

ALL DAY BRUNCH 7AM - 3PM

ALL DAY BREAKFAST

TOAST WITH CULTURED BUTTER & SPREADS \$16

Choose from brioche, fruit sourdough or croissant (DFO) (GFO) (NF) (VGO) (VO)

EGGS YOUR WAY \$21

Choose from scrambled, poached or fried, served with local sourdough (DFO) (GFO) (NF) (VGO) (VO)

CONTI ALL-IN BREKKIE \$32

Eggs your way, bacon, tomatoes, english spinach, sausage, mushrooms, sourdough (DF) (GFO) (NF) (V)

SEASONAL FRUIT SALAD \$21

Leatherwood honey, coconut yoghurt (DF) (GF) (NF) (V) (VG)

AÇAÍ BOWL \$21

Mango, banana, blueberries, mint, maple syrup, house granola (DF) (GFO) (NF) (V) (VG)

SIDES

AVOCADO \$6

BACON \$8

EXTRA EGG \$6

HASHBROWN \$6

MUSHROOMS \$8

ROASTED TOMATOES \$6

SAUSAGE \$9

SMOKED RAINBOW TROUT \$12

CHIPS \$12

CROISSANTERIE

The Conti Croissanterie offers a selection of dishes served on freshly made croissants, crafted in-house by our award winning French pastry chefs using the finest ingredients. Perfect for a sweet or savoury indulgence.

BENEDICT BANDIDO \$24

Grandma's ham, poached egg, spinach, bearnaise, fried chilli (DFO) (GFO) (NF) (VGO)

CLASSIC BREKKIE \$22

Scrambled eggs, double bacon, XO, cheddar, hashbrown (DFO) (GFO) (NF)

MISTER HASS \$25

Avocado, goat's cheese, salsa criolla (DFO) (GFO) (NF) (V) (VGO)

CROQUE MADAME \$25

Double ham, fried egg, truffle pecorino, gruyere (DFO) (GFO) (NF) (VO)

GOCHUJANG CHICKEN \$29

Fried chicken, sugar loaf cabbage, sesame seeds, lettuce (DFO) (GFO) (NF)

STRAWBERRIES & CREAM \$22

Mascarpone, maple, vanilla (GFO) (NF) (V)

LITTLE ONES

EGGS YOUR WAY \$16

Choose from scrambled, poached or fried, served with local sourdough (DF) (GFO) (NF) (V)

CROISSANT OR WAFFLE \$18

Vanilla ice cream, bacon, maple, blueberries (GFO) (NF) (V)

FETTUCINE PASTA \$18

Choice of Napoli or cheese sauce (GFO) (NF) (V)

MAKE IT *Bottomless* \$49PP

Take your brunch to the next level with 90 minutes of bottomless mimosas.

LUNCH From 11am

BLUE SWIMMER CRAB LINGUINE \$44

Crushed coriander, chilli, lobster bisque (GFO) (NF)

CONFIT OCEAN TROUT \$44

English spinach, pancetta, sugar snaps, macadamia (GF)

ROYAL WAGYU BURGER \$29

Double cheddar, burnt onion, black aioli, pickles, served with chips (DFO) (GF) (NF)

POKÉ BOWL \$30

Smoked rainbow trout, brown rice, edamame, wakame salad, avocado, cucumber, pickled ginger (DF) (GF) (NF) (VGO) (VO)

POACHED CHICKEN BOWL \$28

Free-range chicken, brown rice, avocado, heirloom tomato, cucumber, dill, mustard (DF) (GF) (NF) (VGO) (VO)

CONFIT DUCK OKONOMIYAKI \$38

Japanese cabbage pancake, confit duck leg, watercress, sesame dressing, wasabi (DF) (NF)

ROASTED HARISSA CAULIFLOWER \$32

Comté cheese, seeds, butter lettuce (DFO) (GF) (NF) (V) (VGO)

TO FINISH

CHOCOLATE MOUSSE \$16

Vietnamese dark chocolate mousse, berries (DFO) (GF) (NF) (V) (VGO)

