



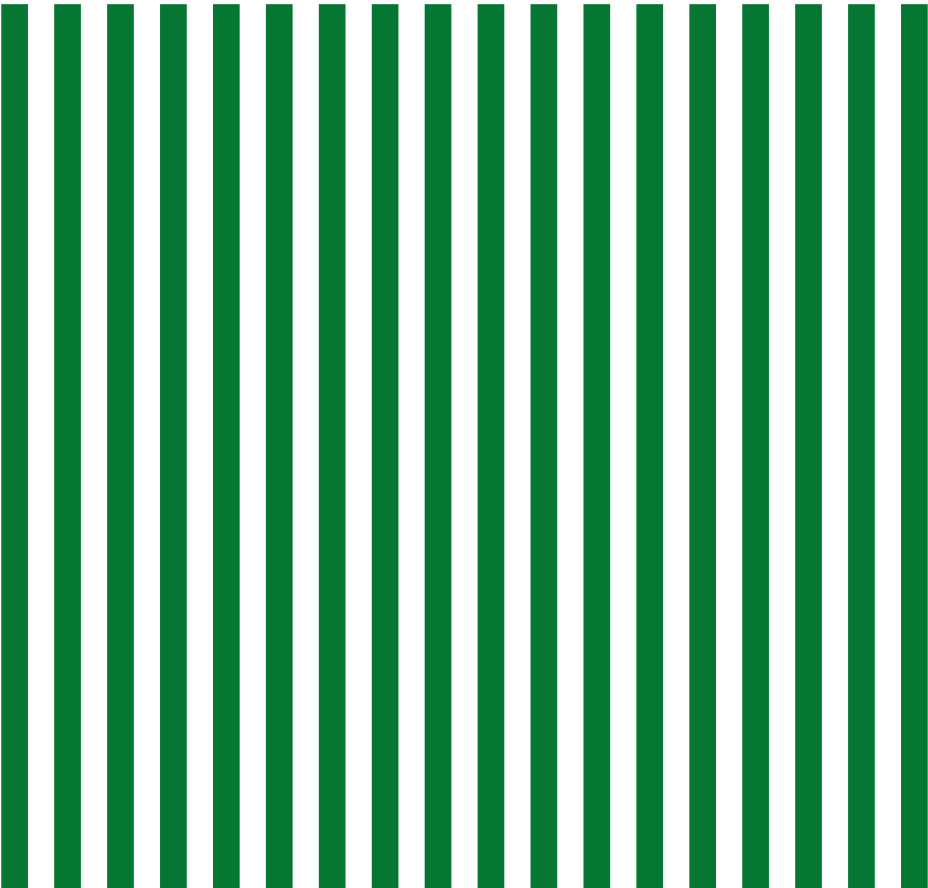
BEER & CIDER

ON TAP		POT/SCH/PINT
Sorrento Crisp Lager	<i>Dromana, VIC</i>	9/11/15
Jetty Road Pale Ale	<i>Dromana, VIC</i>	10/13/16
Mountain Culture Scenic Route Hazy Pale Ale	<i>Blue Mountains, NSW</i>	9/13/16
Hahn Superdry 3.5%	<i>Camperdown, NSW</i>	10/13/16
Stone & Wood Pacific Ale	<i>Byron Bay, NSW</i>	10/13/16
James Squire Lemon Squash	<i>Sydney, NSW</i>	11/15/18
Heineken	<i>The Netherlands</i>	11/14/18
Kirin Ichiban	<i>Japan</i>	12/16/20
BOTTLES/CANS		
Corona Extra	<i>Mexico</i>	13
Brookvale Union Ginger Beer	<i>Brookvale, NSW</i>	13
Brookvale Union Peach Iced Tea	<i>Brookvale, NSW</i>	13
Carlton Draught	<i>Carlton, VIC</i>	14
O'Briens Pale Ale	<i>Melbourne, VIC</i>	14
O'Briens IPA (GF)	<i>Melbourne, VIC</i>	14
O'Briens Lager (GF)	<i>Melbourne, VIC</i>	14
Tar & Barrel Porter	<i>Mornington, VIC</i>	14
Bad Shepherd Passionfruit Sour	<i>Melbourne, VIC</i>	15
Eddie's Organic Apple Cider	<i>Red Hill, VIC</i>	16
ZERO/LIGHT		
Heineken Zero (0.03%)	<i>The Netherlands</i>	11
Heaps Normal Quiet XPA (0.5%)	<i>Canberra, ACT</i>	12
Heaps Normal Half Day Hazy Pale (0.5%)	<i>Canberra, ACT</i>	12

