
THE Conti

Open 7 days from 12pm – late

MENU

To order food or drinks, simply scan the QR code at your table with your mobile phone or order up at the bar.

Please note that our pizza & pasta dishes are prepared in a separate kitchen from other menu items, which means they might arrive at your table at different times. However, we'll do our best to have everything arrive as close together as possible.

Please note, we have a 10% surcharge on Sundays and a 15% surcharge on public holidays.

Have a dietary requirement?

Scan the QR code to see what you can eat.



BY TOLERATE



LOCALS' FAVOURITES AT

THE Conti

Excludes public holidays

Longrain
MONDAY
Lamb, beef or vegetable penang curry, sweet potato, lime, peanuts, steamed jasmine rice (DF) **\$35**
Jugs of sangria, red wine, triple sec, brandy, cinzano, fruit juice, lemonade, fruit **\$30**

Taco
TUESDAY
Baja fish, pico de gailo, avocado, ancho chilli **\$8EA**
Beef birra, pico de gailo, avocado, ancho chilli (GF)
Pork carnitas, pico de gailo, avocado, ancho chilli (GF)
All margaritas **\$15**

Wagyu
WEDNESDAY
Char-grilled black opal mbs7 wagyu beef, served with our signature garnish **\$35**
Ask for our weekly wine specials **MP**

Burger
THURSDAY
Enjoy any burger from our menu **\$20**
Selected schooners **\$8**

Pizza
FRIDAY
Choose any pizza excluding 'the portsea' **\$20**
Wines & schooners between 4-6pm **\$10**



SNACKS

Freshly shucked oysters, lemon, mignonette (6 or 12) (DF) (GF) **\$32/\$55**
Warm olives, rosemary, garlic, chilli olive oil (DF) (GF) **\$14**
Truffle mushroom arancini, grana padano, herb aioli (3) (V) **\$19**
Gypsy ham & feta croquettes, smoked paprika aioli (3) **\$19**
Grilled sourdough, heirloom tomato, garlic, pedro ximenez (V) **\$12**
Fried chicken ribs, korean chilli sauce, spring onions, sesame (DF) **\$18**
Bistro fries, aioli (V) **\$12**

SMALL PLATES

Hummus, house-marinated olives, fresh-baked garlic flatbread, herb oil, EVOO (GFO) **\$19**
Bay prawns, garlic, olive oil, parsley, lemon (GF) **\$35**
Salmon en croûte, house-cured salmon, citrus crème fraîche, fried capers, rye crisp **\$28**
Lobster rolls (2), poached lobster, crème fraîche, soft herbs, brioche **\$38**
Pork & prawn spring rolls, lettuce, hot mint, nuoc cham **\$25**
Salt & pepper calamari, nuoc cham **\$22**
Polenta chips, smoky sugo, grana padano (V) **\$22**
Antipasti of smoked & cured meats, marinated vegetables, local olives, house-made grissini (serves two) **\$44**
Baja fish tacos, pico de gallo, avocado, ancho chilli **\$34**
Beef birra tacos, pico de gallo, avocado, ancho chilli (GF) **\$34**
1/2 shell scallops, garlic butter, aioli, pangrattata **\$34**
Steamed bao bun, sticky pork, pickled vegetables, asian herbs, sriracha mayo (DF) **\$26**
Steamed bao bun, tempura oyster mushroom, pickled vegetables, asian herbs, sriracha mayo (V) **\$24**
Steamed bao bun, soft shell crab, pickled vegetables, asian herbs, sriracha mayo (DF) **\$28**



THE JOSPER GRILL

All steaks are served with cippolini onion, wild garlic cream, mustard & a choice of: truffled mushroom sauce, cafe de conti butter, classic pub gravy, green peppercorn sauce, chimichurri or red wine jus.

Pure black rump cap 250g (GF)	\$48
Flinders select scotch fillet 250g (GF)	\$48
Cape grim grass-fed striploin 300g (GF)	\$52
Bass strait t-bone 500g (GF)	\$79
Riverine premium prime rib 600g (GF)	\$99
Lobster, conti salad, bistro fries, café de conti butter (GF)	MP
Lamb or chicken skewers (2), oven-baked flatbread, greek salad, tzatziki	\$39

SIDES

Fries (V)	\$6
Conti salad, mixed greens, shaved fennel, radish, lemon dressing (GF)(V)	\$10
Wood roasted zucchini, lemon, parsley, olive oil (DF)(GF)	\$12
Mac 'n' cheese (V)	\$12
Kipfler potatoes, rosemary salt (GF)(V)	\$14
Oven-baked garlic bread (V)	\$10
Truffled mushroom sauce, café de conti butter, classic pub gravy, green peppercorn sauce, chimichurri, red wine jus	\$4

