SIGNATURE COCKTAILS

Tiramisu espresso, Kahlúa, Baileys, Frangelico, vanilla, cold brew	26
The Barlow martini, Bacardi raspberry, passionfruit, lemon	25
Watermelon & basil margarita, Patrón silver, orange curaçao, lime, watermelon, basil	26
The CeeCee's, Bombay Sapphire, Licor 43, peach, lemon	27
The original Ember, jalapeño-infused Patrón silver, orange curaçao, lime, agave	26
Peach fuzz iced tea, Grey Goose vodka, lemon, peach, black tea	26
The Conti garden spritz, St-Germain, lime, cucumber, soda	24
Aperol spritz, Aperol, prosecco, soda, orange	24
Chandon spritz, Chandon Garden Spritz NV, orange	24
Limoncello spritz, Solbevi limoncello, prosecco, soda, lemon	24
St-Germain spritz, St-Germain, prosecco, soda, mint	24

MOCKTAILS

Watermelon spritz, watermelon, lime, soda	17
The placebo effect, jalapeño syrup, pineapple, lime, coconut	17
The sober expression, passionfruit, lime, mint, soda	17

SPARKLING

		120ML/BTL
Conversationalist Prosecco	South Eastern Australia	15/80
Chandon Brut NV	Yarra Valley, VIC	18/110
Moët & Chandon Impérial NV	Champagne, France	35/145

WHITE

		150ML/250ML/BTL
Peg & Bull Pinot Grigio	South Eastern Australia	15/22/68
Oxford Landing Moscato	Nuriootpa, SA	15/22/68
Where Oceans Meet Chardonnay	Margaret River, WA	15/22/68
Potting Shed Sauvignon Blanc	South Australia	15/22/68
Whispering Clouds Sauvignon Blanc	Marlborough, NZ	16/25/75
Chaffey Bros Not Your Grandma's Riesling	Eden Valley, SA	16/25/75
Galante Pinot Grigio	Sicily, Italy	16/25/75
Montalto Estate Pinot Gris	Mornington, VIC	18/28/95
Crittenden Peninsula Chardonnay	Mornington, VIC	18/28/95

ROSÉ

		150ML/250ML/BTL
Potting Shed Rosé	South Australia	15/22/68
Adeline Rosé	Barossa Valley, SA	16/25/75
Minuty Rosé	Gassin, France	18/28/95

RED

		150ML/250ML/BTL
Hare & Tortoise Pinot Noir	Limestone Coast, SA	15/22/68
Little Giant Premium Cabernet Shiraz	Coonawarra, SA	15/22/68
Woods Crampton White Label Shiraz	Barossa Valley, SA	16/25/75
Crittenden Peninsula Pinot Noir	Mornington, VIC	18/28/95
Turners Crossing Cabernet Sauvignon	Bendigo, VIC	18/28/95
Montalto Pennon Hill Syrah	Mornington Peninsula, VIC	18/28/95

BEER ON TAP

Our tap beer selection rotates regularly. Please ask our team what's currently pouring.

BOTTLES & CANS

Corona	Mexico	14
Birra Moretti	Italy	14
O'Brien XPA (GF)	Melbourne, VIC	14
O'Brien Pale Ale (GF)	Melbourne, VIC	14
O'Brien Lager (GF)	Melbourne, VIC	14
Carlton Draught	Melbourne, VIC	14

ZERO & LIGHT

Heineken Zero	Netherlands	12
Heaps Normal Quiet XPA	Canberra, ACT	12

CIDER & RTD

James Squire Orchard Crush	Camperdown, NSW	14
Eddie's Organic Apple	Red Hill, VIC	18
Brookvale Union Ginger Beer	Brookvale, NSW	15
Brookvale Union Peach Iced Tea	Brookvale, NSW	15
Isla Vodka, Lime & Soda	Melbourne, VIC	15
Isla Vodka, Blood Orange & Passionfruit	Melbourne, VIC	15
Isla Vodka, Watermelon & Berry	Melbourne, VIC	15

THE *Conti*

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 and 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.

A 10% surcharge applies on Sundays and a 15% surcharge applies on public holidays.

PLEASE NOTE: KITCHEN OPENING HOURS MAY VARY.

SMALL PLATES

Freshly shucked oysters, lemon, mignonette (6) (DF) (GF) (A)	39
Bistro chips, aioli (VG)	16
Chilled king prawns, avocado cream, pickled cucumber, pink grapefruit, dill, chilli oil, prawns (3) (DF) (GF) (A)	32
Flatbread, capsicum hummus, roasted capsicum, tzatziki, pesto, crispy seeds, herb oil (DFO) (GFO) (VGO)	25
Korean fried chicken ribs, Korean chilli glaze, suki mayo, sesame seeds, spring onion (5)	24
Vegetable spring rolls, sriracha plum, fried shallot, spring onion, radish (4) (VG)	19
Truffle porcini mushroom arancini, truffle aioli, grana (3) (V)	21
Sesame-crusted squid, wasabi aioli, lemon, dill (DF) (GF) (I)	23
Kingfish crudo, mango leche de tigre, raspberry, fresh mango, coriander oil, coriander (DF) (GF) (NF) (A)	31
Beef brisket sliders, smoky BBQ sauce, slaw (2) (DFO) (GFO)	26
Burrata, heirloom tomato, basil, aged balsamic, tomato oil (V) (GF)	29
ADD wood-fired flatbread (VG) (GFO)	11

