



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
Selection of Warm Viennoiseries with Butter
or
Greek Yoghurt with Red Fruit Compote and Homemade Granola
or
Soup of The Day

Brunch Plates

Breakfast Muffin, Morteau Sausage, Beef Fat Hash Browns, Tayourian Egg, Cheese Slice
or
White Asparagus, Hollandaise Sauce, Poached Egg
or
Confit Salmon, Spring Pea Sauce, Crème Fraîche
or
Black Truffle & Cheese Frittata, Steamed Broccolini
or
Beef Stroganoff & Potato Pies
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
Apple Crumble, Vanilla Sauce

\$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

Oysters Utah Beach		
- Classic or Grilled with Bone Marrow Butter	3pcs	216
	6pcs	432
	9pcs	648
Lobster à la Niçoise		
- Crushed Potatoes, French Beans, Confit Tomatoes, Tapenade and Soft Boiled Eggs		358
Steak & Egg		
- Tayourian Egg, Coleslaw, Straw Potato, Chimichurri Sauce		398
To Share		
Charcoal Grilled Whole Red Snapper		788
- Orzo Pasta Salad, Asparagus, Shellfish Sauce (30min Preparation Time)		

Pastas & Salads

Chicken Caesar Salad	Small	Large
- Soft Boiled Quails Egg, Ventreche Bacon, Sourdough Crumbs, Smoked Anchovy and Aged Parmesan	178	228
Salad of Grilled Asparagus and Globe Artichoke	178	228
- Mixed Leaves Pickled Shallots, Fresh Herbs, Truffle Cream		
Morels Mushroom Risotto	218	268
- Parmesan Crisps, Pecan Nut		
Lobster Mafaldine	398	528
- Snow Pea, Shellfish Sauce		

From The Jospes 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
Cauliflower Casserole	98
- Truffle Crusted. Parmesan Cheese, Almond	