

BEER & CIDER

ON TAP		SCH/PINT
Sorrento Crisp Lager	<i>Dromana, VIC</i>	12.5/15.5
Hop Nation The Heart Pale Ale	<i>Melbourne, VIC</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
Guinness	<i>Ireland</i>	18
Kirin Ichiban	<i>Japan</i>	16/20
BOTTLES/CANS		
Corona Extra	<i>Mexico</i>	14
Birra Moretti	<i>Italy</i>	14
Brookvale Union Ginger Beer	<i>Brookvale, NSW</i>	15
Carlton Draught	<i>Carlton, VIC</i>	14
O'Brien XPA GF	<i>Melbourne, VIC</i>	14
O'Brien Lager GF	<i>Melbourne, VIC</i>	14
Eddie's Organic Apple Cider	<i>Red Hill, VIC</i>	18
ZERO/LIGHT		
Heineken Zero (0.03%)	<i>The Netherlands</i>	12
Heaps Normal Quiet XPA (0.5%)	<i>Canberra, ACT</i>	12
Heaps Normal Half Day Hazy Pale (0.5%)	<i>Canberra, ACT</i>	12

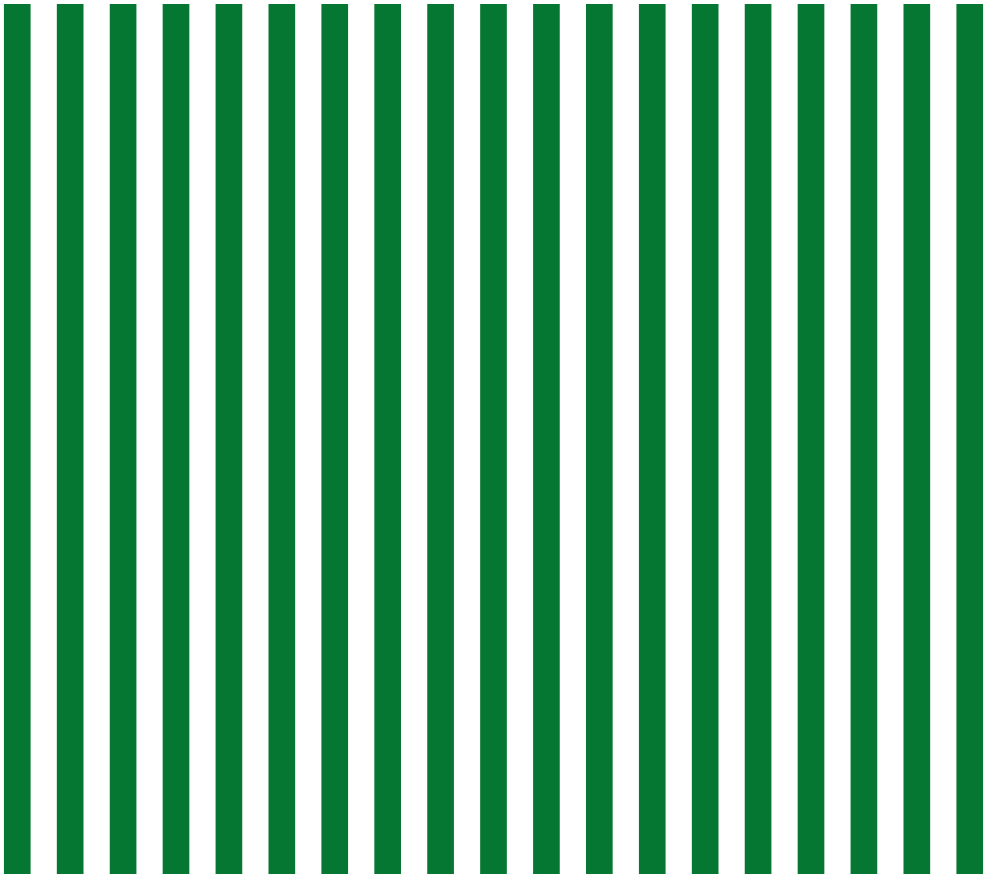
NON-ALCOHOLIC

WATERMELON SPRITZ Watermelon, lime, soda	16
THE PLACEBO EFFECT Jalapeño-infused syrup, pineapple, lime, coconut	16
THE SOBER EXPRESSION Passionfruit, lime, mint, soda	16
Pepsi, Pepsi Max, Lemonade, Ginger Ale, Solo, Tonic	7
Lemon, Lime & Bitters	8

