cc's

CEECEE'S DINING ROOM

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

CeeCee's

DINING ROOM

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 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 GFO VG — 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

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

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

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 pickle 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

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

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