 Wagyu Rump Cap 700g		1298
- Fries, Beef Fat Hash Browns, Peppercorn and Bearnaise Sauce		

Sides

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