



BEER & CIDER

ON TAP		SCH/PINT
Sorrento Crisp Lager	<i>Dromana, VIC</i>	11/15
Jetty Road Pale Ale	<i>Dromana, VIC</i>	13/16
Mountain Culture Scenic Route Hazy Pale Ale	<i>Blue Mountains, NSW</i>	13/16
Hahn Superdry 3.5%	<i>Camperdown, NSW</i>	13/16
Stone & Wood Pacific Ale	<i>Byron Bay, NSW</i>	13/16
James Squire Lemon Squash	<i>Sydney, NSW</i>	15/18
Heineken	<i>The Netherlands</i>	14/18
Kirin Ichiban	<i>Japan</i>	16/20
BOTTLES/CANS		
Corona Extra	<i>Mexico</i>	13
Birra Moretti	<i>Italy</i>	13
Brookvale Union Ginger Beer	<i>Brookvale, NSW</i>	13
Carlton Draught	<i>Carlton, VIC</i>	14
O’Brien IPA (GF)	<i>Melbourne, VIC</i>	14
O’Brien Lager (GF)	<i>Melbourne, VIC</i>	14
Tar & Barrel Porter	<i>Mornington, VIC</i>	14
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

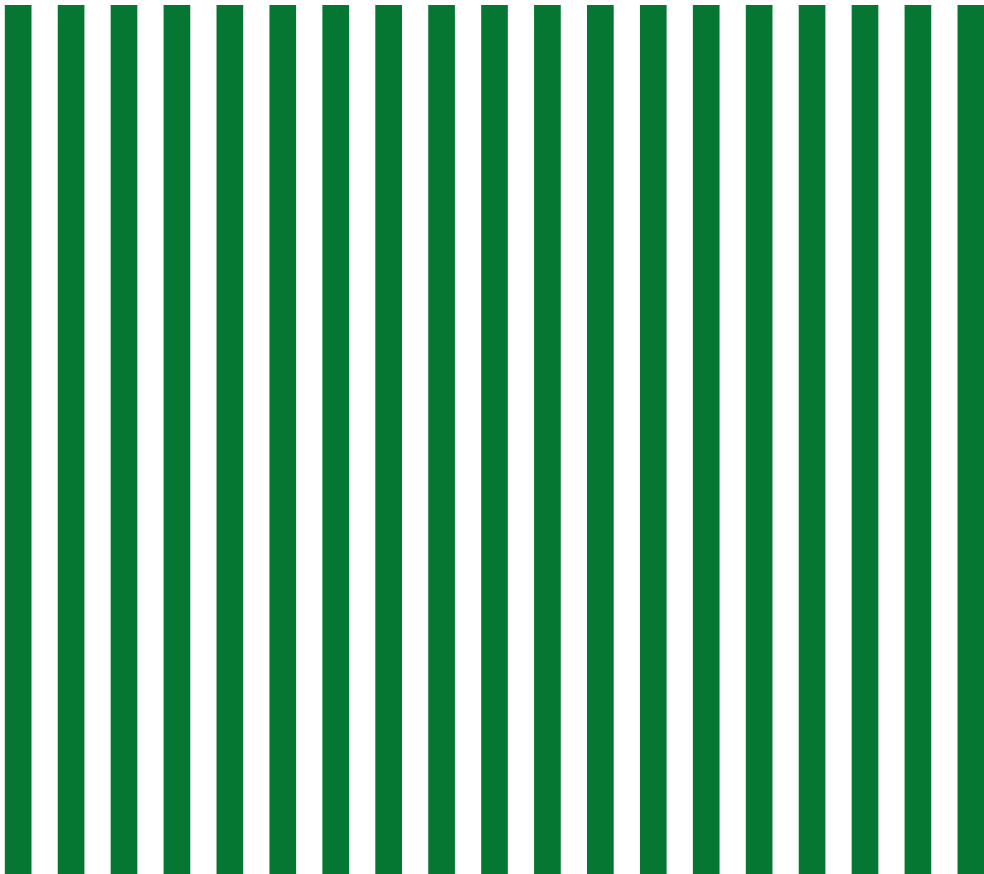
NON-ALCOHOLIC

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

HAPPY HOUR

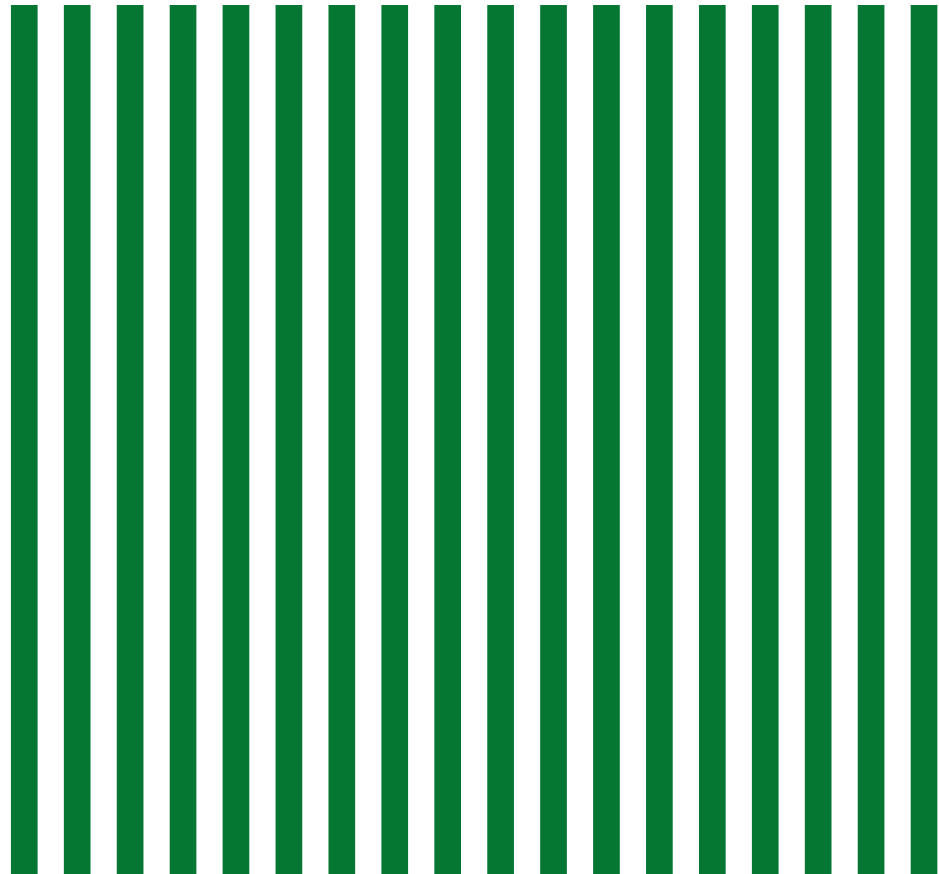
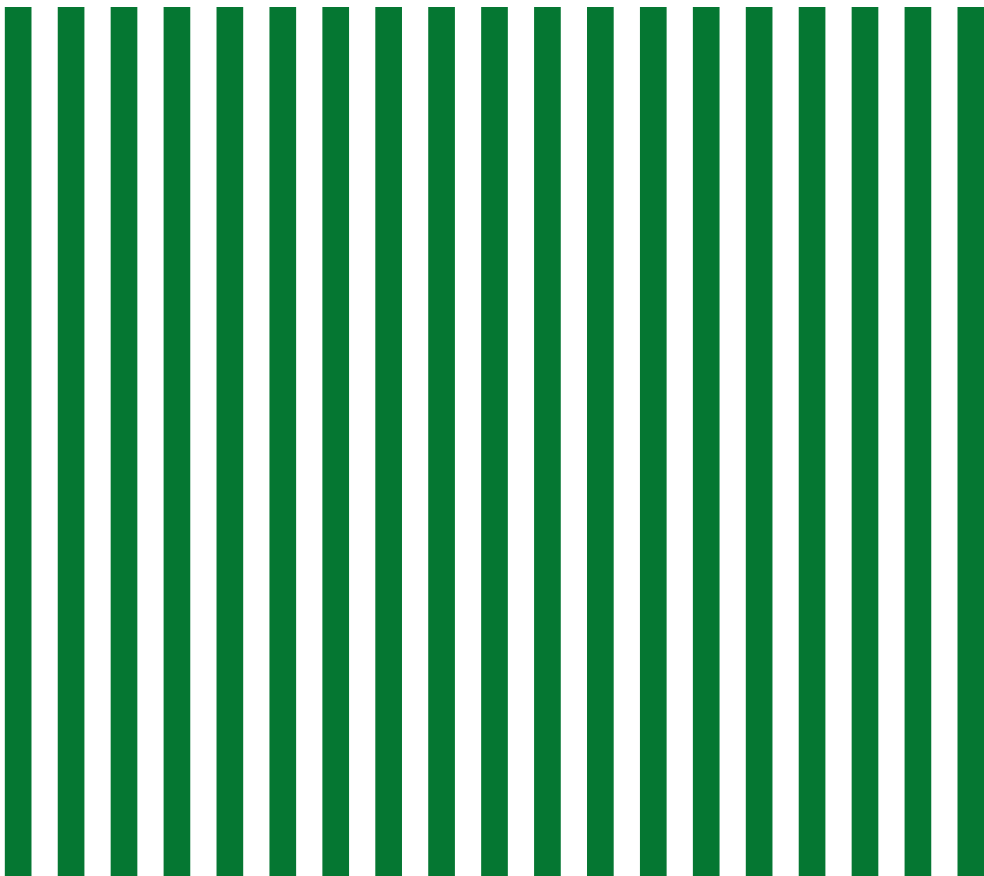
\$15 COCKTAILS

