

SUBI CONTINENTAL

SNACKS / BAR

Everyday Sourdough, cultured butter	9
Marinated Olives VGN, GF	9
Seasonal Crudité cashew cream, burnt onion VGN, GF	16
Scotch Egg Pork, fennel, nduja	10ea
Smoked Ham Hock Croquette tarragon mayo, cornichons	7ea
House Gildas anchovy, guindilla pepper, green olive, tomato GF	7ea
Mussel Toast, saffron mayo	8ea
Pickled Local Octopus	19
Continental Cheese Burger	21
Charcuterie Board cured meats, house pickles, relish, sourdough	38

STARTERS

Chargrilled Baby Eggplant green olive, tomato salsa, macadamia pesto VGN, GF	23
Zucchini Flowers romesco, lemon, ricotta and burnt honey VEG	23
Chicken Rilette pear mustard, grilled sourdough	23
Steak Tartare horseradish, potato crisps	25
Poached Salmon Salad la delizia mozzarella, mixed leaves and soft herbs, sherry dressing	25

PASTA

ENTRÉE / MAIN

Ricotta Gnocchi La Delizia stacciatella, golden beetroot, walnut VEG	20 / 34
Pork & Saffron Ragout rigatoni, peas, mint	20 / 34
Broccoli Orecchiette garlic, chilli, anchovies, parmesan, crispy prosciutto	34

Our kitchen cooks with a number of potential allergens, please advise our staff if you have any food allergies.

0.8% surcharge applies to all card payments. Cash is always welcome.

15% surcharge applies to public holidays.

SEAFOOD BAR

Oysters, shallot mignonette GF	6.5ea / 36 ½ doz
Torched Oyster, XO salumi 'kilpatrick'	7.5ea / 42 ½ doz
Shark Bay Prawns, cocktail sauce, lemon GF	22
Crudo, honey yuzu dressing, pickled celery, finger lime, lime oil GF	21
Chilled Seafood Plate (serves 2 ppl) ask about todays catch GF	62

MAIN PLATES

Mushroom Fricassee porcini rice cake, harissa, pickled grapes VGN	34
Market Fish mussel, seafood broth, saffron, herb salad GF	MP
Chargrilled Lamb Ribs labneh, cucumber and mint salad GF	38
250g Porterhouse Steak Frites mixed leaves, bearnaise GF	46
650g Aged Rib Eye (serves min 2 pp) café de paris butter, red wine jus GF	110

SIDES

Mixed Leaf Salad, mustard dressing VGN, GF	13
Shoestring Fries, aioli GF	13
Roasted Carrots, burnt honey, feta, dukkah VEG, GF	13
Crispy Potatoes, confit garlic, chives VGN, GF	13

DESSERT

Miso & White chocolate Creme Brulee with passionfruit VEG	18
Coconut pannacotta caramalised pineapple and coconut praline VGN, GF	17
Madeleine, lemon curd VEG (baked to order, 20 minutes)	7ea
Scoop of Chicho gelato or sorbet	8ea
Cheese, fresh pear, quince paste & fruitbread One Cheese 13 Two Cheeses 24 Three Cheeses 35	