



The Continental

EUROPEAN BAR & BISTRO

Food Menu

BITES & SNACKS

BAVARIAN PRETZEL	\$6.5
BEER BATTERED ONION RINGS (V) aioli	\$9
THREE CHEESE GARLIC BREAD (V) spring onions, and herbs on crusty bread	\$12
CAULIFLOWER POPCORN (V) yogurt dipping sauce	\$15
CRISPY CHEESE & MUSHROOM ARANCINI (4)(V) basil tomato sauce	\$16
BEEF BRISKET CROQUETTES (3) smoky dipping sauce	\$16
STICKY BBQ PORK BELLY BITES chili and spring onion	\$16
HUMMUS, EVOO, BALSAMIC, DUKKAH, CRISP CHICKPEAS & TOASTED TURKISH BREAD (V) add extra bread	\$16 \$5
SPICED BUFFALO CHICKEN WINGS buffalo sauce	\$16
CRISPY FRIED LEMON PEPPER CALAMARI RINGS aioli	\$18
SPANISH GARLIC & CHORIZO PRAWNS (8) cooked in garlic, olive oil, pepper flakes, paprika, and lemon	\$28
WUNDERBAR TASTING PLATTER arancini, pork belly bites, calamari, cauliflower popcorn, and chorizo prawns	\$80

HAND HELD

VEGGIE BURGER (V) (GFO) mushroom and vegetable patty, lettuce, spanish onion, tomato, sweet chilli, milk bun, and chips	\$26
CRISPY BUFFALO CHICKEN BURGER crumbed chicken thigh, bacon, slaw, tomato, buffalo sauce, aioli, milk bun, and chips	\$26
CLASSIC BURGER angus beef patty, cheese, bacon, pickles, tomato, onion jam, aioli, milk bun, and chips	\$26
THE CONTI STEAK SANDWICH beef tenderloin, streaky bacon, cheese, rocket, tomato, beer onions, smokey bbq, aioli, turkish bread, and chips	\$29
add extra patty	\$6
add extra bacon	\$4
add extra egg / cheese / onion rings	\$3
gluten free bun	\$2

SAUSAGES

BERLINER CURRY SAUSAGE (GFO) with chilli-curry sauce, and chips	\$23
BRATWURST PORK SAUSAGES (GFO) with potato mash, beer onions, and red wine jus	\$24
KRANSKY PORK & CHEESE SAUSAGES (GFO) with sauerkraut, and potato salad	\$25
SAUSAGE TRIO (GFO) bratwurst, kransky, and curry sausage, potato salad, sauerkraut, beer onions, and mustard	\$32

SCHNITZELS - breaded chicken

PLAIN lemon, parsley, capers, chips, and salad	\$26.5
JÄGERSCHNITZEL mushroom sauce, chips, and salad	\$28.5
PARMIGIANA napolitana sauce, cheese, chips, and salad	\$28.5
LOADED napolitana sauce, chips, bacon, cheese, fried egg, bbq sauce, aioli, and salad	\$30.5

FAVORITES

BEEF COTTAGE PIE chunky beef and vegetable filling, topped with mashed potato and crisp up with butter, and parmesan	\$26
PORK BELLY & SAUSAGE crispy pork belly, bratwurst sausage, potato mash, sauerkraut, and red wine jus	\$32
BRAISED BEEF CHEEK BOURGIGNON (GF) red wine braised beef cheek with bacon, onion, carrot and mushrooms, served on creamy potato mash	\$33
TUSCAN CHICKEN (GFO) chicken breast, in a creamy sundried tomato, spinach, and parmesan sauce, mash, and salad	\$34
CRISPY SKIN BARRAMUNDI (GF) (DF) roasted potato crisps, herb salad, grilled prawn, salsa verde and, lemon	\$42
SLOW COOKED LAMB SHOULDER (GF) harissa spiced lamb, roasted potato crisps, hummus, yogurt, and salad	\$46
BAVARIAN PORK KNUCKLE roasted grain-fed pork knuckle, red wine jus, sauerkraut, and potato salad	\$52
THE CONTINENTAL PLATTER roasted grain-fed pork knuckle, BBQ pork ribs, buffalo chicken wings, sausages, sticky pork belly bites, sauerkraut, and chips	\$139