SUBSTANTIAL PLATES

Chicken schnitzel, remoulade, mustard, lemon	\$28
Conti chicken parma, roma tomato sugo, double smoked ham, mozzarella, rocket & parmesan salad	\$32
Craft beer-battered lakes entrance market fish, bistro fries, tartare, lemon (DF)	\$34
Market fish (GF)	\$48
Low 'n' slow pork ribs, conti salad, mac 'n' cheese, bbq sauce	\$45 half/\$85 full rack

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



SALADS

Crispy pork belly, asian herbs, young coconut, palm sugar caramel, chilli jam, sesame, crispy shallot (GF)	\$32
Chicken coleslaw, crispy shallots, caramel chilli peanut, sesame, cassava crackers, nuoc cham (GF)	\$30
Plant power, shaved broccoli, avocado, edamame, black & white quinoa, fermented carrot, sweet potato, green goddess dressing (V)	\$28
Buddha bowl, brown rice, snow peas, pickled red cabbage, avocado, green beans, carrot, sesame dressing (V)	\$28
Add chargrilled chicken skewer (DF)	\$14
Add chargrilled lamb skewer (DF)	\$16

BURGERS

Fried buttermilk chicken burger, kimchi slaw, pickled daikon, kewpie, bulldog sauce, fries	\$28
Portabello mushroom burger, rocket, tomato, bread & butter pickles, vegan mayo, fries (V)(VGO)	\$28
Smashed burger, bacon, cheese, pickles, onion, tomato, conti sauce, lettuce, fries	\$25
Smashed burger, double bacon, double cheese, pickle, tomato, conti sauce, lettuce, fries	\$30
Double pattie smashed burger, bacon, cheese, pickle, tomato, conti sauce, lettuce, fries	\$35

LITTLE PEOPLE

Cheeseburger, fries, tomato sauce	\$15
Linguine with meatballs	\$15
Linguine napoli (V)	\$15
Battered fish & chips, tomato sauce (DF)	\$15
Luvlee ice cream tubs	\$10
Honey crunch, strawberries & cream, chocolate, vanilla, raspberry sorbet	

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RED BASE

The rye – italian tomato, fior di latte, extra virgin olive oil, fresh basil leaves (v)	\$24
The sorrento – gypsy ham, olives, mushroom, anchovies, fior di latte	\$25
The queenscliff – prosciutto, fior di latte, rocket, grana padano	\$28
The capel sound – double bacon, ground beef, bbq sauce, american mustard, pickles, mozzarella	\$26
The st. andrews – chorizo, tiger prawns, spinach, confit garlic, fior di latte	\$30

WHITE BASE

The red hill – hawkes potato, red onion, rosemary, sausage, fior di latte (v)	\$25
The portsea – lobster, nduja, vine tomato, salsa verde, citrus crème fraîche	\$48
The flinders – truffle mushroom, fior di latte, thyme, rocket, truffle pecorino	\$38
The cape schank – confit garlic, EVOO, fior di latte (v)	\$22

Gluten free pizza bases +\$5

Vegan cheese +\$5

PASTA

House-made meatballs, linguini, grana padano	\$30
Spinach & ricotta agnolotti, brown butter, sage	\$36
Penne carbonara, guanciale, egg, grana padano, parsley	\$28
Rigatoni, heirloom tomato, blue swimmer crab, white wine, chives	\$45
Spaghettini vongole, clams, garlic, chilli, white wine, parsley	\$32

THE SWEET STUFF

Chocolate pudding, chocolate sauce, vanilla ice cream	\$15
Ice cream sandwich – boysenberry ripple, cookies 'n' cream, vanilla fudge	\$16
Luvlee ice cream – Honey crunch, strawberries & cream, chocolate, vanilla, raspberry sorbet	\$10
Selection of local cheese, condiments & crackers	\$36
Bassine speciality colby, boatshed beach box triple cream brie, shepherd's whey blue	

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THE Conti

DRINKS LIST

Much like The Conti Bar itself, this selection of wine is bright, unpretentious & approachable. Every bottle is considered best-in-class & suited to any occasion. Please speak with our friendly team when deciding what to drink at The Conti.



