
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



SMALL PLATES

Freshly shucked oysters, lemon, mignonette (6/12) (DF) (GF)	\$36/\$65
Bistro fries, aioli (V) (DF)	\$14
Vegetable spring rolls, sriracha plum, fired shallot, spring onion, radish (4) (V) (DF)	\$18
Beef brisket sliders, slaw, Franklin bbq sauce (2)	\$19
South Melbourne beef & pork dim sims, chilli paste, soy sauce <i>steam or fried</i> (2)	\$19
Truffle mushroom arancini, grana padano, herb aioli (3) (V)	\$19
Chicken wings, ranch dressing <i>choice of bbq or buffalo sauce</i>	\$22
Sesame crusted squid, wasabi aioli, lemon (DF)	\$23
Glazed lamb ribs, Asian herbs, lemon (DF)	\$27
Flat bread, olive oil, feta, chilli, semi-dried tomato, capers (V)	\$22
Red snapper ceviche, tostada, sweet potato chip (DF)	\$28
Bug bun, Marie Rose sauce, cress, lemon (2)	\$26

THE JOSPER CHARCOL GRILL

Each steak is accompanied by snow pea slaw and thyme dauphinoise.

Josdale Black Angus Eye Fillet 200g (GF)	\$58
Green Diamond Scotch MB2+ 300g (GF)	\$67
Black Opel Wagyu Rump MB4-5 250g (GF)	\$53
The Pure Striploin MB3 300g (GF)	\$49

Your choice of:

Truffled mushroom sauce, Café de Conti butter, classic pub gravy, green peppercorn sauce, chimichurri, or red wine jus.

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



PUB CLASSICS

All dishes served with rocket & parmesan salad, and fries

Sesame fried squid, wasabi aioli, lemon (DFO)	\$31
Chicken schnitzel, mustard, lemon	\$31
Daintree barramundi, tartare, lemon <i>fried or grilled</i> (DFO)	\$35
Signature Conti chicken parma, roma tomato sugo, double smoked ham, mozzarella	\$35
Add wasabi aioli, bbq, ranch, alabama bbq, seeded mustard aioli, gravy	+\$4

BURGERS

All served with fries

Smashed burger, bacon, cheese, pickles, onion, tomato, conti sauce, lettuce (GFO)	\$28
Portabello mushroom burger, rocket, tomato, bread & butter pickles, vegan mayo, (GFO) (VG)	\$28
Fried buttermilk crispy chicken burger, lettuce, pickles, alabama kewpie	\$29
Philly cheesesteak sandwich, rib fillet, capsicum, onion, cheese, mustard mayo (GFO)	\$31

Add sauce: wasabi aioli, bbq, ranch, alabama bbq, or seeded mustard aioli **+\$4**

Gluten free bun replacement **+\$4**

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PASTAS

Pappardelle wagyu bolognese, parmesan, parsley (GFO)	\$31
Orecchiette lamb ragu, rosemary parmesan crumb (GFO)	\$34
Spinach & ricotta agnolotti, brown butter, sage (V)	\$36
Rigatoni prawn, chilli, cherry tomato, parsley (GFO)	\$39
Gluten free gnocchi	+\$5

SALADS

Roasted seasonal vegetables, maple mustard, spinach, macadamia, feta (V)(GF)	\$29
Add fried chicken	+\$8
Nam jim pork belly salad, asian herbs, glass noodles, fried shallot (GF)	\$31
Smoked rainbow trout, grains, seeds, currants, herbs, dill yoghurt	\$32
Prawn, avocado, lettuce, Marie Rose sauce, cracker, lemon (GF)	\$36

PIZZA—RED BASE

The Rye – fior di latte, extra virgin olive oil, fresh basil leaves (V)	\$26
The Sorrento – gypsy ham, fior di latte, olives, mushroom, anchovies	\$29
The Blairgowrie – pepperoni, fior di latte, honey pickled jalapeño	\$29
The St. Andrews – gypsy ham, fior di latte, fresh pineapple	\$28

PIZZA—WHITE BASE

The Rosebud – tandoori lamb, fior de latte, capsicum, spiced yoghurt	\$33
The Boneo – bbq chicken, fior de latte, bacon, red onion, mushroom	\$32
The Portsea – chilli prawn, fior de latte, cherry tomato	\$36
The Flinders – truffle mushroom, fior di latte, thyme, rocket, truffle pecorino (V)	\$38

Gluten free pizza base	+\$5
Vegan cheese	+\$5

LITTLE PEOPLE

Cheeseburger, fries, tomato sauce (GFO)	\$15
Cheese pizza	\$15
Rigatoni napoli (V)(GFO)	\$15
Chicken tenders, fries, tomato sauce (DF)	\$15

TO FINISH

Prom Coast Ice Cream – vanilla, salted caramel, boysenberry or chocolate	\$15
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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!



