

THE CONTI

BAR & BISTRO

SMALL PLATES

Buffalo chicken wings, New York hot sauce, celery, blue cheese - GF	19
Squid, old bay seasoning, aioli, lemon - GF	19
Crumbed Portobello mushroom sliders (2), lemon aioli, rocket - V	18
Fish Taco, battered fish, pico de gallo, chipotle aioli, coriander, chili, lime	26
Moroccan spiced hummus, sumac, EVOO, pita bread - V+	19
Chips, spiced sea salt, aioli - V	12
Sweet potato wedges, chili chive sour cream - V	14

MAINS

Beer battered Snapper, frites, mixed leaves, tomato, cucumber, tartare, lemon	29
Chicken schnitzel, parmesan & rosemary potatoes, mixed leaves, tomato, cucumber, chicken gravy	36
Shark Bay garlic prawns, jasmine rice, steamed butter vegetables - GF	42
Steak sandwich, onion rings, tomato relish, iceberg, Turkish bread, frites, blue cheese aioli	36
Scotch fillet 250g, frites, bacon, green beans, brandy pepper sauce	48
100% WA beef burger, cheddar melt, tomato, shredded iceberg, mustard aioli, frites	28
Potato gnocchi, mushrooms, onion, zucchini, pangrattato - V	32
Crab spaghetti, tomato, chili, garlic, basil, EVOO	38
Charred chicken breast, sweet potato puree, nduja, broccolini - GF	39
WA Barramundi, pea puree, spring onion, zucchini salsa - GF	42

SALADS

Spicy Thai beef salad, rice noodles cucumber, onion, coriander, mint, lemongrass, chili	35
Avocado and chicken Caesar salad, poached egg, anchovy, sourdough, Reggiano	33
Grilled Halloumi, za'atar, cumin honey, mixed leaves, cucumber, mint - GF	32
Mixed leaves, tomato, cucumber, red onion, green goddess - GF / V	14

DESSERTS

New York cheesecake, raspberry compote	14
Mango chia panna cotta, strawberry, mint - GF	14

KIDS

Fish & chips, mixed leaves, aioli	15
Popcorn chicken & chips, mixed leaves, aioli - DF	15
Spaghetti & meatballs	15

GF = Gluten Free / V - