

THE
CONTINENTAL
EST. *Sorrento* 1875

CHECK OUT
What's On




THE
ATRIUM
Sorrento

Menu



SNACKS

OYSTERS \$7/\$38/\$69

Freshly shucked pacific oyster, mignonette (DF)(GF)

BREAD \$9

Rye sourdough, EVOO (DF)(GFO)

PANISSE & ROE \$9

Parmesan panisse, taramasalata, salmon roe (1) (NF)

OLIVES \$12

Local marinated olives (GF)(DF)(V)

BRESAOLA \$26

Wagyu bresaola, guindillas (GF)(DF)

PROSCIUTTO \$34

Cullata prosciutto, guindillas (GF)(DF)

SMALLER PLATES

PORCINI BITES \$21

Porcini arancini, black garlic aioli (3) (NF)(V)

BEETROOT HUMMUS \$22

Hummus, heirloom beetroot, olive focaccia (NF)(V)

BURRATA & ROMESCO \$20

Mini burrata, romesco, charred padron (GF)(NF)(V)

ANCHOVIES & STRACCIATELLA \$23

Yurrita anchovies, stracciatella, burnt lime (GF)(DFO)

TUNA & CASHEW CREAM \$26

Yellow fin tuna, white soy, sesame seeds, cashew cream (DF)

(DF) DAIRY FREE · (DFO) DAIRY FREE OPTION · (GF) GLUTEN FREE · (GFO) GLUTEN FREE OPTION
(VG) VEGAN · (VGO) VEGAN OPTION · (V) VEGETARIAN · (VO) VEGETARIAN OPTION



LARGER PLATES

RICOTTA GNUDI \$36

Ricotta & parmesan gnudi, peas, sugar snaps, parmesan cream, seeds (NF)(VGO)(V)

CLASSIC CAESAR SALAD \$36

Poached free range chicken, smoked lardon, anchovies, croutons (DF)(NF)

HUMPTY-DOO BARRAMUNDI \$44

Humpty-Doo barramundi, local tomatoes, pickled mussels, fennel & lime (GF)(DF)(NF)

OYSTER BLADE \$89

400 grams barley fed oyster blade, sugar loaf, fregola, wild garlic (DF)

FRUITS OF THE SEA

SEAFOOD PLATTER FOR TWO \$165

A decadent selection of king prawns, oysters, half-shell scallops, mini lobster rolls, tuna crudo, crisp lettuce, and golden chips, served with house-made Marie Rose sauce, mignonette, and fresh condiments. (GF)(NF)

Add a bottle of Moët & Chandon Imperial NV \$149

SIDES

TOMATO AJO BLANCO \$16

Heirloom tomato, ajo blanco, edamame, furikake, sherry vinegar (GF)(DF)(NF)(V)

BUTTER LETTUCE & FENNEL \$12

Organic butter lettuce, fennel, shallot, dill mustard dressing (GF)(DF)(NF)(V)

COUNTRY FRIES \$14

Smoked aioli (DF)(GF)(V)

DESSERT

BASQUE CHEESECAKE \$18

Basque cheesecake, crème fraiche ice cream, oat crumble (GF)(V)

CHOCOLATE MARQUISE \$21

Chocolate marquise, Valrhona chocolate parfait, davidson plum (GF)(V)

CHEESE

CHEF'S SELECTION OF CHEESE \$34

Nimbin valley truffle cow, triple cream, NSW
Shepherd's whey, semi hard goats, VIC (GFO)(V)
Lavosh, condiments

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