CHEESECAKE \$16

Date & ricotta cheese cake (NF) (V)

LUVLEE GOURMET ICE CREAM \$12

Vanilla, chocolate, boysenberry

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



MERCHANT COFFEE ROASTERS

ESPRESSO, SHORT MAC	\$4.5
DOUBLE ESPRESSO, LONG BLACK	\$5
LATTE, FLAT WHITE, LONG MAC, MOCHA	\$5
CHAI LATTE	\$5.5
HOT CHOCOLATE	\$5.5
DECAF, EXTRA SHOT	+\$0.5
ALMOND, OAT, SOY, LACTOSE FREE	+\$1
TAKEAWAY	
Medium (1 shot)	\$0.5
Large (2 shots)	\$1.0

MAD HATTERS TEA CO

BLACK & HERBAL TEAS	\$5.5
English breakfast, Earl Grey, sencha, jasmine, peppermint, lemongrass & ginger, or chamomile	

SUPERPRESSED CO JUICES

Mornington Peninsula cold-pressed juices

ORANGE	\$8
PINK LADY APPLE	\$8
KALE, CELERY, APPLE, LEMON, GINGER	\$11
CARROT, ORANGE, PINEAPPLE, GINGER	\$11

SPARKLING

DAL ZOTTO 'PUCINO' PROSECCO NV	\$15/73
King Valley, VIC	
MOËT & CHANDON IMPÉRIAL NV	\$31/149
Epernay, Champagne, France	

WHITE

CRITTENDEN GEPETTO PINOT GRIS 2023	\$13/64
Mornington Peninsula, VIC	
KOORYONG 'BEURROT' PINOT GRIS 2023	\$18/85
Mornington Peninsula, VIC	
OCEAN EIGHT 'VERVE' CHARDONNAY 2023	\$24/120
Mornington Peninsula, VIC	

ROSÉ

MINUTY ROSÉ 2023	\$17/83
Provence, France	

RED

RED CLAW PINOT NOIR 2023	\$18/86
Mornington Peninsula, VIC	
CLOUD STREET SHIRAZ 2023	\$13/64
Central Victoria, VIC	

TAP BEER

FURPHY CRISP LAGER	\$13
Geelong, VIC	
TAR BARREL 'WATT' LAGER	\$13
Mordialloc, VIC	
STONE & WOOD PACIFIC ALE	\$14
Byron Bay, NSW	
KIRIN ICHIBAN	\$15
Japan	
STONE & WOOD CRISP LAGER (3.5%)	\$10
Byron Bay, NSW	

BOTTLE/CAN

HEAPS NORMAL QUIET XPA (0.5%)	\$13
Canberra, ACT	
CORONA EXTRA	\$12
Mexico	
BROOKVALE UNION GINGER BEER	\$13
Brookvale, NSW	
EDDIE'S ORGANIC APPLE CIDER	\$17
Red Hill, VIC	

COCKTAILS

ATRIUM'S MIMOSA	\$21
Cold-pressed OJ, Grand-Marnier, prosecco	
CONTI RED SNAPPER OR BLOODY MARY	\$25
George's Ghost gin or Eristoff vodka, tomato juice, spices	
BREAKFAST MARTINI	\$26
Gin, Cointreau, lemon, marmalade	
MOCHA MARTINI	\$25
Vodka, coffee, kahlua, chocolate liqueur	
SORRENTO SPRITZ	\$22
Saint Felix aperitivo, prosecco, soda water	
EARL GREY MARTEANI	\$24
Bombay gin, Early Grey, lemon	
PALOMA	\$25
Patrón tequila, lime, grapefruit, soda water	

MOCKTAILS

PEACHY KEEN BELLINI	\$18
Non #1, peach syrup, passionfruit syrup	
AMARETTI SOUR	\$15
Lyre's Amaretti, lemon, sugar, bitters	
NOJITO	\$15
Lyre's white cane spirit, elderflower, mint, apple juice	
YUZU SPRITZ	\$17
Yuzu, sugar, soda water	

