

SIGNATURE COCKTAILS

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
The Barlow martini—Bacardi raspberry, passionfruit, lemon	\$24
Watermelon & basil margarita—Patrón silver, orange curaçao, lime, watermelon	\$24
The Peninsula—Bacardi, lime, coconut, pineapple, pinot noir	\$24
The Melburnian—Southern Comfort, Okar, sweet vermouth	\$26
The original Ember—Jalapeño-infused Patrón silver, orange curaçao, lime, agave	\$24
The pavlovian condition—Bombay Sapphire gin, Lillet Blanc, lemon, berry	\$24
Classic margarita—Patrón silver, orange curaçao, lime	\$24

EXPRESS COCKTAILS

Aperol spritz—Aperol, prosecco, soda, orange	\$18
Classic margarita—Tequila, orange curaçao, lime	\$22
Bloody shiraz gin spritz—Bloody Shiraz Gin, prosecco, soda	\$22
Spicy pineapple margarita—Tequila, pineapple, hot pepper sugar syrup	\$22

BOTTLES & CANS

Corona	Mexico	\$13
Birra Moretti	Melbourne, VIC	\$13
O'Brien's IPA (GF)	Melbourne, VIC	\$14
O'Brien's Pale Ale (GF)	Melbourne, VIC	\$14
O'Brien's Lager (GF)	Melbourne, VIC	\$14
Carlton Draught	Melbourne, VIC	\$14

CIDER & RTD

Eddie's Organic Apple	Red Hill, VIC	\$18
Brookvale Union Ginger Beer	Brookvale, NSW	\$15
Brookvale Union Peach Iced Tea	Brookvale, NSW	\$15
James Squire Orchard Crush	Camperdown, NSW	\$12
Hard Fizz Lemonade	Burleigh Heads, QLD	\$14
Hard Fizz Pineapple	Burleigh Heads, QLD	\$14



SPARKLING

	120ML/BTL
Conversationist Prosecco	South Eastern Australia \$14/75
Chandon Brut NV	Yarra Valley, VIC \$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
Terrazas de los Andes Chardonnay	Mendoza, Argentina \$105

ROSÉ

	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 Shiraz	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 \$19/26/80
Kooyong Massale Pinot Noir	Mornington Peninsula, VIC \$98



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 (VG)	\$15
Vegetable spring rolls, sriracha plum, fried shallot, spring onion, radish (4) (VG)	\$19
Beef brisket sliders, slaw, Franklin BBQ sauce (2) (GFO) (DFO)	\$24
Cheesy arancini, saffron lemon aioli, grated parmesan (3) (V)	\$20
Sesame crusted squid, wasabi aioli, lemon (GF) (DF)	\$23
Chicken ribs, BBQ sriracha, aioli, dill, pickle	\$24
Flatbread, capsicum hummus, tzatziki, pesto, crispy seeds (GFO)	\$25
Cured meat platter, prosciutto, mortadella, olive tapenade, pesto, flatbread (GFO)	\$48

FROM THE GRILL

Each steak is accompanied by Conti house salad & fries

Striploin Southern Grain MB2+ 300g (GF)	\$52
Wagyu rump steak Black Opal MB4-5 250g (GF)	\$54
Angus eye fillet MB2 200g (GF)	\$58
Scotch fillet MB2+ Southern Ranges 300g (GF)	\$67

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 (GF) (DF)	\$32
Chicken schnitzel, gravy, lemon (DF)	\$32
Barramundi, tartare, lemon, battered or grilled (DF) (GFO)	\$36
Signature Conti chicken parma, Roma tomato sugo, double smoked ham, mozzarella	\$36

Add wasabi aioli, Alabama Kewpie, Conti sauce, 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, Conti sauce, lettuce (GFO) (DFO)	\$30
Portobello mushroom burger, rocket, tomato, bread & butter pickles, vegan mayo (GFO) (VGO) (DFO)	\$28
Fried buttermilk crispy chicken burger, lettuce, pickles, Alabama Kewpie	\$30
Philly cheesesteak sandwich, capsicum, onion, cheese, seeded mustard mayo (GFO) (DFO)	\$33

Add wasabi aioli, Alabama Kewpie, Conti sauce, seeded mustard aioli, sriracha plum, BBQ, saffron lemon aioli +\$5  
Gluten-free bun replacement +\$5

SALADS

Sumac roasted pumpkin salad, quinoa, beans, rocket, radish, pickled onion, crispy seeds, pomegranate dressing (V) (GF)	\$29
Conti Caesar salad, boiled egg, crispy bacon, pangrattato, Grana Padano, cos, dressing, anchovies (GFO)	\$29
Aurora poke bowl, tuna, pickled ginger, wild rice, ginger-soy mirin, wakame, pickled onion, edamame, toasted sesame (DF)	\$38

Add lemon & garlic grilled chicken (GF) (DF) +\$10  
Add smoked trout (GF) (DF) +\$11  
Add tofu (V) +\$9

PIZZA—RED BASE

Margherita—mozzarella, extra-virgin olive oil, fresh basil leaves (V)	\$27
Hawaiian—mozzarella, smoked ham, fresh pineapple	\$29
Pepperoni—double pepperoni, mozzarella, chilli flakes	\$29
BBQ chicken—mozzarella, chicken, red onion, capsicum, chipotle aioli, BBQ	\$32
Prosciutto—San Daniele prosciutto, mozzarella, rocket, grana padano	\$36
Truffle mushroom—mushroom, mozzarella, thyme, rocket, parmesan, truffle oil	\$29
Gluten-free base	+\$6
Vegan cheese	+\$6

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PASTAS

Rigatoni, wagyu bolognese, parmesan, parsley (GFO) (DFO)	\$32
Orecchiette, pesto, peas, zucchini, broccoli, asparagus, parmesan crumb (V) (GFO)	\$30
Spaghetti, prawn, chilli, cream, cherry tomato, parsley (GFO)	\$39
Gluten-free gnocchi	+\$6

LITTLE PEOPLE

Cheeseburger, fries, tomato sauce	\$16
Kids margi	\$16
Rigatoni napoli (V) (GFO)	\$15
Chicken nuggets, fries, tomato sauce	\$16

TO FINISH

Sticky date pudding, salted caramel sauce, vanilla ice cream (V)	\$19
Triple chocolate brownie, double cream, chocolate fudge sauce (V)	\$19

MOCKTAILS

Watermelon spritz—watermelon, lime, soda	\$15
The placebo effect—jalapeño syrup, pineapple, lime, coconut	\$15
The sober expression—passionfruit, lime, mint, soda	\$15

NON-ALCOHOLIC

Barnes & Brown lady juniper negroni	South Australia	\$14
Barnes & Brown signorina valentina spritz	South Australia	\$14
Barnes & Brown southern belle & cola	South Australia	\$14
Barnes & Brown gin & tonic	South Australia	\$14
Heineken Zero	Netherlands	\$11
Heaps Normal Quiet XPA	Canberra, ACT	\$12

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