Local Winery

OF THE MONTH

Penfolds®

Penfolds Winery, situated in South Australia, has been a beacon of Australian winemaking since its establishment in 1844 by Dr. Christopher & Mary Penfold. Beginning at Magill Estate, where the first vines were planted, Penfolds has expanded across renowned wine regions like Adelaide Hills, Barossa Valley & Coonawarra. Renowned for its pioneering spirit & iconic wines like Grange, Penfolds continues to blend tradition with innovation to produce exceptional wines that reflect Australia's diverse terroir.

150ML/250ML/BTL

Penfolds Bin 311 Chardonnay, 2018

\$21/35/104

Penfolds Bin 23 Pinot Noir, 2018

\$21/35/104



Cocktails

SPRITZ

Solbevi limoncello spritz – solbevi limoncello, prosecco, soda	\$16
Lemon hugo – bombay citron gin, st germain, prosecco, soda	\$16
Strawberry lemongrass spritz – strawberry lemongrass grey goose vodka, prosecco, soda	\$16
White peach & rosemary spritz – white peach & rosemary grey goose vodka, prosecco, soda	\$16
Watermelon & basil grey spritz – watermelon & basil grey goose vodka, prosecco, soda	\$16
Classic aperol spritz – aperol, prosecco, soda	\$16
Campari spritz – campari, prosecco, soda	\$16

CLASSICS

Cosmopolitan – grey goose vodka, cointreau, cranberry, lime	\$24
Mojito – bacardi carta blanca rum, sugar syrup, mint, lime, soda	\$24
Negroni – bombay sapphire gin, campari, vermouth rosso	\$24
Tommy's margarita – patron tequila, herradura agave syrup, lime juice	\$25
Sour – makers mark bourbon, lemon juice, sugar syrup, wonderfoam Or... amaretto, lemon juice, sugar syrup, wonderfoam	\$24
Espresso martini – vodka, coffee liqueur, cold brew	\$24



Cocktails

SIGNATURE

French martini – vodka, chambord, pineapple juice	\$26
Cucumber & rose collins – hendrick's gin, rose syrup, cucumber, lemon	\$24
Conti b&t – bombay bramble gin, chambord, lemon, tonic	\$24
Spicy margarita – patron tequila, cointreau, jalapeno, tajin salt	\$24
Frozen margarita – patron tequila, cointreau, jalapeno, tajin salt	\$26
Hibiscus frosé – vodka, rhubarb, hibiscus, pomegranate, strawberry	\$24
White negroni – angry ant gin, vermouh, lillet blanc	\$25
Jugs of sangria – red wine, triple sec, brandy, cinzano, fruit juice, lemonade, fruit	\$45

Non-alcoholic

Free & tonic – seedlip, tonic water, olive brine, cucumber, lemon	\$14
Non #1 – raspberries, chamomile, sugar, verjus, salt, soda water	\$14
Watermelon spritz – watermelon, soda, sugar syrup, lime, mint	\$14



Beer & Cider

DRAUGHT

Furphy <i>Crisp Lager</i>	Geelong, VIC	\$13/16/32
Kosciuszko <i>Pale Ale</i>	Jindabyne, NSW	\$15/18/35
Stone & Wood <i>Pacific Ale</i>	Byron Bay, NSW	\$14/17/35
Heineken	Netherlands	\$15/18/35
Furphy <i>Refreshing Ale</i>	Geelong, VIC	\$13/16/32
Byron Bay <i>Premium Lager</i>	Byron Bay, NSW	\$13/16/32
Stone & Wood <i>Crisp Lager (3.5%)</i>	Byron Bay, NSW	\$10/13/25
Kirin <i>Ichiban</i>	Japan	\$15/18/35
Jetty Road <i>Brewery Pale Ale</i>	Dromana, VIC	\$13/16/32
Byron Bay <i>Hard Lemonade</i>	Byron Bay, NSW	\$16/19/37
Mountain Culture <i>Status Quo Pale Ale</i>	Katoomba, NSW	\$13/16/32
Bad Shepherd <i>Victoria Pale Ale</i>	Cheltenham, VIC	\$13/16/32

BOTTLES/CANS

Corona	Mexico	\$12
Birra Moretti	Italy	\$13
Burleigh <i>Bighead No Carb Lager</i>	Burleigh Heads, QLD	\$14
New Belgium <i>Voodoo Ranger IPA</i>	USA	\$15
Bad Shepherd <i>Passionfruit Sour</i>	Melbourne, VIC	\$13
O'Briens <i>Pale Ale (Gluten Free)</i>	Melbourne, VIC	\$13
St Andrews <i>Brewery 6 Furlongs Pale Ale</i>	Mornington Peninsula, VIC	\$13
White Claw <i>Hard Seltzer (lemon, strawberry, blackberry or blood orange)</i>		\$14



