

CHECK OUT

What's On







DINNER Menu





DINNER Menu

SMALL PLATES

OYSTERS \$36/\$65

Freshly shucked oysters, lemon, mignonette (6/12) (DF) (GF)

BISTRO FRIES \$14

Aioli (DF) (V)

SPRING ROLLS \$16

Vegetable spring rolls, sriracha plum, fried shallot, spring onion, radish (4) (DF) (V)

SLIDERS \$19

Beef brisket sliders, slaw, Franklin bbq sauce (2)

ARANCINI \$19

Truffle mushroom arancini, grana padano, herb aioli (3) (V)

CHICKEN WINGS \$22

Chicken wings, ranch dressing
Choice of bbg or buffalo sauce (DFO)

SESAME CRUSTED SQUID \$23

Sesame crusted squid, wasabi aioli, lemon (DFO)

RIBS \$ 27

Glazed lamb ribs, Asian herbs, lemon (DF)

FLAT BREAD \$22

Flat bread, olive oil, feta, chilli, sun-dried tomato, capers (V) (DFO)

CEVICHE \$ 28

Red snapper ceviche, tostada, sweet potato chip (DF)(GFO)

PRAWN BUN \$26

Prawn bun, Marie Rose sauce, cress, lemon (2)

JOSPER CHARCOAL GRILL

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

EYE FILLET \$56

Josdale Black Angus Eye Fillet 200g (GF)

SCOTCH \$67

Southern Ranges Scotch MB2+ 300g (GF)

RUMP \$53

Black Opal Wagyu Rump MB4-5 250g (GF)

STRIPLOIN \$45

The Pure Striploin MB3 300g (GF)

Your choice of:

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

PUB CLASSICS

All dishes served with rocket & parmesan salad, and fries.

SESAME CRUSTED SQUID \$31

Sesame crusted squid, wasabi aioli, lemon (DFO)

SCHNITZEL \$31

Chicken schnitzel, mustard, lemon (DFO)

BARRAMUNDI \$35

Daintree barramundi, tartare, lemon fried or grilled (DFO) (GFO)

CONTI PARMA \$ 35

Signature Conti chicken parma, roma tomato sugo, double smoked ham, mozzarella

SAUCES +\$4

Add wasabi aioli, bbq, ranch, alabama bbq, seeded mustard aioli, gravy

(DF) DAIRY FREE \cdot (DFO) DAIRY FREE OPTION \cdot (GF) GLUTEN FREE \cdot (GFO) GLUTEN FREE OPTION (NF) NUT FREE \cdot (VG) VEGAN \cdot (VGO) VEGAN OPTION \cdot (V) VEGETARIAN \cdot (VO) VEGETARIAN OPTION





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BURGERS

All served with fries and tomato sauce.

SMASHED BURGER \$28

Smashed burger, bacon, cheese, pickles, tomato, conti sauce, lettuce (GFO)

PORTABELLO MUSHROOM BURGER \$28

Portabello mushroom, lettuce, tomato, bread & butter pickles, vegan mayo (GFO) (VG)

CHICKEN BURGER \$29

Fried buttermilk crispy chicken burger, lettuce, pickles, alabama kewpie

CHEESESTEAK SANDWICH \$31

Philly cheesesteak sandwich, capsicum, onion, cheese, pickled jalapeño, mustard mayo (GFO)

PRAWN BUN \$34

Prawn bun, Marie Rose sauce, cress, lemon

SAUCES +\$4

Add wasabi aioli, bbq, ranch, alabama kewpie, seeded mustard aioli, gravy

GLUTEN FREE BUN +\$4

ADD CHEESE+\$2

SALADS

ROASTED VEGETABLE SALAD \$29

Roasted seasonal vegetables, maple mustard, spinach, macadamia, feta (V) (GF)

ADD FRIED CHICKEN OR GRILLED BARRAMUNDI +\$8

NAM JIM PORK BELLY SALAD \$31

Nam jim pork belly, Asian herbs, glass noodles, fried shallot (GF)

SMOKED TROUT SALAD \$32

Smoked rainbow trout, grains, seeds, currants, herbs, dill yoghurt

PRAWN SALAD \$36

Prawn, avocado, lettuce, Marie Rose sauce, cracker, lemon (GF)

LITTLE PEOPLE

CHEESEBURGER \$15

Cheeseburger, fries, tomato sauce (GFO)

PIZZA \$15

Cheese pizza

PASTA \$15

Rigatoni napoli (V) (GFO)

CHICKEN TENDERS \$15

Chicken tenders, fries, tomato sauce (DF)

TO FINISH

ICE CREAM \$15

Prom Coast Ice Cream – vanilla, salted caramel, boysenberry or chocolate

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