Cocktails

SPRITZ

St Germain Spritz – St Germain, prosecco, soda, mint	\$20
Chandon <i>Garden Spritz</i> NV, orange	\$20
Aperol Spritz – Aperol, prosecco, soda, orange	\$19
Campari Spritz – Campari, prosecco, soda, orange	\$19
Limoncello Spritz – Ambra limoncello, prosecco, soda, lemon	\$21
El Cielo Spritz – Patrón El Cielo, St Germain Elderflower, prosecco, lemon	\$35

FROZEN COCKTAILS

Frozen Patrón Margarita – Patrón Silver, Fever-Tree margarita mixer, lime	\$22
Frostuccino – Ambra Cappuccino, vodka, cold brew coffee, syrup	\$23
Frostopolitan – Ambra Limencello, cranberry juice, fresh lime	\$23



Cocktails

ICONIC & SIGNATURE

Espresso Martini – vodka, Kahlúa, espresso, syrup Grey Goose upgrade	\$24 \$4
Classic Patrón Margarita – Patrón Silver tequila, Cointreau, syrup, lime	\$23
Spicy Patrón Margarita – Patrón Silver chilli tequila, Cointreau, jalapeño, tajin salt, syrup	\$24
Watermelon Patrón Margarita – Patrón Silver tequila, Cointreau, watermelon syrup, lime	\$24
Tommys Patrón Marg – Patrón Reposado, agave syrup, lime	\$24
Negroni – Bombay Sapphire gin, Campari, Martini Rosso vermouth	\$24
Amaretto Sour – Disaronno amaretto, lemon, syrup, foam	\$24
Cosmopolitan – Grey Goose vodka, Cointreau, cranberry, lime	\$26
Paloma – Patrón Reposado, grapefruit syrup, soda, lime	\$20
Peninsula Pornstar – Bacardi raspberry, passionfruit liquor, syrup, lemon, prosecco	\$21
Cucumber & Rose Collins – Hendrick's gin, rose syrup, cucumber, lemon, soda	\$25
Tom's Cappuccino Martini – Grey Goose, Baileys, Kahlúa, espresso	\$28
Bacardi Raspberry Mojito – Bacardi raspberry, lime, raspberries, soda	\$25



Beer & Cider

DRAUGHT

	SCH/PINT/JUG
Travla <i>Australian Lager</i> (3.5%)	Melbourne, VIC \$13/16/32
Stone & Wood <i>Pacific Ale</i>	Byron Bay, NSW \$15/18/36
Stone & Wood <i>Crisp Lager</i> (3.5%)	Byron Bay, NSW \$12/15/30
Heineken	Netherlands \$15/19/35
Guinness pint	\$18
Furphy <i>Crisp Lager</i>	Geelong, VIC \$14/17/34
Furphy <i>Refreshing Ale</i>	Geelong, VIC \$14/17/34
Kirin <i>Ichibhan</i>	Japan \$16/20/39
Tar Barrel <i>Watt Lager</i>	Mornington, VIC \$15/18/35
Everyday <i>Australian Lager</i>	Melbourne, VIC \$12/15/29
Jetty Road <i>Brewery Pale Ale</i>	Dromana, VIC \$13/16/32
Byron Bay <i>Premium Lager</i>	Byron Bay, NSW \$14/17/34
Byron Bay <i>Hard Lemonade (served chilled on ice)</i>	Byron Bay, NSW \$15/18/35
Raspberry Hard Fizz <i>(served chilled on ice)</i>	Burleigh Heads, QLD \$12/15/29

BOTTLES/CANS

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



Beer & Cider

ZERO/LIGHT

Heineken Zero (0.03%)	Netherlands	\$10
Heaps Normal <i>Quiet XPA</i> (0.5%)	Canberra, ACT	\$12
James Boag's <i>Premium Light</i> (2.7%)	Tasmania	\$11

CIDER/GINGER/FIZZ

Eddies <i>Organic Apple Cider</i>	Red Hill, VIC	\$18
Brookvale Union <i>Ginger Beer</i>	Brookvale, NSW	\$16
James Squire <i>Orchard Crush</i>	Camperdown, NSW	\$14
Hard Fizz <i>Watermelon & berry, passionfruit & guava</i>	Burleigh Heads, QLD	\$12