Beer & Cider

ZERO/LIGHT

Heineken Zero (0.03%)	Netherlands	\$9
Heaps Normal Quiet XPA (0.5%)	Canberra, ACT	\$13
James Boag's Premium Light (2.7%)	Tasmania	\$9

CIDER/GINGER

Eddies Organic Apple Cider	Red Hill, VIC	\$17
Brookvale Union Ginger Beer	Brookvale, NSW	\$13
James Squire Orchard Crush	Camperdown, NSW	\$14

WINE BY THE Glass

SPARKLING

	150ML/BTL
Dal Zotto <i>Pucino</i> Prosecco NV	King Valley, VIC \$15/69
Jansz <i>Premium Cuveé</i> NV	Pipers Brook, TAS \$16/75
Chandon <i>Garden Spritz</i> NV	Yarra Valley, VIC \$16/75
Moët & Chandon <i>Imperial</i> NV	Champagne, France \$30/139

WHITE

	150ML/250ML/BTL
RockBare <i>The Clare</i> Riesling 2021	Clare Valley, SA \$15/24/69
Babich <i>Black Label</i> Sauvignon Blanc 2022	Marlborough, NZ \$14/23/65
Terre Forti Pinot Grigio 2020	Delle Venezie, Italy \$14/23/65
Dagger Pinot Grigio 2022	King Valley, VIC \$14/23/65
Motley Cru Chardonnay 2021	King Valley, VIC \$14/23/65

ROSÉ

	150ML/250ML/BTL
Hesketh <i>Wild at Heart</i> 2021	Limestone Coast, SA \$13/21/59
Minuty Rosé	Gassin, France \$16/75

RED

	150ML/250ML/BTL
Cloud Street Pinot Noir 2021	Central VIC \$13/21/59
Airlie Bank Pinot Noir 2022	Yarra Valley, VIC \$15/24/69
Levant by Levantine Hill Pinot Noir 2022	Yarra Valley, VIC \$16/26/75
Budburst Shiraz 2019	Barossa Valley, SA \$15/24/69
Mountadam <i>Five-Fifty</i> CabSauvignon 2020	Barossa Valley, SA \$15/24/69

150ML = STANDARD GLASS 250ML = LARGE GLASS



WINE BY THE *Bottle*

SPARKLING

Airlie Bank <i>Sparkling Cuvée</i> NV	Yarra Valley, VIC	\$69
Dal Zotto <i>Pucino Prosecco</i> NV	King Valley, VIC	\$69
Jansz <i>Premium Cuvée</i> NV	Multi-Regional, TAS	\$75
Chandon <i>Garden Spritz</i> NV	Yarra Valley, VIC	\$75
Moët & Chandon <i>Imperial</i> NV	Champagne, France	\$139
Taittinger <i>Cuvée Prestige</i> NV	Champagne, France	\$185
Louis Roederer <i>Collection 243</i> NV	Champagne, France	\$215

WHITE

RockBare <i>The Clare</i> Riesling 2021	Clare Valley, SA	\$69
Babich <i>Black Label</i> Sauvignon Blanc 2022	Marlborough, NZ	\$65
Dagger Pinot Grigio 2022	King Valley, VIC	\$65
Terre Forti Pinot Grigio 2020	Delle Venezie, Italy	\$65
Piccolo Ernesto <i>Gavi Cortese</i> 2020	Piedmont, Italy	\$69
Le Battistelle <i>Montesei Soave</i> Garganega 2020	Veneto, Italy	\$74
Crittenden Estate Chardonnay 2022	Mornington Peninsula, VIC	\$74
Motley Cru Chardonnay 2021	King Valley, VIC	\$65
Levant by Levantine Hill Chardonnay 2021	Yarra Valley, VIC	\$75



WINE BY THE *Bottle*

ROSÉ

Levant by Levantine Hill Rosé 2021	Yarra Valley, VIC	\$77
Esclans Whispering Angel	St. Tropez, France	\$83
Minuty Rosé	Gassin, France	\$75

RED

Cloud Street Pinot Noir 2021	Central VIC	\$59
Levant by Levantine Hill Pinot Noir 2022	Yarra Valley, VIC	\$75
Red Claw Pinot Noir 2021	Mornington Peninsula, VIC	\$86
Airlie Bank Pinot Noir 2022	Yarra Valley, VIC	\$69
Pacha Mama Shiraz 2020	Heathcote, VIC	\$78
Budburst Shiraz 2019	Barossa Valley, SA	\$69
Mountadam Five-Fifty Cabernet Sauvignon 2020	Barossa Valley, SA	\$69
Cloak Sangiovese 2022	King Valley, VIC	\$77



