

LOCALS' Favourites

Excludes public holidays

Happy
HOUR

Select schooners
House Wines
Tap Cocktails

\$10
\$7
\$15

3 – 5pm Monday–Friday

Locals'
MONDAY

Choose one of your favourites, a signature parma, classic schnitzel, or fish & chips

\$22

Tender
TUESDAY

250g porterhouse steak, cooked your way, served with chips and salad

\$25

Burger & Bevi
WEDNESDAY

Burger of your choice with chips, plus a schooner or house wine

\$25

SCAN TO SEE

What's On



EXPERIENCE

EMBER

At Ember Sorrento, everything begins with fire. Led by acclaimed chef Jake Furst, this bold, new coastal dining experience brings together premium local produce and the unmistakable depth of flavour that only charcoal can create.

At the heart of the kitchen is the Josper grill, where dry-aged cuts develop a rich smokiness, fresh seafood is gently kissed by flame, and seasonal vegetables take on beautiful texture and char. Every dish is crafted with refined technique but served with warmth and generosity, designed to be shared, savoured and remembered.

Scan the QR code to secure your seat.



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.

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)	\$14
Potato wedges, chives, smoky chipotle aioli (VGO) (V)	\$15
Flatbread, capsicum hummus, tzatziki, pesto, crispy seeds (V) (GFO) (VGO)	\$24
Southern fried chicken wings, buffalo/BBQ, ranch, chives, dill	\$24
Vegetable spring rolls, sriracha plum, fried shallot, spring onion, radish (4) (VG)	\$19
Beef brisket sliders, slaw, Franklin BBQ sauce (2) (GFO)	\$22
Smoked salmon en croute, goat's cheese, dill, pickled cucumber, capers, lemon, caviar	\$20
Truffle porcini mushroom arancini, truffle aioli, grana (3) (V)	\$19
Sesame crusted squid, wasabi aioli, lemon (GF) (DF)	\$21
Baked camembert with honey, thyme, sourdough (V)	\$24
Burrata, heirloom tomato, basil, aged balsamic, tomato oil (V)	\$18
Harissa marinated lamb skewers, tzatziki, herbs, pomegranate molasses (GF)	\$23

FROM THE GRILL

Each steak is accompanied by Conti house salad & fries

Striploin Southern Grain MB2+ 300g (GF)	\$50
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.

We offer gluten-free options; however, as gluten is present in our kitchen, we cannot guarantee dishes are completely free from cross-contamination.

(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 Conti house salad & fries

Sesame fried squid, wasabi aioli, lemon (GF)	\$31
Chicken schnitzel, gravy, lemon (DF)	\$31
12hr cooked red wine braised lamb shank, mash, charred broccolini (GF)	\$35
Japanese beef curry pie, root vegetables, mushy green peas, gravy	\$35
Barramundi, tartare, lemon, battered or grilled (DF) (GFO)	\$35
Signature Conti chicken parma, Roma tomato sugo, smoked ham, mozzarella	\$35
Add wasabi aioli, Alabama Kewpie, Conti sauce, seeded mustard aioli, sriracha plum, BBQ, saffron lemon aioli	+\$4

BURGERS

All served with fries & tomato sauce

Smashed burger, bacon, cheese, pickles, tomato, Conti sauce, lettuce (GFO)	\$29
Braised Portobello mushroom, lettuce, tomato, bread & butter pickles, vegan aioli, fries (GFO) (DFO) (VGO)	\$27
Fried buttermilk crispy chicken burger, lettuce, pickles, Kewpie mayo	\$29
Philly cheesesteak sandwich, capsicum, onion, cheese, seeded mustard mayo (GFO) (DFO)	\$32
Add wasabi aioli, Kewpie mayo, Conti sauce, seeded mustard aioli, sriracha plum, BBQ, saffron lemon aioli	+\$5
Gluten-free bun replacement	+\$5

SALADS

12hr cooked BBQ pork ribs, soba noodle salad, edamame, crispy shallot, creamy sesame dressing, fennel, cucumber, radish, scallions (DF)	\$35
Roasted root vegetables, roast carrots, parsnips, beetroot, chickpeas, spinach, sweet potatoes, watercress, mint, maple mustard dressing (VG)	\$29
Aurora poke bowl, tuna, pickled ginger, wild rice, ginger-soy mirin, wakame, pickled onion, edamame, toasted sesame (VGO) (DF)	\$36
Add lemon & garlic grilled chicken (GF) (DF)	+\$8
Add smoked trout (GF) (DF)	+\$10
Add fried tofu (V) (GF) (DF)	+\$6

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PIZZAS—RED BASE

Margherita—mozzarella, extra-virgin olive oil, fresh basil leaves (V) (VGO)	\$26
Hawaiian—mozzarella, smoked ham, fresh pineapple (GFO) (DFO)	\$28
Pepperoni—double pepperoni, mozzarella, chilli flakes (GFO) (DFO)	\$28
BBQ chicken—mozzarella, chicken, onion, capsicum, chipotle aioli, BBQ (GFO) (DFO)	\$31
Prosciutto—San Daniele prosciutto, mozzarella, rocket, grana padano (GFO) (DFO)	\$35

PIZZAS—WHITE BASE

Truffle mushroom—mozzarella, thyme, rocket, parmesan, truffle oil (V) (DFO) (VGO)	\$34
Smoky BBQ—46hr brisket, capsicum, jalapeños, mozzarella, bacon (GFO) (DFO)	\$34
Quattro formaggi—mozzarella, parmesan, gorgonzola, cheddar (V) (GFO) (DFO) (VGO)	\$32
Gluten-free base	+\$5
Vegan cheese	+\$5

PASTAS

Rigatoni, wagyu bolognese, parmesan, parsley (GFO) (DFO)	\$31
Porcini and truffle mushroom ragu, gnocchi, grana, parsley, cream (V) (DFO) (GFO) (VGO)	\$29
Spaghetti, prawn, chilli, cream, cherry tomato, parsley (GFO) (DFO)	\$38
Gluten-free gnocchi	+\$5

LITTLE PEOPLE

Cheeseburger, fries, tomato sauce	\$15
Kids margi	\$15
Rigatoni napoli (V) (GFO)	\$14
Chicken nuggets, fries, tomato sauce	\$15

TO FINISH

Sticky date pudding, salted caramel sauce, vanilla ice cream (V)	\$17
Panna cotta, white chocolate, strawberry compote, strawberries, basil syrup (V)	\$17
Triple chocolate brownie, double cream, chocolate fudge sauce (V)	\$17

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