SUBI CONTINENTAL

| SNACKS | | STARTERS | |
|--|-------|--|-----|
| Everyday sourdough, butter | 9 | Salmon salad la delizia mozzarella mixed leaves and soft herbs, sherry dressing GF | 25 |
| Oysters, shallot vinaigrette | 6.5ea | | |
| Smoked ham hock croquette, burnt apple puree | 7 ea | Crudo, honey yuzu dressing, pickled celery, finger lime, lime oil GF | 22 |
| Marinated olives VGN,GF | 9 | Tempura zuchinni flower, ricotta, pinenuts ^{VEG} | 24 |
| House cabecera, gherkin, parmesan | 15 | Chargrilled shark bay prawns, black garlic aioli | 28 |
| Smoked tarra roe, cassava crackers GF | 12 | Smoked salt beef, beer pickled, onions, quicks cheddar | 23 |
| MAINS | | | |
| Ricotta gnudi, butternut squash, capers, sage VEG | | | 37 |
| 250g Porterhouse, triple cooked chips, mixed leaves, bearnaise | | | 46 |
| Roast chicken breast, jerusalem artichoke, calvo nero, jus GF | | | 38 |
| Market fish, mussels, seafood broth, saffron, herb salad GF | | | МР |
| Lamb ribs, labneh, cucumber, mint | | | 38 |
| Want to share | | | |
| 650g Aged ribeye, chimichurri (serves min 2pp) | | | 110 |
| SIDES | | | |
| Spiced crispy cauliflower, chilli, lemon VEG | | | 13 |
| Roast carrot salad, pumpkin seeds, ricotta salata VEG | | | 13 |
| Triple cooked chips, aioli VEG | | | 13 |

SUBI CONTINENTAL

DESSERT Miso & white chocolate creme brulee 18 with passionfruit Coconut pannacotta 17 caramelised pineapple, coconut praline VGN,GF Madeleine 7ea with lemon curd (baked to order, 20 minutes) Scoop of chicho gelato 8ea Scoop of chicho sorbet 8ea Ask your server for todays flavours **CHEESE** Served with fresh pear, quince paste & fruit toast crackers Choose from: Buche dauphinois / Dutch cheddar/ Wash rind 13 One cheese Two cheese 24 Three cheese 35 **COFFEE TEA** Flat white 4.5 **English breakfast** 4 4.5 Latte Earl grey 4 5.0 Long macciatto Green 4 4.5 Cappucinno Lemongrass & ginger Short macciatto 4.0 **Peppermint** 4 4/4.5 Espresso/dbl espresso