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THE  
CONTINENTAL  
EST. Sorrento 1875

What's On  
AT THE CONTI



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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

Excludes school & public holidays

## Social SESSIONS

Schooners, spritz, house wine & sparkling  
4–6pm Monday – Friday **\$10**

## Ramen MONDAY

Tonkatsu pork, shoyu wagyu beef, or tofu (VG)  
ramen with wombok, wood ear mushroom,  
soy egg, ramen noodles. **\$25**

## Taco TUESDAY

Baja fish, cauliflower (GF) (V), beef birra (GF), or  
pork carnita (GF) tacos with pico de gailo,  
avocado, ancho chilli **\$8EA**  
All margaritas **\$15**

## Wagyu WEDNESDAY

Char-grilled black opal mbs7 wagyu beef, **\$35**  
served with our signature garnish

## Parma THURSDAY

Signature conti parma, roma tomato sugo, **\$20**  
double smoked ham, mozzarella,  
rocket & parmesan salad, chips

## Pizza & Pasta FRIDAY

Enjoy any pizza or pasta from our menu  
Excludes lobster spaghetti **\$20**

## Slow-cooked SUNDAY

Slow cooked roast beef, lamb, or pork **\$30**  
served with roast vegetables, broccolini,  
yorkshire pudding, gravy

AVAILABLE UNTIL SOLD OUT



# Spirits

## BLENDED SCOTCH

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

## SINGLE MALT SCOTCH

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



# Spirits

## BOURBON

Woodford Reserve Rye	USA	\$17
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
Basil Hayden Kentucky Straight	USA	\$17

## WHISKY

Nikka <i>From the Barrel</i>	Japan	\$18
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
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



## SMALL PLATES

Freshly shucked oysters, lemon, mignonette (6 or 12) (DF) (GF)	\$32/\$55
Bucket of skull island prawns, marie rose sauce, lemon (GF) (DF)	\$50
Wood grilled calamari, salsa verde, lemon (GF)	\$35
Half shell scallops, garlic butter, aioli, pangrattato (4)	\$34
House made oven-baked garlic foccacia, rosemary, sea salt (V)	\$14
House-made meatballs, tomato sugo, grana padano (GF) (DF)	\$16
Fried chicken ribs, korean chilli sauce, spring onions, sesame (DF)	\$18
Truffle mushroom arancini, grana padano, herb aioli (3) (V)	\$19
Gypsy ham & feta croquettes, smoked paprika aioli (3)	\$19
Hummus, marinated olives, fresh-baked garlic flatbread, herb oil, EVOO (GFO)	\$19
Pork & prawn spring rolls, lettuce, vietnamese mint, nuoc cham	\$24
Bistro fries, aioli (V)	\$12

## TACO'S

Baja fish tacos, pico de gallo, avocado, ancho chilli (3)	\$34
Beef birra tacos, pico de gallo, avocado, ancho chilli (3) (GF)	\$34
Pork carnitas tacos, pico de gallo, avocado, ancho chilli (3) (GF)	\$34
Spiced cauliflower tacos, pico de gallo, avocado, ancho chilli (3) (GF) (V)	\$32

(DF) DAIRY FREE · (DFO) DAIRY FREE OPTION · (GF) GLUTEN FREE  
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## THE JOSPER CHARCOAL GRILL

*Our steaks are crafted from 30-day dry-aged, premium cuts, meticulously selected to amplify their rich, robust flavors.*

30-day dry aged flinders select scotch fillet 250g (GF)	\$50
30-day dry aged cape grim grass-fed striploin 300g (GF)	\$54
30-day dry aged riverine premium prime rib 600g (GF)	\$110
Slow cooked lamb souva, oven-baked flatbread, greek salad, garlic sauce, fries (GFO)	\$36

*Each steak is accompanied by cippolini onion, wild garlic cream, and mustard, with your choice of: truffled mushroom sauce, Café de Conti butter, classic pub gravy, green peppercorn sauce, chimichurri, or red wine jus.*

## SIDES

Fries (V)	\$7
Beer battered onion rings (V)	\$16
Conti salad, rocket, parmesan, aged balsamic dressing (GF)(V)	\$10
Wood roasted broccolini, chilli, sea salt, olive oil (DF)(GF)	\$12
Kipfler potatoes, rosemary salt (GF)(V)	\$14

