

LOCALS' Favourites

Excludes public holidays

Happy
HOUR

Sorrento Crisp 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

\$25

Steak
TUESDAY

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

\$27

Burger & Bevi
WEDNESDAY

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

\$25

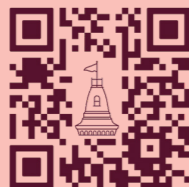
Slow-Cooked
SUNDAY

Rotating weekly special, seasonal vegetables,
gravy & Yorkshire pudding

\$37

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.



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)	37/66
Bistro fries, aioli (VG)	15
Sweet potato wedges, chives, smokey chipotle aioli (VG)	16
Flatbread, capsicum hummus, tzatziki, pesto, crispy seeds, herb oil (GFO) (VGO)	24
Chicken wings, buffalo/BBQ, ranch, chives (5)	22
Vegetable spring rolls, sriracha plum, fried shallot, spring onion, radish (4) (VG)	19
Truffle porcini mushroom arancini, truffle aioli, grana (3) (V)	19
Sesame crusted squid, wasabi aioli, lemon (GF) (DF) (I)	22
Smoked salmon on croute, whipped goat's cheese, dill, pickled cucumber, capers, radish, lemon, caviar (I)	22
Beef brisket sliders, slaw, BBQ sauce (2) (GFO) (DFO)	22
Burrata, heirloom tomato, basil, aged balsamic, tomato oil (V)	22
Harissa marinated lamb skewers, tzatziki, herbs, sumac, pomegranate molasses (GF)	24

BURGERS

All served with fries & tomato sauce

Smashed burger, bacon, cheese, pickles, tomato, onion, Conti sauce, lettuce (GFO) (DFO)	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 rib fillet, long roll, capsicum, onion, cheese, seeded mustard mayo, honey pickled jalapeños (GFO) (DFO)	32
Burger of the week	See specials menu

Gluten-free bun replacement

ADD Wasabi aioli, Kewpie mayo, truffle aioli, smoky chipotle aioli, seeded mustard aioli, sriracha plum sauce, BBQ sauce, Buffalo sauce, Conti sauce	5
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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
SEAFOOD ORIGIN · A - AUSTRALIAN · I - IMPORTED · M - MIXED



PUB CLASSICS

Sesame fried squid, wasabi aioli, lemon, Conti house salad & fries (GF) (DF) (I)	32
Chicken schnitzel, gravy, lemon, Conti house salad & fries (DF)	32
12hr cooked red wine braised lamb shank, mash, charred broccolini (GF)	38
Barramundi, tartare, lemon, <i>battered or grilled</i> , Conti house salad & fries (DF) (GF) (A)	35
Signature Conti chicken parma, Roma tomato sugo, double smoked ham, mozzarella, Conti house salad & fries	35

SALADS

12hr cooked BBQ pork ribs, soba noodle salad, edamame, crispy shallot, creamy sesame dressing, fennel, cucumber, radish, scallions (DF)	36
Roasted root vegetables, roast carrots, parsnips, beetroot, chickpeas, spinach, sweet potatoes, watercress, mint, maple mustard dressing (VG)	29
Conti caesar salad, boiled egg, crispy bacon, pangrattato, grana padano, cos, anchovies (GFO)	32
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) (NF)	8
Add smoked trout (GF) (DF)	10
Add fried tofu (VG) (GF) (DF)	6

FROM THE GRILL

Each steak is accompanied by Conti house salad & fries

Striploin Southern Grain MB2+ 300g	50
Wagyu rump steak Black Opal MB4-5 250g	54
Eye Fillet Angus MB2 200g	58
Scotch Fillet, Southern ranges MB2 + 300g	67

Your choice of:

Truffled mushroom sauce, Café de Conti butter, classic pub gravy, green peppercorn sauce, chimichurri or red wine jus.

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PIZZAS—RED BASE

Margherita—mozzarella, EVOO, fresh basil leaves (DFO) (VGO)	26
Hawaiian—mozzarella, double smoked ham, fresh pineapple (GFO) (DFO)	29
Pepperoni—double pepperoni, mozzarella, chilli flakes (GFO) (DFO)	29

PIZZAS—WHITE BASE

Truffle mushroom—mozzarella, thyme, rocket, parmesan, truffle oil (DFO) (VGO)	34
BBQ chicken—mozzarella, red onion, capsicum, chipotle aioli, BBQ drizzle (GFO) (DFO)	36
Prosciutto—San Daniele prosciutto, mozzarella, rocket, grana padano (GFO) (DFO)	36
Pizza of the week	See specials menu
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 (DFO) (VGO)	30
Chicken boscaiola, mushrooms, bacon, garlic, chicken, cream, grana, parsley, white wine (DFO)	38
Spaghetti, prawn, confit chilli garlic, cream, cherry tomato, parsley (GFO) (DFO) (I)	38
Gluten-free gnocchi	5

LITTLE PEOPLE

Cheeseburger, fries, tomato sauce (DFO) (GFO)	15
Kids margi, sugo, cheese (VGO) (DFO) (GFO)	15
Rigatoni napoli (VGO) (DFO) (GFO)	14
Chicken nuggets, fries, tomato sauce	15

TO FINISH

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

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