Non-alcoholic

Free & Tonic – seedlip non-alcoholic gin, tonic, olive brine, cucumber, lemon	\$16
Non #1 – raspberries, chamomile, syrup, verjus, salt, soda	\$16
Watermelon Spritz – watermelon, soda, syrup, lime, mint	\$16
Pineapple Sour – ginger, lime, pineapple, syrup	\$15
Mrs. Collins – elderflower syrup, seedlip non-alcoholic gin, soda	\$16



WINE BY THE Glass

SPARKLING

Moët & Chandon <i>Imperial NV</i>	Champagne, France	150ML	\$35
Dal Zotto <i>Pucino Prosecco NV</i>	King Valley, VIC		\$15
Jansz <i>Premium Cuveé NV</i>	Pipers Brook, TAS		\$17

WHITE

RockBare <i>The Clare Riesling</i>	Clare Valley, SA	150ML/250ML	\$15/24
Babich <i>Black Label Sauvignon Blanc</i>	Marlborough, NZ		\$14/23
Peg & Bull Pinot Grigio	Murray Darling Region, VIC		\$13/21
Motley Cru Chardonnay	King Valley, VIC		\$14/23
Tar & Roses Chardonnay	Mornington Peninsula, VIC		\$18/30

ROSÉ

Minuty Rosé	Gassin, France	\$17/28
Hesketh <i>Wild at Heart</i>	Limestone Coast, SA	\$13/21

RED

Cloud Street Pinot Noir	Central VIC	\$14/21
Tar & Roses Pinot Noir	Mornington Peninsula, VIC	\$19/31
Bud Burst Shiraz	Barossa Valley, SA	\$15/24
Mountadam <i>Five-Fifty CabSavignon</i>	Barossa Valley, SA	\$15/24

150ML = STANDARD GLASS 250ML = LARGE GLASS



WINE BY THE
Bottle

SPARKLING

Moët & Chandon <i>Imperial</i> NV	Champagne, France	\$149
Taittinger <i>Cuvée Prestige</i> NV	Champagne, France	\$185
Louis Roederer <i>Collection 243</i> NV	Champagne, France	\$215
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	\$79
Chandon <i>Garden Spritz</i> NV	Yarra Valley, VIC	\$79

WHITE

RockBare <i>The Clare</i> Riesling	Clare Valley, SA	\$69
Babich <i>Black Label</i> Sauvignon Blanc	Marlborough, NZ	\$65
Peg & Bull Pinot Grigio	Murray Darling Region	\$59
Piccolo Ernesto <i>Gavi</i> Cortese	Piedmont, Italy	\$69
Le Battistelle <i>Montesei</i> Soave	Veneto, Italy	\$74
Motley Cru Chardonnay	King Valley, VIC	\$65
Tar & Roses Chardonnay	Mornington Peninsula, VIC	\$85



WINE BY THE
Bottle

ROSÉ

Minuty Rosé	Gassin, France	\$83
Hesketh <i>Wild at Heart</i>	Limestone Coast, SA	\$59
Chateau d'Esclans Whispering Angel	St. Tropez, France	\$99

RED

Cloud Street Pinot Noir	Central VIC	\$59
Tar & Roses Pinot Noir	Mornington Peninsula, VIC	\$89
Bud Burst Shiraz	Barossa Valley, SA	\$69
Mountadam <i>Five-Fifty</i> Cabernet Sauvignon	Barossa Valley, SA	\$69



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	\$16
Bombay <i>Lemon</i>	England	\$14
Bombay <i>Sapphire</i>	England	\$14
Bombay <i>Bramble</i>	England	\$14
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
Four Pillars <i>Rare Dry</i>	Yarra Valley, VIC	\$15
Four Pillars <i>Bloody Shiraz</i>	Yarra Valley, VIC	\$16



Spirits

VODKA

Grey Goose	France	\$17
Eristoff	Georgia	\$13
Belvedere	Poland	\$16

TEQUILA

Patrón <i>Silver</i>	Mexico	\$15
Patrón <i>Reposado</i>	Mexico	\$16
Patrón <i>Anejo</i>	Mexico	\$17
Patrón <i>El Cielo</i>	Mexico	\$25
Cazadores <i>Blanco</i>	Mexico	\$13

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
Bacardi <i>Raspberry</i>	Puerto Rico	\$13
Sailor Jerry's <i>Spiced</i>	U.S. Virgin Islands	\$13



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



Spirits

BLENDED SCOTCH

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