## PUB CLASSICS

Signature conti chicken parma, roma tomato sugo, double smoked ham, mozzarella, rocket & parmesan salad, fries	\$34
Chicken schnitzel, house salad, mustard, lemon	\$29
Craft beer-battered lakes entrance market fish, salad, bistro fries, tartare, lemon (DF)	\$34

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## Spirits

### VODKA

Grey Goose	France	\$17
Eristoff	Georgia	\$13
Belvedere	Poland	\$16
Sohi Potato Crisp	Southern Highlands	\$15

### TEQUILA

Patrón Silver	Mexico	\$16
Patrón Reposado	Mexico	\$16
Patrón Anejo	Mexico	\$16
Cazadores Blanco	Mexico	\$13

### RUM

Bacardi Carta Oro	Puerto Rico	\$13
Bacardi Carta Blanca	Puerto Rico	\$13
Bacardi 8yr Old Dark	Puerto Rico	\$14
Bacardi Spiced	Puerto Rico	\$13
Bacardi Raspberry	Puerto Rico	\$13
Captain Morgan's	U.S. Virgin Islands	\$13
Sailor Jerry's Spiced	U.S. Virgin Islands	\$13
Inner-Circle Dark Rum	South East Queensland	\$13



# Spirits

## FEATURED GIN

*Crafted by the Continental Leadership team in partnership with Bass & Flinders distillery, this gin pays homage to George Coppin's legacy and the illustrious history of The Continental, founded in 1875.*

Bass & Flinders *George's Ghost* Mornington Peninsula, VIC **\$16**

*Featuring a blend of native Tasmanian pepperberry, anise myrtle, hibiscus rosella, and coriander, ideal for a crisp G&T or a timeless Negroni.*

**Take a bottle home for \$89**

## GIN

Hendrick's	Scotland	<b>\$16</b>
Bombay <i>Lemon</i>	England	<b>\$14</b>
Bombay <i>Sapphire</i>	England	<b>\$14</b>
Bombay <i>Bramble</i>	England	<b>\$14</b>
Sohi Garden Envy	Southern Highlands	<b>\$15</b>
Bass & Flinders <i>Angry Ant</i>	Mornington Peninsula, VIC	<b>\$15</b>
Bass & Flinders <i>Maritime</i>	Mornington Peninsula, VIC	<b>\$15</b>
Bass & Flinders <i>Pinot Noir Gin</i>	Mornington Peninsula, VIC	<b>\$15</b>
Bass & Flinders <i>Orient Citrus</i>	Mornington Peninsula, VIC	<b>\$15</b>
Four Pillars <i>Rare Dry</i>	Yarra Valley, VIC	<b>\$15</b>
Four Pillars <i>Bloody Shiraz</i>	Yarra Valley, VIC	<b>\$16</b>



## SALADS

Baby burrata, olives, heirloom tomato, cucumber, oregano, lemon dressing (GF)(V)	<b>\$30</b>
Fresh albacore tuna poke bowl, wild rice, edamame, wasabi mayo, prawn crackers (GFO)	<b>\$34</b>
Chicken coleslaw, crispy shallots, caramel chilli peanut, sesame, cassava crackers, nuoc cham (GF)	<b>\$30</b>
Crispy pork belly, asian herbs, young coconut, palm sugar caramel, chilli jam, sesame, crispy shallot (GF)	<b>\$32</b>

## BURGERS

Smashed burger, bacon, cheese, pickles, onion, tomato, conti sauce, lettuce, fries (GFO)	<b>\$25</b>
Smashed burger, double bacon, double cheese, pickle, onion, tomato, conti sauce, lettuce, fries (GFO)	<b>\$30</b>
Fried buttermilk crispy chicken burger, lettuce, pickles, alabama kewpie, fries (GFO)	<b>\$29</b>
Portabello mushroom burger, rocket, tomato, bread & butter pickles, vegan mayo, fries (GFO)(VG)	<b>\$28</b>
Pulled pork burger, bourbon bbq sauce, pickles, cheese, slaw, onion rings (GFO)	<b>\$28</b>
<b>Gluten free bun replacement</b>	<b>\$4</b>