PASTA

SPAGHETTI CARBONARA spaghetti cooked in a creamy garlic, bacon, parmesan, and egg sauce	\$26
SPAGHETTI GAMBERI spaghetti and prawns cooked with garlic, chili, capers, herbs, white wine, and olive oil	\$30
GOAT CHEESE & ROCKET TORTELLONI (V) tortelloni filled with goat cheese & rocket, basil tomato sauce, and cherry tomato.	\$28
GNOCCHI AI FUNGHI (V) (VO) gnocchi tossed in a garlic & white wine cream sauce with wild mushrooms, spinach, and parmesan	\$28
add extra mushrooms / bacon	\$4
add extra chicken	\$6

KIDS

Chicken Fingers and Chips	\$12
Battered Fish and Chips	\$12
Spaghetti in Napolitana Sauce	\$12
Bacon and Cheese Pizza	\$12
Vanilla Ice Cream sprinkles, and berry or chocolate sauce	\$6.5
Babychino	\$3.5

RIBS & STEAKS

SIRLOIN STEAK (280GM) (GF) potato mash, garlic roasted carrots & broccolini choice of sauce: mushroom, garlic, pepper or red wine jus	\$39
creamy garlic prawns & squid (surf & turf)	\$10
BEEF FILLET STEAK (220GM) (GF) potato mash, garlic roasted carrots & broccolini choice of sauce: mushroom, garlic, pepper or red wine jus	\$42
creamy garlic prawns & squid (surf & turf)	\$10
OVEN ROASTED PORK RIBS oven roasted pork ribs marinated in our special BBQ rib sauce, chips, and coleslaw	\$39
SLOW COOKED BBQ BEEF SHORT RIB (GF) potato mash, garlic roasted carrots & broccolini	\$46

SALADS

CAESAR (VO) (GFO) romaine lettuce, crispy bacon, croutons, parmesan, egg, anchovies, and caesar dressing	\$20
ROASTED CAULIFLOWER & CHICKPEA (VO) (GFO) roasted cauliflower, chickpeas, baby spinach, almonds, and creamy yogurt herb dressing	\$23
SALT & PEPPER CALAMARI crispy fried salt & pepper calamari rings, mixed garden salad, tossed in olive oil and red wine vinegar, and dressed with garlic aioli	\$26
add extra chicken	\$6
add extra crispy calamari rings / prawns (4)	\$8

SIDES

Bowl of Side Chips	\$6
Mashed Potato	\$6.5
Potato Salad	\$6.5
Braised White German Cabbage	\$6.5
Coleslaw	\$6.5
Mixed Garden Salad	\$9
Smashed Garlic & Rosemary Potato Crisps	\$9
Basket of Chips with Garlic Aioli	\$11.5
Garlic Roasted Carrots & Broccolini	\$12
Loaded Chicken Chips chicken, bacon, cheese, and aioli	\$13.5
Extra Sauces mushroom, garlic, pepper, or red wine jus	\$3.5

SOMETHING SWEET

STICKY DATE PUDDING steamed date pudding, toffee sauce, and vanilla ice cream	\$14
LIMONCELLO PANNA COTTA Italian cream dessert with limoncello liqueur, mixed berries compote, and mint	\$14
TIRAMISU coffee & marsala dipped ladyfingers, mascarpone cream mix, and cocoa powder	\$14
BLACK FOREST CAKE made out of chocolate sponge, marinated sour cherries, cream & chocolate shavings	\$11
AFFOGATO double espresso, vanilla ice cream	\$9
add frangelico or baileys	\$6

(V) VEGETARIAN / (VO) VEGETARIAN OPTION / (VE) VEGAN / (VEO) VEGAN OPTION / (GF) GLUTEN FREE / (GFO) GLUTEN FREE OPTION / (DF) DAIRY FREE