HAPPY HOUR

\$15 COCKTAILS

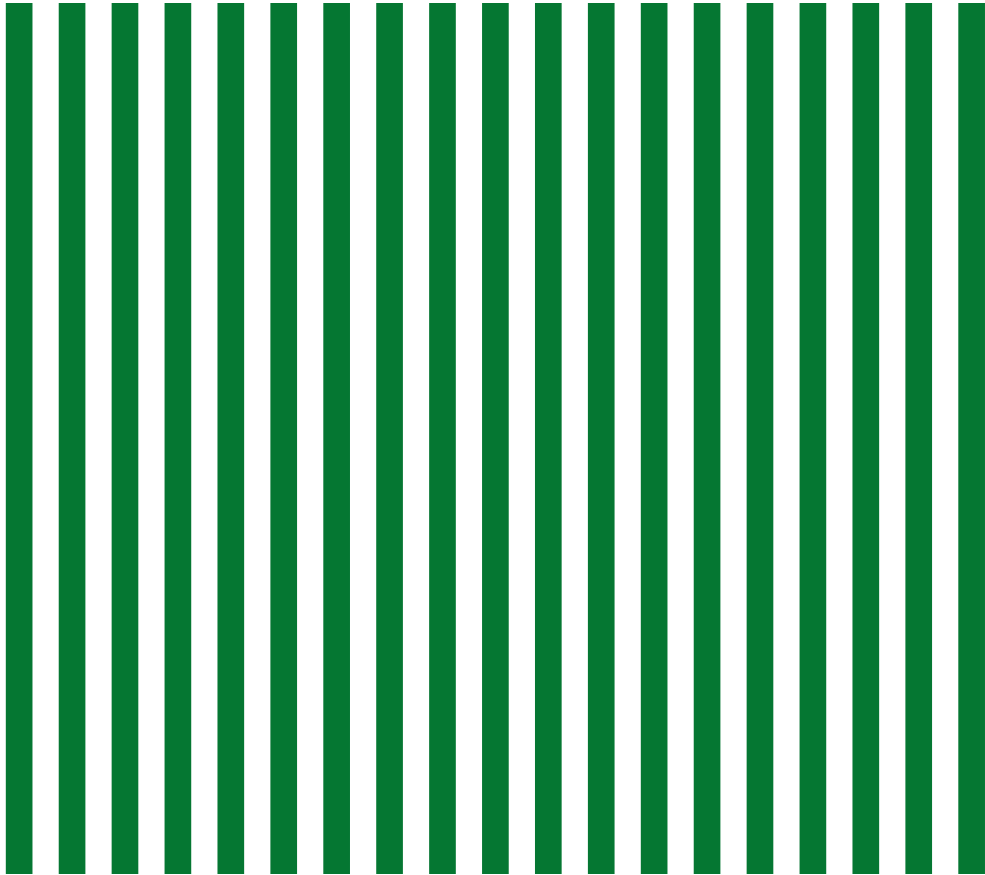
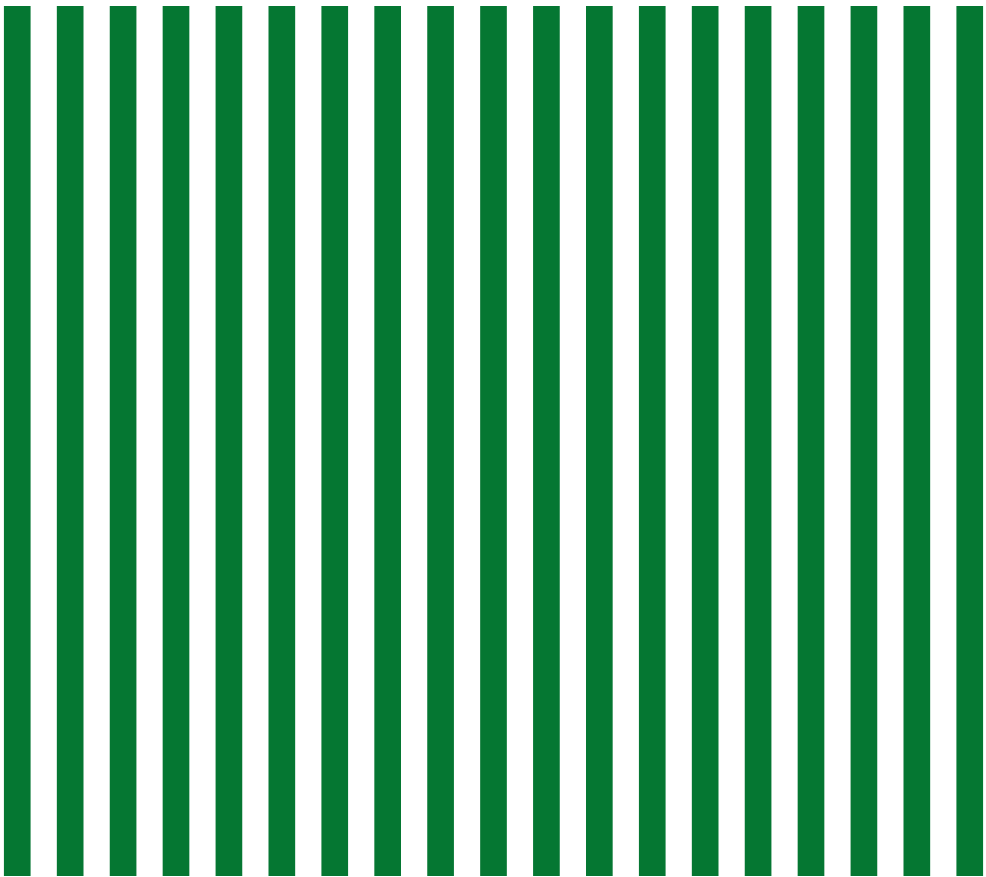
3–5pm



