
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.*



LOCALS' Favourites

Excludes public holidays

Happy

HOUR

Sorrento Crisp schooner
House wines
Monday to Friday 4pm–6pm

\$10
\$7

Monday

LOCALS' DAY

Choose from a schnitzel, signature parma,
classic fish & chips, or any burger.

\$22

Tuesday

TENDER

250g porterhouse steak perfectly cooked
served with chips and salad.

\$25

Wednesday

PIZZA & PASTA

Indulge in any of our pizzas or pastas
— hearty, comforting dishes made to satisfy.

\$25

Thursday

BURGER & BEVI

Any burger served with a Everyday
schooner or Pale Ale or a glass of house wine.

\$25

Sunday

ROAST

Rotating roast, roast vegetables,
Yorkshire pudding, gravy.

\$35

AVAILABLE UNTIL SOLD OUT



SMALL PLATES

Freshly shucked oysters, lemon, mignonette (6/12) (DF) (GF)	\$36/\$65
Bistro fries, aioli (V) (DF)	\$14
Vegetable spring rolls, sriracha plum, fried shallot, spring onion, radish (4) (V) (DF)	\$18
Beef brisket sliders, slaw, Franklin bbq sauce (2)	\$19
Truffle mushroom arancini, grana padano, herb aioli (3) (V)	\$19
Chicken wings, ranch dressing <i>choice of bbq or buffalo sauce</i> (DFO)	\$22
Sesame crusted squid, wasabi aioli, lemon (DF)	\$23
Glazed lamb ribs, Asian herbs, lemon (DF)	\$27
Flat bread, olive oil, feta, chilli, sun-dried tomato, capers (V) (DFO)	\$22
Red snapper ceviche, tostada, sweet potato chip (DF) (GFO)	\$28
Prawn 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
Southern Ranges Scotch MB2+ 300g (GF)	\$67
Black Opal 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.

MAIN KITCHEN CLOSED BETWEEN 3–5 PM, MONDAY–THURSDAY,
EXCLUDING SCHOOL AND PUBLIC HOLIDAYS

(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 (DFO)	\$31
Daintree barramundi, tartare, lemon <i>fried or grilled</i> (DFO) (GFO)	\$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 and tomato sauce

Smashed burger, bacon, cheese, pickles, tomato, conti sauce, lettuce (GFO)	\$28
Portabello mushroom burger, lettuce, tomato, bread & butter pickles, vegan mayo, (GFO) (VG)	\$28
Fried buttermilk crispy chicken burger, lettuce, pickles, alabama kewpie	\$29
Philly cheesesteak sandwich, capsicum, onion, cheese, pickled jalapeño, mustard mayo (GFO)	\$31
Prawn bun, Marie Rose sauce, cress, lemon	\$34
Add wasabi aioli, bbq, ranch, alabama kewpie, seeded mustard aioli, gravy	+\$4
Gluten free bun replacement	+\$4
Add cheese	+\$2

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SALADS

Roasted seasonal vegetables, maple mustard, spinach, macadamia, feta (V) (GF)	\$29
Add fried chicken or grilled barramundi	+\$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

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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ALL DAY Menu

Please note, we offer a limited menu between 3–5 pm from Monday to Thursday, featuring pizza, pasta, and ice cream.

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

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

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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.



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

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



Wine

SPARKLING

	120ML/BTL
Moët & Chandon <i>Imperial</i> NV	Champagne, France \$35/149
Dal Zotto <i>Pucino</i> Prosecco NV	King Valley, VIC \$15/69
Jansz <i>Premium Cuveé</i> NV	Pipers Brook, TAS \$17/79
Taittinger <i>Cuvée Prestige</i> NV	Champagne, France \$185
Chandon <i>Garden Spritz</i> NV	Yarra Valley, VIC \$79

WHITE

	150ML/250ML/BTL
RockBare <i>The Clare</i> Riesling	Clare Valley, SA \$15/24/69
Babich <i>Black Label</i> Sauvignon Blanc	Marlborough, NZ \$14/23/65
Peg & Bull Pinot Grigio	Murray Darling Region, VIC \$13/21/59
Kooyong <i>Beurrot</i> Pinot Gris	Mornington Peninsula, VIC \$18/30/85
Motley Cru Chardonnay	King Valley, VIC \$14/2365
Tar & Roses Chardonnay	Mornington Peninsula, VIC \$18/30/85
Penfolds <i>Bin 51</i> Riesling	Eden Valley, SA \$109

ROSÉ

	150ML/250ML/BTL
Minuty Rosé	Gassin, France \$17/28/83
Hesketh <i>Wild at Heart</i>	Limestone Coast, SA \$13/21/59
Château d'Esclans Whispering Angel	St. Tropez, France \$99

RED

	150ML/250ML/BTL
Cloud Street Pinot Noir	Central VIC \$14/21/59
Tar & Roses Pinot Noir	Mornington Peninsula, VIC \$19/31/89
Bud Burst Shiraz	Barossa Valley, SA \$15/24/69
Mountadam <i>Five-Fifty</i> CabSauvignon	Barossa Valley, SA \$15/24/69
Penfolds Koonunga Hill Shiraz Cabernet	Barossa Valley, SA \$14/22/68

150ML = STANDARD GLASS 250ML = LARGE GLASS



Beer & Cider

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

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 – Lyre's 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, Lyre's gin, soda	\$16



THE
CONTINENTAL
EST. *Sorrento* 1875

What's On
AT THE CONTI