Spirits

GIN

Aviation	USA	\$16
Bass & Flinders <i>Maritime</i>	Mornington Peninsula, VIC	\$15
Bass & Flinders <i>Pinot Noir Gin</i>	Mornington Peninsula, VIC	\$15
Bass & Flinders <i>Orient Citrus</i>	Mornington Peninsula, VIC	\$15
Bombay <i>Dry</i>	England	\$13
Bombay <i>Sapphire</i>	England	\$14
Bombay <i>Bramble</i>	England	\$14
Four Pillars <i>Rare Dry</i>	Yarra Valley, VIC	\$15
Four Pillars <i>Bloody Shiraz</i>	Yarra Valley, VIC	\$16
Hendrick's	Scotland	\$16

VODKA

Absolut	Sweden	\$14
Belvedere	Poland	\$16
Eristoff	Georgia	\$13
Grey Goose	France	\$17
Grey Goose Strawberry & Lemongrass	France	\$16
Grey Goose Watermelon & Basil	France	\$16
Grey Goose Peach & Rosemary	France	\$16
42 Below	NZ	\$16



Spirits

TEQUILA

Cazadores <i>Blanco</i>	Mexico	\$13
Patron <i>Silver</i>	Mexico	\$16
Patrón <i>Reposado</i>	Mexico	\$16
Patrón <i>Anejo</i>	Mexico	\$16
Espolon <i>Blanco</i>	Mexico	\$14

RUM

Bacardi <i>Carta Oro</i>	Puerto Rico	\$13
Bacardi <i>Carta Blanca</i>	Puerto Rico	\$13
Bacardi <i>8yr Old Dark</i>	Puerto Rico	\$14
Bacardi <i>Spiced</i>	Puerto Rico	\$13
Captain Morgan's	U.S. Virgin Islands	\$13
Sailor Jerry's <i>Spiced</i>	U.S. Virgin Islands	\$13

BOURBON

Jack Daniels <i>Black Label</i>	USA	\$13
Jack Daniels <i>Fire</i>	USA	\$13
Jim Beam <i>White Label</i>	USA	\$13
Jim Beam <i>Rye</i>	USA	\$14
Jim Beam <i>Black</i>	USA	\$14
Maker's Mark	USA	\$13
Woodford Reserve Rye	USA	\$17
Basil Hayden Kentucky Straight	USA	\$17



Spirits

WHISKY

Canadian Club <i>Original</i>	Canada	\$13
Canadian Club <i>8yr Old</i>	Canada	\$14
Canadian Club <i>12yr Old</i>	Canada	\$16
Jameson <i>Irish</i>	Ireland	\$13
Nikka <i>From the Barrel</i>	Japan	\$18
Tullamore Dew	Ireland	\$13
Southern Comfort	USA	\$13
Highland Park <i>18yr Old</i>	Scotland	\$35
Auchentoshan <i>12yr Old</i>	Scotland	\$14
Auchentoshan <i>Three Wood Salt Malt</i>	Scotland	\$17
Glenkinchie <i>12yr Old</i>	Scotland	\$18
Benriach <i>10yr Old</i>	Scotland	\$15
Cardhu <i>12yr Old</i>	Scotland	\$14
Laphroaig	Scotland	\$16
Talisker Skye	Scotland	\$15
Oban <i>14yr Old</i>	Scotland	\$22



Spirits

BLENDED SCOTCH

Dewars White Label	Highlands	\$13
Dewars <i>12yr Old</i>	Highlands	\$14
Johnny Walker Black Label	Speyside	\$15
Monkey Shoulder	Speyside	\$13

SINGLE MALT SCOTCH

Aberfeldy <i>12yr Old</i>	Aberfeldy	\$20
Balvenie <i>12yr Old</i>	Speyside	\$20
Balvenie <i>14yr Old</i>	Speyside	\$22
Balvenie <i>19yr Old</i>	Speyside	\$73
Craigeilachie <i>13yr Old</i>	Speyside	\$20
Glenfiddich <i>12yr Old</i>	Speyside	\$15
Talisker <i>10yr Old</i>	Isle of Skye	\$17
Symphony No 1	Tasmania	\$22
Dimple <i>12yr Old</i>	Highlands	\$14
Dimple <i>15yr Old</i>	Highlands	\$15



THE
CONTINENTAL
EST. *Sorrento* 1875

What's On
AT THE CONTI