NON-ALCOHOLIC

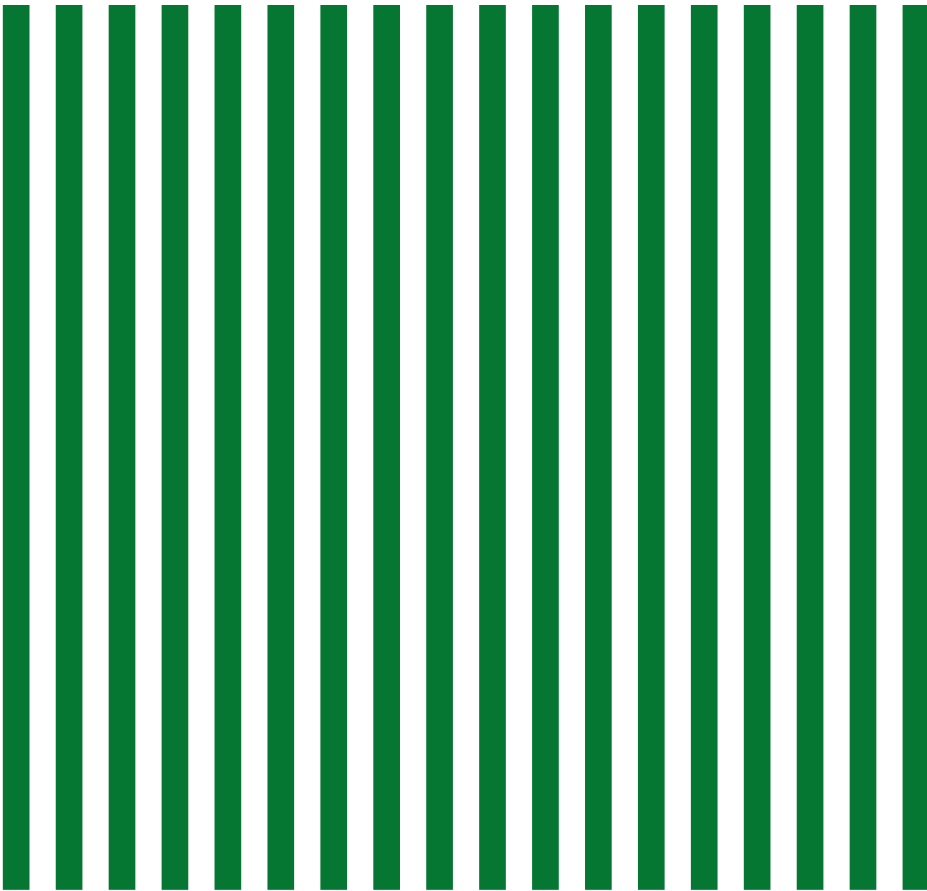
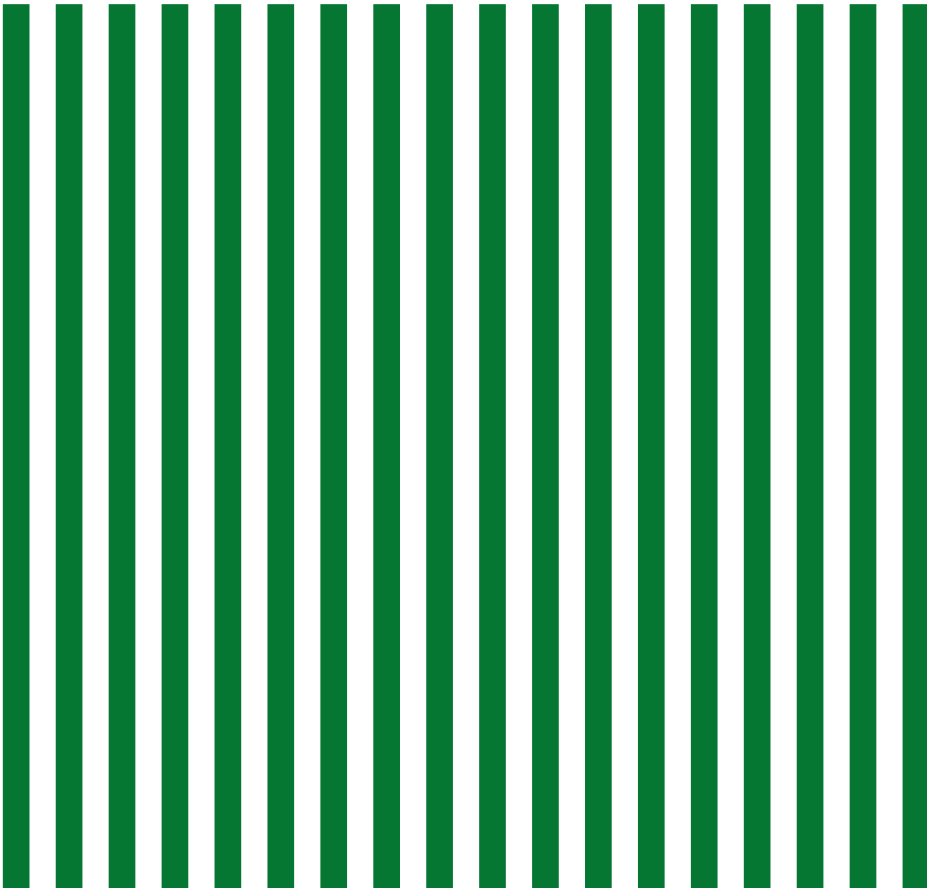
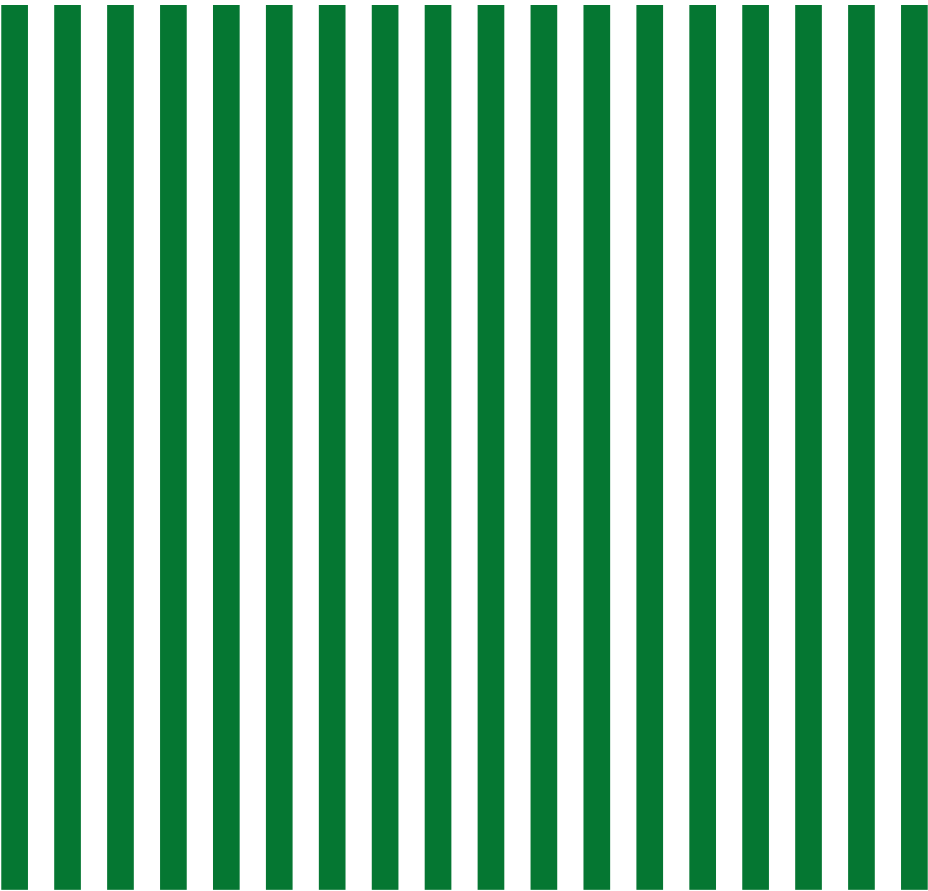
WATERMELON SPRITZ Watermelon, lime, soda	15	
THE PLACEBO EFFECT Jalapeño-infused syrup, pineapple, lime, coconut	15	
THE SOBER EXPRESSION Passionfruit, lime, mint, soda	15	
Pepsi, Pepsi Max, Lemonade, Ginger Ale, Solo, Tonic		5.5

