

SIGNATURE COCKTAILS

The barlow martini—Bacardi raspberry, passionfruit, lemon	\$24
Watermelon & basil margarita—Patrón silver, orange curaçao, lime, watermelon	\$25
The peninsula—Bacardi, lime, coconut, pineapple, pinot noir	\$24
The melbournian—Southern Comfort, okar, sweet vermouth	\$26
The original ember—jalapeño-infused Patrón silver, orange curaçao, lime, agave	\$26
The pavlovian condition—Eristoff vodka, passionfruit, falernum, coconut, lime	\$24
Aperol spritz—Aperol, prosecco, soda, orange	\$22
Chandon spritz—Chandon Garden Spritz NV, orange	\$20
Limoncello spritz—Solbevi limoncello, prosecco, soda, lemon	\$22
St-Germain spritz—St-Germain, prosecco, soda, mint	\$22

SPARKLING		150ML/BTL
Conversationist Prosecco	South Eastern Australia	\$14/75
Chandon Brut NV	Champagne, France	\$16/95
Moët & Chandon Impérial NV	Champagne, France	\$35/145

WHITE		150ML/250ML/BTL
Peg & Bull Pinot Grigio	South Eastern Australia	\$14/20/65
Oxford Landing Moscato	Nuriootpa, SA	\$14/20/65
Where Oceans Meet Chardonnay	Margaret River, WA	\$15/22/68
Whispering Clouds Sauvignon Blanc	Marlborough, NZ	\$16/23/72
Chaffey Bros Not Your Grandma's Riesling	Eden Valley, SA	\$16/23/72
Galante Pinot Grigio	Sicily, Italy	\$16/23/72
Cloudy Bay Sauvignon Blanc	Marlborough, NZ	\$19/26/115
Kooyong Beurrot Pinot Gris	Mornington Peninsula, VIC	\$98
Terrazas de los Andes Chardonnay	Mendoza, Argentina	\$105

ROSE		150ML/250ML/BTL
Potting Shed Rosé	South Australia	\$14/20/65
Minuty Rosé	Gassin, France	\$18/24/95
Château d'Esclans Whispering Angel Rosé	St. Tropez, France	\$125



RED	150ML/250ML/BTL	
Hare & Tortoise Pinot Noir	Limestone Coast, SA	\$14/20/65
Langmeil Wild Child Cabernet Sauvignon	South Australia	\$14/20/65
Bare Winemakers Shira	McLaren Vale, SA	\$14/20/65
Guilty by Association Pinot Noir	South Australia	\$16/23/72
Woods Crampton White Label Shiraz	Barossa Valley, SA	\$16/23/72
Little Giant Premium Coonawarra Cabernet Shiraz	Coonawarra, SA	\$16/23/72
Terrazas Reserva Malbec	Mendoza, Argentina	\$16/21/80
Turners Crossing Cabernet Sauvignon 2017	Bendigo, VIC	\$95
Kooyong Massale Pinot Noir	Mornington Peninsula, VIC	\$98

BOTTLES & CANS		
Corona	Mexico	\$13
Birra Moretti	Melbourne, VIC	\$13
Burleigh Big Head Low-Carb Lager	Melbourne, VIC	\$13
Bad Shepherd Passionfruit Sour	Melbourne, VIC	\$15
O'Brien's IPA (GF)	Melbourne, VIC	\$14
O'Brien's Pale Ale	Melbourne, VIC	\$14
O'Brien's Lager (GF)	Melbourne, VIC	\$14
Carlton Draught	Melbourne, VIC	\$14
Tar & Barrel Porter	Mornington, VIC	\$14

ZERO & LIGHT		
Heineken Zero	Netherlands	\$11
Heaps Normal Quiet XPA	Canberra, ACT	\$12
Heaps Normal Quiet Hazy Pale	Canberra, ACT	\$12

CIDER & RTD		
Eddie's Organic Apple	Red Hill, VIC	\$16
Brookvale Union Ginger Beer	Brookvale, NSW	\$13
Brookvale Union Peach Iced Tea	Brookvale, NSW	\$13
James Squire Orchard Crush	Camperdown, NSW	\$12



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.

