



YES WE CAN

Continental

PAISANO AND DAUGHTERS



CONTINENTAL DELICATESSEN

Continental Delicatessen or ‘The Deli’ as we are affectionately known by our locals, is the home of the Mar-Tinny, where along with other products, are canned on site with our vintage canning machine.

Better known for it’s all day, every day downstairs bar, Continental also has two dining rooms upstairs, available individually or take the whole level for up to 40 guests.

Our catering can be as simple as a cheese and charcuterie box for two, through to a large scale canapé menu at weddings.

We love our neighbourhood, and welcome everyone into our space. With Mikey Nicolian at the bar and Quentin Roquigny on the pans, you’ll feel right at home.

Open 365 days of the year, we will always be here to help with your next event.

‘Yes We Can!’

RESTAURANT CAPACITY

UPSTAIRS AVAILABLE | 40 guests

LARGE GROUP BOOKINGS FOR 10 OR MORE GUESTS

LUNCH & DINNER | max 25 guests

We offer our Semi-private dining room to groups of up to 15 guests.

Groups from 15-25 are offered our bistro seating up to 25 guests

Our chef's menu is offered to all groups over 8 guests

10% service fee will be charged to final bill

EXCLUSIVE USE MINIMUM SPEND

LUNCH | Monday - Sunday | \$5,500

DINNER | Monday - Thursday | \$7,500

Prices based on a 4 hour event.

Groups 26 - 40 are offered the semi-private dining room & the bistro seating upstairs as an exclusive area.

Our chef's menu is provided for bookings of this size

10% service fee applied to final bill, additional to minimum spend.





SET MENU - 85pp

Gilda - Olive, Lemon, Anchovy, Guindilla

Charcuterie Plate

Nardin White Anchovies

add Steak Tartare, Parmigiano Reggiano, Gaufrette Potato Chips +\$10pp

add Baked Scallop with Café de Paris Butter & Bread Crumb +\$12pp

Leeks Marinated in Smoked Maple Dijon Vinaigrette,
Toasted Hazelnuts & Pecorino Romano DOP

Ox-Heart Tomato Salad with Goats Curd, Watercress, Basil Oil &
Seed Cracker

Australian Black Barley with Corn Purée, Green Asparagus &
Cornucopia Fried Egg

Free-Range Roasted Lamb Rump with Salsa Verde,
Olive Oil Confit Potato

Velvet Lettuce with Radish & Orange Sherry Vinegar Dressing

Dessert

our set menu changes often to take advantage of seasonal produce.

CATERING

Cheese.....\$22pp

A selection of hard & soft cheese from our Delicatessen

Charcuterie.....\$20pp

Local & International selection cut to order from the Delicatessen

Cheese & Charcuterie.....\$24pp

A range of our favourite cheeses & charcuterie, changes frequently

ACCOMPANIMENTS

Sourdough.....\$5pp

Gilda.....\$6ea

Extra Guindilla.....\$8

Extra Cornichon.....\$8

Belle Iloise Sardines.....\$20

SANDWICHES

Super Deli \$25

Mortadella, Salami, Ham, Iceberg & Oregano Vinaigrette

The Wurst \$25

Liverwurst, Presswurst, Teewurst, Dijon & Pickles

Fish & Chips \$25

Tinned Fish, Potato Chips & Hot Sauce

Meatball & Parmigiano-Reggiano \$25

Housemade Pork & Fennel Meatballs, Sugo & Parmigiano- Reggiano

Cheese, Salad & Pickle \$16

Provolone Cheese, Tomato, Pickles, Iceberg & Dressing (V)

Classic Mortadella \$17

Mortadella, Fermented Chilli, Butter

Ham, Cheese & Pickle \$19

Country Ham, Provolone Cheese, Pickle, Butter, Mayonnaise & Dijon Mustard





DRINKS PACKAGES

DRINKS ON CONSUMPTION

A full selection of cocktails, wines from around the world, beer and non-alcoholic options are available from our list with all drinks charged on consumption.

BESPOKE WINE PACKAGE

Our Sommelier can work with you to create a bespoke list exclusively for your event.

CONTACT US

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Take a closer look

[@continentaldeli](#)