\$15 COCKTAIL
HAPPY HOUR
From 2 to 5pm



CEECEE'S DINING ROOM

@ceeceessorrento
www.thecontinentalsorrento.com.au



HOUSE BREADS

Focaccia, sea salt, EVOO v	9
Flatbread, garlic, rosemary oil v	13

SMALLGOODS & CHEESE

Marinated olives GF v	9
Prosciutto crudo di Parma GF	23
Mortadella GF	19
Pork & fennel salami GF	21
Wagyu bresaola GF	25
Buffalo mozzarella GF v	18
Green olive tapenade, lemon, bottarga GF	16
Burrata, tomato oil, aged balsamic GF v	22

SMALL PLATES

Meatballs, napoli, rosemary, parmesan	22
Arancini, lemon, chilli sauce, pickled onion v	21
Tuna tartare, diced tuna, red onion, capers, pickled green chilli, chives GF	27
Calamari fritti, lemon aioli GF	24
Glazed lamb ribs, soft herbs GF	26

LARGE PLATES

Chicken cotolette, creamed mushrooms, caesar salad, parmesan	35
Roasted market fish, fennel, onion, crab brodo GF	39
Grass-fed scotch fillet 300g, gremolata, pepper sauce, chips GF	58
Cypriot grains, seeds, almonds, currants, cranberries, fresh herbs, lemon v VE	28
Add smoked trout	+9
Wagyu burger, house pickles, cos, tomato, chips	29

PASTA

POTATO GNOCCHI Vodka sauce, ricotta, basil v	29
SPAGHETTI MARINARA AGLIO OLIO Fish, shellfish, garlic, chilli, EVOO, lemon, parsley	39
ORECCHIETTE AL RAGÙ Lamb ragù, tomato, rosemary, parmesan	36

PIZZA

MARGHERITA Fior di latte, San Marzano tomato, basil, olive oil v	28
CAPRESE Fior di latte, San Marzano tomato, ligurian olives, cherry tomato, basil v	30
SALUMI Fior di latte, San Marzano tomato, prosciutto cotto, spiced sausage, salami	33
GAMBERI Fior di latte, marinated prawns, San Marzano tomato, chilli, garlic, parsley oil	39
Add gluten-free base GF	+5

FEED ME MENU

FOR GROUPS OF 8+ (<i>minimum 2 people</i>)	75PP
Dishes are served family-style as they're ready to share and enjoy.	
Mixed marinated olives GF v	
Focaccia, sea salt, olive oil	
Meatballs, napoli, rosemary, parmesan	
Calamari fritti, lemon aioli GF	
Chef's selection of pizza	
Chef's selection of pasta	
Roasted potato, parmesan dressing, rosemary salt GF	
Mixed leaf, vinaigrette GF v	
Panna cotta, white chocolate, strawberry compote, fresh strawberries, basil syrup	
Roasted market fish, fennel, onion, crab brodo GF	+15PP
Grass-fed cube roll 300g, gremolata, pepper sauce, chips GF	+15PP
Chicken cotolette, creamed mushrooms, caesar salad, parmesan	+15PP

SIDES

Roasted potato, parmesan dressing, rosemary salt GF v	14
Heirloom tomato, pickled red onion, basil, first pressed EVOO GF VE	15
Baby gem lettuce, pecorino dressing, cracked black pepper GF v	14
Chips, aioli GF v	14

DESSERTS

PANNA COTTA White chocolate, strawberry compote, fresh strawberry, basil syrup GF	18
TIRAMISÙ Mascarpone, Kahlúa, savoiardi, coffee, chocolate	18