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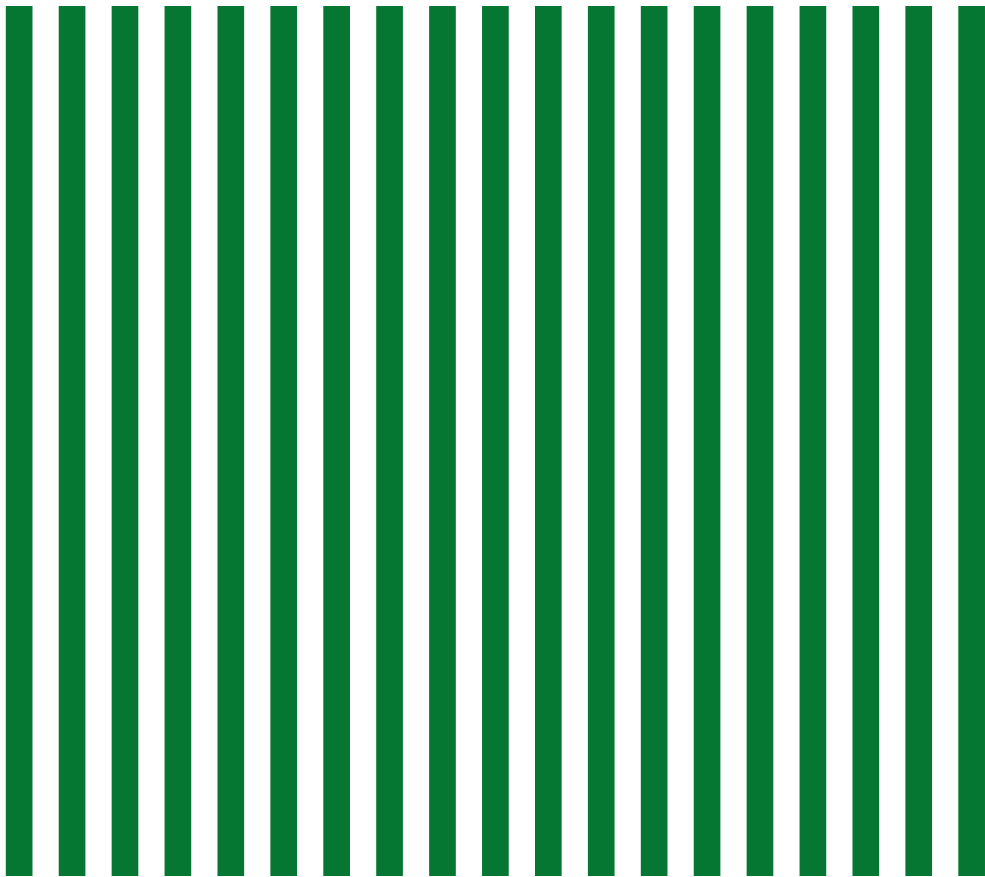
CEECEE'S DINING ROOM

