

ee's

### 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
<b>BOTTLES/CANS</b>		
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
<b>ZERO/LIGHT</b>		
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



ee's

CEECEE'S DINING ROOM

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DINING ROOM

## SMALL PLATES

FRESHLY SHUCKED OYSTERS, lemon, mignonette (6 or 12) <i>GF DF</i>	37/66
FLATBREAD, capsicum hummus, tzatziki, pesto, crispy seeds herb oil <i>V GFO VGO</i>	24
FRIED CHICKEN WINGS, buffalo/BBQ, ranch, chives, dill (5)	22
VEGETABLE SPRING ROLLS, sriracha plum, fried shallot, spring onion, radish (4) <i>VG</i>	19
TRUFFLE PORCINI MUSHROOM ARANCINI, truffle aioli, grana (3) <i>V</i>	19
SESAME CRUSTED SQUID, wasabi aioli, lemon <i>GF DF I</i>	22
BEEF BRISKET SLIDERS, slaw, Franklin BBQ sauce (2) <i>GFO</i>	22
BURRATA, heirloom tomato, basil, aged balsamic, tomato oil <i>V GFO</i>	22
SMOKED SALMON ON CROUTE, goat's cheese, dill, pickled cucumber, capers, lemon, caviar <i>I</i>	22
HARISSA MARINATED LAMB SKEWERS, tzatziki, herbs, pomegranate molasses <i>GF</i>	24

## SALADS

12 HR COOKED BBQ PORK RIBS, soba noodle salad, edamame, crispy shallot, creamy sesame dressing, fennel, cucumber, radish, scallions <i>DF</i>	36
ROASTED ROOT VEGETABLES, roast carrots, parsnips, beetroot, chickpeas, spinach, sweet potatoes, watercress, mint, maple mustard dressing <i>VG GF</i>	29
CONTI CAESAR SALAD, boiled egg, crispy bacon, pangrattato, grana padano, cos, anchovies <i>GFO</i>	32
<i>ADD Smoked Trout +10</i>	
<i>ADD Fried Tofu +6</i>	
<i>ADD Lemon &amp; Garlic Grilled Chicken +8</i>	

## MAINS

SIGNATURE CONTI CHICKEN PARMA, Roma tomato sugo, smoked ham, mozzarella, Conti house salad & fries	35
CHICKEN SCHNITZEL, gravy, lemon, Conti house salad & fries <i>DF</i>	32
SESAME FRIED SQUID, wasabi aioli, lemon, Conti house salad & fries <i>GF I</i>	32
BARRAMUNDI, tartare, lemon, battered or grilled, Conti house salad & fries <i>DF GFO A</i>	35
12HR COOKED RED WINE BRAISED LAMB SHANK, mash, charred broccolini <i>GF</i>	38
<i>ADD Wasabi aioli, Kewpie mayo, truffle aioli, Buffalo sauce, smokey chipotle aioli, seeded mustard aioli, sriracha plum sauce, BBQ sauce, Conti sauce +5</i>	

## FROM THE GRILL

Each steak is accompanied by Conti house salad & fries

STRIPLOIN SOUTHERN GRAIN MB 2+ 300g <i>GF</i>	50
WAGYU RUMP STEAK, Black Opal MB4-5 250g <i>GF</i>	54
EYE FILLET ANGUS MB2 200g <i>GF</i>	58
SCOTCH FILLET, Southern ranges MB2+ 300g <i>GF</i>	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  
SEAFOOD ORIGIN - A - AUSTRALIAN, I - IMPORTED, M - MIXED

## SIDES

SWEET POTATO WEDGES, smokey chipotle aioli <i>VG</i>	16
BISTRO FRIES, aioli <i>VG</i>	15
CHARRED BROCCOLINI, chilli garlic	18

## BURGERS

All served with fries & tomato sauce

SMASHED BURGER, bacon, cheese, pickles, tomato, Conti sauce, lettuce <i>GFO</i>	29
BRAISED PORTOBELLO MUSHROOM, lettuce, tomato, bread & butter pickles, vegan aioli, fries <i>GFO DFO VGO</i>	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 <i>GFO DFO</i>	32
<i>ADD Wasabi aioli, Kewpie mayo, truffle aioli, Buffalo sauce, smokey chipotle aioli, seeded mustard aioli, sriracha plum sauce, BBQ sauce, Conti sauce +5</i>	
<i>Gluten-free bun replacement +5</i>	

## LITTLE PEOPLE

CHEESEBURGER, fries, tomato sauce <i>GFO</i>	15
RIGATONI NAPOLII <i>V GFO</i>	14
KIDS MARGI	15
CHICKEN NUGGETS, fries, tomato sauce	15

## DESSERTS

STICKY DATE PUDDING, salted caramel sauce, vanilla ice cream <i>V</i>	17
PANNA COTTA, white chocolate, strawberry compote, strawberries, basil syrup <i>V</i>	17
TRIPLE CHOCOLATE BROWNIE, double cream, chocolate fudge sauce <i>V</i>	17

## 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