3–5pm every day

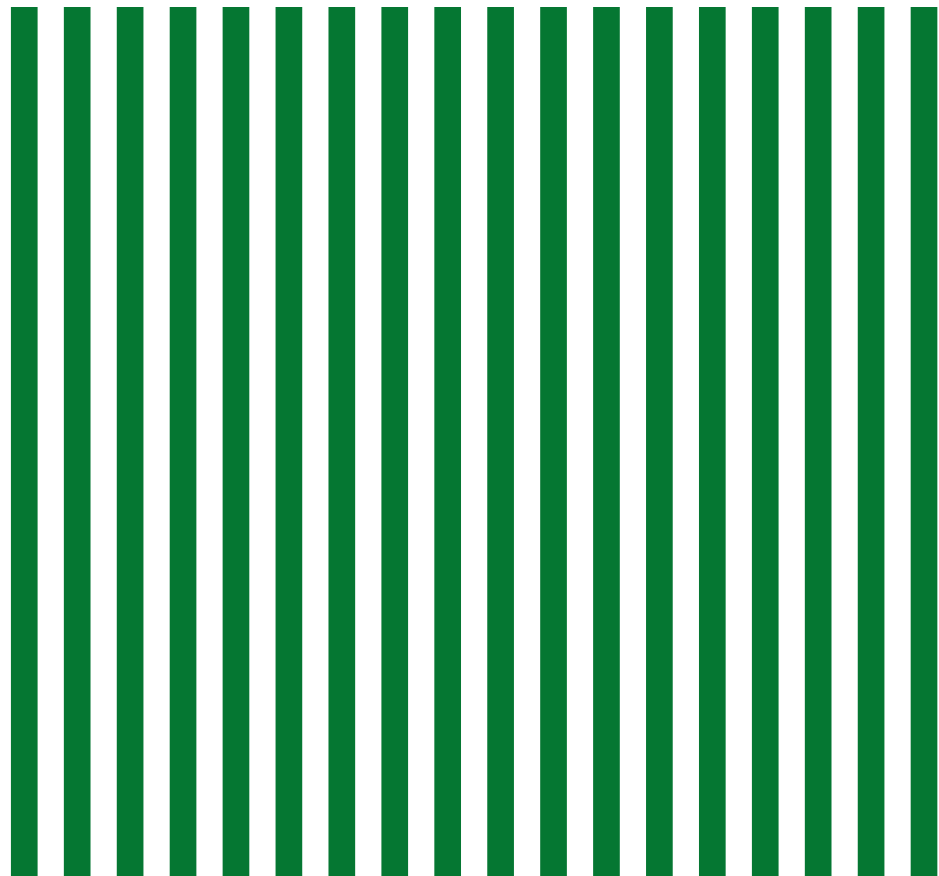


CEECEE’S DINING ROOM

@ceeceessorrento
www.thecontinentalsorrento.com.au



DINING ROOM



HOUSE BREADS

Flatbread, garlic, rosemary oil v	13
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COLD CUTS

Freshly shucked oysters, lemon, mignonette (6 or 12) GF DF	36/65
Mixed olive tapenade, lemon, bottarga GF	16
Burrata, tomato oil, aged balsamic v GF	22
Cured meat platter, prosciutto, mortadella, wagyu bresaola, pork fennel salami	59

SMALL PLATES

Meatballs, napoli, rosemary, parmesan GF	22
Arancini, chilli aioli v	21
Calamari fritti, lemon aioli GF DF	24
Glazed lamb ribs, soft herbs GF DF	26

LARGE PLATES

Chicken cotolette, creamed mushrooms, caesar salad, parmesan	35
Pan-fried market fish, crab brodo, fennel salad, lobster oil, lemon GF DFO	39
Grass-fed scotch fillet 300g, gremolata, pepper sauce, chips GF	58
Cypriot grains, seeds, almonds, currants, cranberries, fresh herbs, lemon VG	28
Add smoked trout	+11
Wagyu burger, house pickles, cos, tomato, chips	29