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DINING ROOM



SMALL PLATES

FRESHLY SHUCKED OYSTERS, lemon, mignonette (6 or 12) GF DF	37/66
FLATBREAD, capsicum hummus, tzatziki, pesto, crispy seeds, herb oil GFO VGO	24
FRIED CHICKEN WINGS, buffalo/BBQ, ranch, chives, dill	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
BEEF BRISKET SLIDERS, slaw, Franklin BBQ sauce (2) GFO DFO	22
BURRATA, heirloom tomato, basil, aged balsamic, tomato oil V	22
SMOKED SALMON ON CROUTE, goat’s cheese, dill, pickled cucumber, capers, lemon, caviar I	22
HARISSA MARINATED LAMB SKEWERS, tzatziki, herbs, pomegranate molasses GF	24

SALADS

12 HR 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
ADD Smoked Trout +10	
ADD Fried Tofu +6	
ADD Lemon & Garlic Grilled Chicken +8	

MAINS

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

FROM THE GRILL

Each steak is accompanied by Conti house salad & fries	
STRIPLOIN SOUTHERN GRAIN MB 2+ 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.

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, chives VG	16
BISTRO FRIES, aioli VG	15
CHARRED BROCCOLINI, chilli garlic	18

BURGERS

All served with fries & tomato sauce	
SMASHED BURGER, bacon, cheese, pickles, tomato, 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
ADD Wasabi aioli, Kewpie mayo, truffle aioli, Buffalo sauce, smokey chipotle aioli, seeded mustard aioli, sriracha plum sauce, BBQ sauce, Conti sauce +5	
Gluten-free bun replacement +5	

LITTLE PEOPLE

CHEESEBURGER, fries, tomato sauce GFO DFO	15
RIGATONI NAPOLI VGO GFO DFO	14
KIDS MARGI, sugo, cheese VGO GFO DFO	15
CHICKEN NUGGETS, fries, tomato sauce	15

DESSERTS

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

COCKTAILS

SALT & PETALS Pinot Noir gin, lemon, agave, salt	25
SORRENTO SPRITZ St-Germain, lime, passionfruit, prosecco, soda	25
O SOLE MIO SPRITZ Limoncello, Aperol, prosecco, soda	25
SPICED ESPRESSO MARTINI Espresso, vodka, Frangelico, chai	25
TROPICANA Bacardi rum, pineapple juice, coconut Monin, lime	26
AMARO SUNSET Disaronno, Campari, lemon, Maker’s Mark, sugar	27
CLARA Bombay Sapphire gin, Cointreau, Chambord, lemon, sugar	27
THE CEE CEE’S Licor 43, Bombay Sapphire gin, lemon, peach Monin	27
THE ORIGINAL EMBER Jalapeño-infused Patrón Silver, orange curaçao, lime, agave	26
FLAMINGO MARGARITA Patrón Silver, Cointreau, lime, grenadine, rockmelon	27
BLOODY MOON Bacardi Spiced rum, lemon, sugar, malbec	27
CHANDON SPRITZ Chandon Garden Spritz NV, orange	22
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 Conversationalist Prosecco	South Eastern Australia	14/75
Moët & Chandon <i>Impérial</i> NV	Champagne, France	35/145
Madame Coco <i>Blanc de Blancs</i> 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	15/22/70
Little Giant <i>Black Label</i> Pinot Gris	Adelaide Hills, SA	16/23/70
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	115
Turners Crossing Viognier	Bendigo, VIC	90
Maretti Soave Classico	Veneto, Italy	98
Kooyong Beurrot Pinot Gris	Mornington Peninsula, VIC	99
Terrazas De Los Andes Chardonnay	Mendoza, Argentina	105
Chablis Domaine	Burgundy, France	129

ROSÉ		150ML/250ML/BTL
Potting Shed Rosé	South Australia	14/20/65
Adeline Rosé	France	16/24.5/77
Minuty Rosé	Gassin, France	18/28/95
Château d’Esclans Whispering Angel	St. Tropez, France	125

RED		150ML/250ML/BTL
Woods Crampton White Label Shiraz	Barossa Valley, SA	16/23/72
5 Vineyard Estate Shiraz	Plenty Region, VIC	15/22/68
Langhe Rosso Barbera Nebbiolo DOC	Piedmont, Italy	16/23.5/73
Guilty By Association Pinot Noir	Limestone Coast, SA	16/24.5/77
Terrazas Reserva Malbec	Mendoza, Argentina	19/28/85
Bernard Schurr Côtes du Rhône Villages Organic	Rhône Valley, France	19/28/85
Turners Crossing Shiraz Viognier	Bendigo, VIC	95
Turners Crossing Cabernet Sauvignon	Bendigo, VIC	98
Kooyong Massale Pinot Noir	Mornington Peninsula, VIC	99
Cloudy Bay Pinot Noir	Marlborough, NZ	160
5 Vineyard Reserve Shiraz	Plenty Region, VIC	139