SIGNATURE COCKTAILS

SALT & PETALS Pinot Noir gin, lemon, agave, salt	24
SORRENTO SPRITZ St-Germain, lime, passionfruit, prosecco, soda	24
O SOLE MIO SPRITZ Limoncello, Aperol, prosecco, soda	24
SPICED ESPRESSO MARTINI Espresso, vodka, Frangelico, chai	25
TROPICANA Bacardi rum, pineapple juice, coconut Monin, lime, aquafaba	25
AMARO SUNSET Disaronno, Campari, lemon, Maker's Mark, sugar, aquafaba	26
CLARA Bombay Sapphire gin, Cointreau, Chambord, lemon, sugar, aquafaba	26
THE CEE CEE'S Licor 43, Bombay Sapphire gin, lemon, peach Monin	26
THE ORIGINAL EMBER Jalapeño-infused Patrón Silver, orange curaçao, lime, agave	26
FLAMINGO MARGARITA Patrón Silver, Cointreau, lime, grenadine, rockmelon	26
BLOODY MOON Bacardi Spiced rum, lemon, sugar, malbec	26
CHANDON SPRITZ Chandon Garden Spritz NV, orange	20
APEROL SPRITZ Aperol, prosecco, soda, orange	22
LIMONCELLO SPRITZ Solbevi limoncello, prosecco, soda, lemon	22
ST-GERMAIN SPRITZ St-Germain, prosecco, soda, mint	22

WINE

SPARKLING & CHAMPAGNE		120ML/BTL
Chandon Brut NV	<i>Champagne, France</i>	16/95
The Conversationist Prosecco	<i>South Eastern Australia</i>	14/75
Moët & Chandon <i>Impérial</i> NV	<i>Champagne, France</i>	35/145
Madame Coco <i>Blanc de Blancs</i> Brut	<i>Loire Valley, France</i>	85

WHITE		150ML/250ML/BTL
Peg & Bull Pinot Grigio	<i>South Eastern Australia</i>	14/20/65
Oxford Landing Moscato	<i>Nuriootpa, SA</i>	14/20/65
Where Oceans Meet Chardonnay	<i>Margaret River, WA</i>	15/22/68
Little Giant <i>Black Label</i> Pinot Gris	<i>Adelaide Hills, SA</i>	15/22/68
Chaffey Bros <i>Not Your Grandma's</i> Riesling	<i>Eden Valley, SA</i>	16/23/72
Whispering Clouds Sauvignon Blanc	<i>Marlborough, NZ</i>	16/23/72
Cloudy Bay Sauvignon Blanc	<i>Marlborough, NZ</i>	19/26/115
Turners Crossing Viognier	<i>Bendigo, VIC</i>	90
Maretti Soave Classico	<i>Veneto, Italy</i>	95
Kooyong Beurrot Pinot Gris	<i>Mornington Peninsula, VIC</i>	98
Terrazas De Los Andes Chardonnay	<i>Mendoza, Argentina</i>	105
Chablis Domaine	<i>Burgundy, France</i>	125

ROSÉ		150ML/250ML/BTL
Potting Shed Rosé	<i>South Australia</i>	14/20/65
Adeline Rosé	<i>France</i>	15/23/72
Minuty Rosé	<i>Gassin, France</i>	18/24/95
Château d'Esclans <i>Whispering Angel</i> Rosé	<i>St. Tropez, France</i>	125

RED		150ML/250ML/BTL
Woods Crampton White Label Shiraz	<i>Barossa Valley, SA</i>	14/20/65
5 Vineyard Estate Shiraz	<i>Plenty Region, VIC</i>	15/22/68
Langhe Rosso Barbera Nebbiolo DOC	<i>Piedmont, Italy</i>	15/22/68
Guilty By Association Pinot Noir	<i>Limestone Coast, SA</i>	16/23/72
Terrazas Reserva Malbec	<i>Mendoza, Argentina</i>	16/21/80
Bernard Schurr Côtes du Rhône Villages Organic	<i>Rhône Valley, France</i>	17/25/95
Turners Crossing Shiraz Viognier	<i>Bendigo, VIC</i>	92
Turners Crossing Cabernet Sauvignon	<i>Bendigo, VIC</i>	95
Kooyong Massale Pinot Noir	<i>Mornington Peninsula, VIC</i>	98
5 Vineyard Reserve Shiraz	<i>Plenty Region, VIC</i>	135
Cloudy Bay Pinot Noir	<i>Marlborough, NZ</i>	155