## PASTA

Spaghettini, lobster, bisque, pernod, dill (GFO)	<b>\$55</b>
Penne boscaiola, chicken, cream, bacon, mushroom, grana padano, parsley (GFO)	<b>\$28</b>
House-made meatballs, linguini, grana padano (GFO)	<b>\$32</b>
Spinach & ricotta agnolotti, brown butter, sage (V)	<b>\$36</b>
<b>Gluten free penne pasta replacement</b>	<b>\$5</b>

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## PIZZA—RED BASE

The rye – italian tomato, fior di latte, extra virgin olive oil, fresh basil leaves (v)	\$26
The sorrento – gypsy ham, olives, mushroom, anchovies, fior di latte	\$28
The queenscliff – prosciutto, fior di latte, rocket, grana padano	\$30
The st. andrews – chorizo, tiger prawns, spinach, confit garlic, fior di latte	\$32

## PIZZA—WHITE BASE

The rosebud – tandoori chicken, capsicum, fior de latte, spiced yoghurt	\$28
The portsea – smoked salmon, vine tomato, salsa verde, citrus crème fraîche	\$32
The flinders – truffle mushroom, fior di latte, thyme, rocket, truffle pecorino (v)	\$38

Gluten free pizza bases +\$5

Vegan cheese +\$5

## TO FINISH

Luvlee ice cream – honey crunch, strawberries & cream, chocolate, vanilla, raspberry sorbet	\$12
Vanilla flan, double cream, berries	\$14
Chocolate pudding, chocolate sauce, vanilla ice cream	\$15
Apple strudel, custard, cinnamon ice cream	\$16

## LITTLE PEOPLE

Cheeseburger, fries, tomato sauce	\$15
Linguine with meatballs (GFO)	\$15
Linguine napoli (v) (GFO)	\$15
Battered fish & chips, tomato sauce (DF)	\$15
Chicken tenders and chips (DF)	\$15

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## WINE BY THE

# Bottle

## ROSÉ

Minuty Rosé 2023	Gassin, France	\$75
Levant by Levantine Hill Rosé 2021	Yarra Valley, VIC	\$77
Chateau d'Esclans Whispering Angel	St. Tropez, France	\$83

## RED

Cloud Street Pinot Noir 2021	Central VIC	\$59
Red Claw Pinot Noir 2021	Mornington Peninsula, VIC	\$86
Airlie Bank Pinot Noir 2022	Yarra Valley, VIC	\$69
Bud Burst Shiraz 2019	Barossa Valley, SA	\$69
Mountadam <i>Five-Fifty</i> Cabernet Sauvignon 2020	Barossa Valley, SA	\$69



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WINE BY THE  
*Bottle*

**SPARKLING**

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

**WHITE**

RockBare <i>The Clare</i> Riesling 2021	Clare Valley, SA	<b>\$69</b>
Babich <i>Black Label</i> Sauvignon Blanc 2022	Marlborough, NZ	<b>\$65</b>
Terre Forti Pinot Grigio 2020	Delle Venezie, Italy	<b>\$65</b>
Piccolo Ernesto <i>Gavi Cortese</i> 2020	Piedmont, Italy	<b>\$69</b>
Le Battistelle <i>Montesei Soave</i> 2020	Veneto, Italy	<b>\$74</b>
Motley Cru Chardonnay 2021	King Valley, VIC	<b>\$65</b>

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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.



**ELEVATE YOUR PALATE AT AUDREY'S  
FOR OUR MONTHLY WINEMAKER LUNCH**

Join us on the first Saturday of each month, where our featured winemaker will host a bespoke, perfectly paired Scott Pickett menu with ample wine top-ups, creating an exceptional experience beyond the ordinary.

Scan the QR to secure your seat in this unmatched epicurean adventure!