PASTA

POTATO GNOCCHI Vodka sauce, ricotta, basil v	29
PRAWN SPAGHETTI Cream, prawns, confit chilli & garlic, sundried tomato, lemon	39
ORECCHIETTE AL RAGÙ Lamb ragù, tomato, rosemary, parmesan DFO	34
Gluten-free gnocchi GF v	+6

PIZZA

MARGHERITA Fior di latte, San Marzano tomato, basil, olive oil v	27
CAPRESE Fior di latte, San Marzano tomato, ligurian olives, cherry tomato, basil v	28
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	37
Add gluten-free base GF	+6
Add vegan cheese	+6

SIDES

Heirloom tomato, pickled red onion, basil, first-pressed EVOO GF DF VG	15
Baby gem lettuce, pecorino dressing, cracked black pepper GF v	14
Chips, aioli VG	14

FEED ME MENU

FOR GROUPS OF 8+ (minimum 2 people) Dishes are served family-style as they're ready to share and enjoy.	85PP
Mixed marinated olives gf vg	
Flatbread, garlic, rosemary oil v	
Meatballs, napoli, rosemary, parmesan gf df	
Calamari fritti, lemon aioli gf df	
Arancini, chilli aioli v	
Chef's selection of pizza	
Chef's selection of pasta	
Mixed leaf, vinaigrette gf v	
Panna cotta, white chocolate, strawberry compote, fresh strawberries, basil syrup	
Pan-fried market fish, crab Brodo, fennel salad, lobster oil, lemon gf dfo	+15PP
Grass-fed scotch fillet 300g, gremolata, pepper sauce, chips gf	+15PP
Chicken cotolette, creamed mushrooms, caesar salad, parmesan	+15PP

DESSERTS

AFFOGATO Vanilla ice-cream, frangelico liquor, coffee	16
PANNA COTTA White chocolate, strawberry compote, fresh strawberry, basil syrup GF	18
TIRAMISÙ Mascarpone, Kahlúa, savoiardi, coffee, chocolate	18
STICKY DATE PUDDING Salted caramel sauce, vanilla bean ice cream v	19
TRIPLE CHOCOLATE BROWNIE double cream, chocolate fudge sauce v	19

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		150ML/BTL
Chandon Brut NV	Yarra Valley, Australia	16/95
The Conversationist Prosecco	South Eastern Australia	14/75
Moët & Chandon Impérial NV	Champagne, France	35/145
Madame Coco Blanc de Blancs Brut	Loire Valley, France	85
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
Little Giant Black Label Pinot Gris	Adelaide Hills, SA	15/22/68
Chaffey Bros Not Your Grandma's Riesling	Eden Valley, SA	16/23/72
Whispering Clouds Sauvignon Blanc	Marlborough, NZ	16/23/72
Cloudy Bay Sauvignon Blanc	Marlborough, NZ	19/26/115
Turners Crossing Viognier	Bendigo, VIC	90
Maretti Soave Classico	Veneto, Italy	95
Kooyong Beurrot Pinot Gris	Mornington Peninsula, VIC	98
Terrazas De Los Andes Chardonnay	Mendoza, Argentina	105
Chablis Domaine	Burgundy, France	125
ROSÉ		150ML/250ML/BTL
Potting Shed Rosé	South Australia	14/20/65
Adeline Rosé	France	15/23/72
Minuty Rosé	Gassin, France	18/24/95
Château d'Esclans Whispering Angel Rosé	St. Tropez, France	125
RED		150ML/250ML/BTL
Woods Crampton White Label Shiraz	Barossa Valley, SA	14/20/65
5 Vineyard Estate Shiraz	Plenty Region, VIC	15/22/68
Langhe Rosso Barbera Nebbiolo DOC	Piedmont, Italy	15/22/68
Guilty By Association Pinot Noir	Limestone Coast, SA	16/23/72
Terrazas Reserva Malbec	Mendoza, Argentina	16/21/80
Bernard Schurr Côtes du Rhône Villages Organic	Rhône Valley, France	17/25/95
Turners Crossing Shiraz Viognier	Bendigo, VIC	92
Turners Crossing Cabernet Sauvignon	Bendigo, VIC	95
Kooyong Massale Pinot Noir	Mornington Peninsula, VIC	98
5 Vineyard Reserve Shiraz	Plenty Region, VIC	135
Cloudy Bay Pinot Noir	Marlborough, NZ	155