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



SMALL PLATES

Freshly shucked oysters, lemon, mignonette (6/12) (DF) (GF)	\$36/\$65
Bistro fries, aioli (V)	\$14
Vegetable spring rolls, sriracha plum, fried shallot, spring onion, radish (4) (V)	\$18
Beef brisket sliders, slaw, Franklin bbq sauce (2)	\$19
Cheesy arancini, saffron lemon aioli, grated parmesan (3) (V)	\$19
Sesame crusted squid, wasabi aioli, lemon (GF)	\$23
Chicken ribs, bbq sriracha, aioli, dill, pickle	\$23
Flat bread, capsicum hummus, tzatziki, pesto, crispy seeds	\$23
Cured kingfish, tigers milk, mint oil, corriander, sweet potato chips (DF) (GFO)	\$28
Cured meat platter, proscuttio, mortadella salami, olive tapenade, pesto, flat bread	\$48

FROM THE GRILL

Each steak is accompanied by Conti house salad & fries

Tenderloin 200g (GF)	\$58
Cube 300g (GF)	\$67
Wagyu rump 250g (GF)	\$53
Porterhouse 300g (GF)	\$50

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 conti house salad & fries

Sesame fried squid, wasabi aioli, lemon (DFO)	\$31
Chicken schnitzel, gravy, lemon (DFO)	\$31
Barramundi, tartare, lemon battered or grilled (DFO) (GFO)	\$35
Signature Conti chicken parma, roma tomato sugo, double smoked ham, mozzarella	\$35
Add wasabi aioli, alabama, seeded mustard aioli, sriracha plum, bbq, saffron lemon aioli	+\$4

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



BURGERS

All served with fries & tomato sauce

Smashed burger, bacon, cheese, pickles, tomato, onion, 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 (GFO)	\$29
Philly cheesesteak sandwich, capsicum, onion, cheese, seeded mustard mayo (GFO)	\$31
Add wasabi aioli, alabama, seeded mustard aioli, sriracha plum, bbq, saffron lemon aioli	+\$4
Gluten free bun replacement	+\$4

SALADS

Sumac roasted pumkin salad, quinoa, beans, rocket, radish, pickled onion, crispy seeds, pomegrante dressing (VE) (GF)	\$28
Conti caesar salad, soft boiled egg, crispy bacon, pangrattato, grana padano, cos, dressing, anchovies	\$28
Thai noodle salad, cherry tomato, cucumber, spring onion, corriander, cashews, thai basil, cabbage, nahm jim	\$26
Add lemon & garlic grilled chicken	+\$8
Add smoked trout	+\$11
Add roast beef	+\$9

PIZZA—RED BASE

Margarita—mozzarella, extra virgin olive oil, fresh basil leaves (V)	\$26
Hawaiian—mozzarella, smoked ham, fresh pineapple	\$28
Pepperoni—double pepperoni, mozzarella, chilli flakes	\$29
Bbq chicken—mozzarella, chicken, red onion, capsicum, chipotle aioli, bbq, sugo	\$31
Prosciutto—San Daniel prosciutto, mozzarella, rocket, garana	\$34

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PIZZA—WHITE BASE

Spiced lamb—middle eastern spice, capsicum, mozzarella, labna, mint	\$33
Truffle mushroom—mushroom, mozzarella, thyme, rocket, parmesan, truffle oil (V)	\$36
Gluten free pizza base	+\$5
Vegan cheese	+\$5

PASTAS

Rigatoni, wagyu bolognese, parmesan, parsley (GFO)	\$31
Orecchiette, pesto, peas, zucchini, broccoli, parmesan crumb (V) (GFO)	\$29
Spaghetti, prawn, chilli, cherry tomato, parsley (GFO)	\$39
Gluten free gnocchi	+\$5

LITTLE PEOPLE

Cheeseburger, fries, tomato sauce (GFO)	\$16
Cheese pizza	\$16
Rigatoni napoli (V)(GFO)	\$15
Chicken nuggets, fries, tomato sauce (DF)	\$16
Battered fish, fries, tomato sauce (DF)	\$16

TO FINISH

Sticky date pudding, salted caramel sauce, vanilla bean gelato	\$17
Triple chocolate brownie, double cream, chocolate fudge	\$16

MOCKTAILS

Watermelon spritz—watermelon, lime, soda	\$15
The placebo effect—jalapeño syrup, pineapple, lime, coconut	\$15
The sober expression—passionfruit, lime, mint, soda	\$15
Melo margarita—B&B tequila & triple sec, lime, sugar	\$15

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