WINE BY THE  
*Glass*

**SPARKLING**

Moët & Chandon *Imperial* NV  
Dal Zotto *Pucino* Prosecco NV  
Jansz *Premium Cuveé* NV

Champagne, France  
King Valley, VIC  
Pipers Brook, TAS

**150ML/BTL**  
**\$30/139**  
**\$15/69**  
**\$16/75**

**WHITE**

RockBare *The Clare* Riesling 2021  
Babich *Black Label* Sauvignon Blanc 2022  
Terre Forti Pinot Grigio 2020  
Motley Cru Chardonnay 2021

Clare Valley, SA  
Marlborough, NZ  
Delle Venezie, Italy  
King Valley, VIC

**150ML/250ML/BTL**  
**\$15/24/69**  
**\$14/23/65**  
**\$14/23/65**  
**\$14/23/65**

**ROSÉ**

Minuty Rosé 2023  
Hesketh *Wild at Heart* 2021

Gassin, France  
Limestone Coast, SA

**150ML/250ML/BTL**  
**\$16/26/75**  
**\$13/21/59**

**RED**

Cloud Street Pinot Noir 2021  
Airlie Bank Pinot Noir 2022  
Bud Burst Shiraz 2019  
Mountadam *Five-Fifty* CabSavignon 2020

Central VIC  
Yarra Valley, VIC  
Barossa Valley, SA  
Barossa Valley, SA

**150ML/250ML/BTL**  
**\$14/21/59**  
**\$15/24/69**  
**\$15/24/69**  
**\$15/24/69**

150ML = STANDARD GLASS 250ML = LARGE GLASS





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# Beer & Cider

## ZERO/LIGHT

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

## CIDER/GINGER

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

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# Cocktails

## SPRITZ

Lemon hugo spritz – Bombay Citron gin, St Germain, prosecco, soda	\$16
Chandon <i>Garden Spritz</i> NV	\$16
Aperol spritz – Aperol, prosecco, soda	\$16
Campari spritz – Campari, prosecco, soda	\$16
Solbevi limoncello spritz – Solbevi limoncello, prosecco, soda	\$16

## SIGNATURE

Coastal Tropic - Okar tropic, Bombay Saphirre gin, orange juice, foam	\$18
Caribbean Pornstar – Bacardi raspberry, passionfruit liquor, lemon juice, prosecco	\$19
Old Cuban - Inner circle dark rum, syrup, lime juice, mint, bitters	\$22
Cucumber & Rose Collins – Hendrick's gin, rose syrup, cucumber, lemon, soda	\$24
Conti Sour – Amaretto, lemon juice, vanilla, orgeat, and caramel syrup	\$24
Charlie Chaplin - Sloe gin, apricot brandy, lime, syrup	\$26
Monte Negroni - Georges Ghost gin, Amaro Montenegro, sweet vermouth	\$26
Coppin's Collins – George's Ghost gin, lemon juice, syrup, soda	\$26
Tom's Cappuccino Martini – Grey Goose, Baileys, Kahlúa, espresso	\$26



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# Cocktails

## CLASSICS

Espresso martini – Eristoff vodka, Kahlúa, espresso, syrup	<b>\$24</b>
Grey Goose upgrade	<b>+\$3</b>
Paloma – Patrón Reposado, ruby red grapefruit, agave, soda	<b>\$22</b>
Negroni – Bombay Sapphire gin, Campari, vermouth rosso	<b>\$24</b>
Tommy's Margarita – Patrón tequila, Cointreau, syrup, lime	<b>\$25</b>
Spicy Margarita – Chilli infused Patrón tequila, Cointreau, jalapeño, tajin salt, syrup	<b>\$25</b>
Amaretto Sour – Disaronno Amaretto, lemon juice, syrup, foam	<b>\$24</b>
Whiskey Sour – Makers Mark bourbon, lemon juice, syrup, foam	<b>\$24</b>
Cosmopolitan – Grey Goose vodka, Cointreau, cranberry, lime	<b>\$24</b>

# Non-alcoholic

Free & Tonic – seedlip non-alcoholic gin, tonic, olive brine, cucumber, lemon	<b>\$14</b>
Non #1 – raspberries, chamomile, syrup, verjus, salt, soda	<b>\$14</b>
Watermelon Spritz – watermelon, soda, syrup, lime, mint	<b>\$14</b>
Pineapple Sour – ginger, lime, pineapple, syrup	<b>\$14</b>
Mrs. Collins – elderflower syrup, seedlip non-alcoholic gin, soda	<b>\$14</b>



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# Beer & Cider

## DRAUGHT

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

## BOTTLES/CANS

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