SALADS

Thai-grilled chicken salad, wombok, carrot, cucumber, bean shoots, Thai basil, coriander, crispy shallots, peanuts, nahm jim dressing (DF) (GF)	34
Charred corn & avocado salad, quinoa, black beans, cherry tomatoes, cucumber, pickled red onion, coriander, jalapeño, crispy corn chips, chilli-lime dressing (VG) (GFO)	31
Conti Caesar salad, boiled egg, crispy bacon, pangrattato, grana padano, cos, dressing, anchovies (GFO)	32
ADD lemon & garlic-grilled chicken (DF) (GF)	+10
ADD crispy falafel (DF) (GF) (VG)	+10
ADD smoked trout (DF) (GF)	+12

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

DIETARIES: (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

MAINS

Signature Conti chicken parma, sugo, double-smoked ham, mozzarella, Conti house salad, chips	36
Pan-fried salmon, chilled soba noodles, cucumber, crispy shallot, toasted sesame seeds, ginger & sesame dressing (DF) (I)	43
Red curry duck leg, coconut rice, fried curry leaves, coriander, pickled red onion, pickled cucumber, crispy shallot, herb oil (DF) (GF)	43
Barramundi *(battered or grilled)*, tartare, lemon, Conti house salad, chips (DF) (GFO) (I)	36
Sesame crusted fried squid, wasabi aioli, lemon, Conti house salad, chips (GF) (I)	33
Smashed burger, bacon, cheese, pickles, tomato, Conti sauce, lettuce, chips (DFO) (GFO)	31
Fried buttermilk crispy chicken burger, lettuce, pickles, smoky chipotle aioli, chips	31
Butternut pumpkin burger, maple sriracha aioli, lettuce, tomato, bread & butter pickles, chips (DFO) (GFO) (VGO)	30
Philly cheesesteak, brisket, long roll, pepperonata, cheese, seeded mustard mayo, honey-pickled jalapeño, salad, chips (DFO) (GFO)	34
Gluten-free or vegan bun replacement (DF) (GF)	+6
ADD wasabi aioli, chipotle aioli, Conti sauce, seeded mustard aioli, sriracha plum sauce, truffle aioli, maple sriracha aioli	+6

FROM THE GRILL

Each steak is accompanied by Conti house salad & chips

Striploin Southern Ranges MB2+ 300g (GF)	54
Wagyu rump steak Black Opal MB4–5 250g (GF)	56
Eye fillet Angus MB2 200g (GF)	58
Scotch fillet Southern Ranges MB2+ 300g (GF)	67

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

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(GFO) GLUTEN FREE OPTION · (VG) VEGAN · (VGO) VEGAN OPTION · (V) VEGETARIAN
SEAFOOD ORIGIN: (A) AUSTRALIAN · (I) IMPORTED · (M) MIXED

PASTAS

Rigatoni, wagyu bolognese, parmesan, parsley (DFO) (GFO)	33
Charred corn casarecce, zucchini, confit chilli garlic, fresh chilli, parmesan, lemon cream, basil (DFO) (GFO) (V)	31
Spaghetti, prawn, confit chilli garlic, cream, cherry tomato, parsley, fresh chilli (DFO) (GFO) (I)	39
Gluten-free gnocchi (GF)	+6

PIZZAS—RED BASE

Margherita, mozzarella, EVOO, fresh basil leaves (DFO) (VGO)	31
Hawaiian, mozzarella, double smoked ham, fresh pineapple (DFO) (GFO)	35
Pepperoni, mozzarella, chilli flakes (DFO) (GFO)	36

PIZZAS—WHITE BASE

Truffle mushroom, mozzarella, thyme, rocket, parmesan, Grana Padano, truffle oil (DFO) (VGO)	38
BBQ chicken, mozzarella, chicken, red onion, capsicum, chipotle aioli, BBQ drizzle (DFO) (GFO)	39
San Daniele prosciutto, mozzarella, rocket, Grana Padano (DFO) (GFO)	39
Gluten-free base	+6
Vegan cheese	+6

LITTLE PEOPLE

Cheeseburger, tomato sauce, chips (DFO) (GFO)	18
Margherita pizza, sugo, mozzarella (DFO) (GFO) (VGO)	18
Napoli pasta, sugo, butter, parmesan (DFO) (GFO) (VGO)	18
Chicken nuggets, tomato sauce, chips	18

TO FINISH

Sticky date pudding, salted caramel sauce, vanilla bean gelato (V)	19
Coffee pavlova, coffee cream, fresh berries, coffee dust, raspberry coulis (V) (GF)	19
Triple chocolate brownie, double cream, chocolate fudge sauce (V)	19

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(GFO) GLUTEN FREE OPTION · (VG) VEGAN · (VGO) VEGAN OPTION · (V) VEGETARIAN
SEAFOOD ORIGIN: (A) AUSTRALIAN · (I) IMPORTED · (M) MIXED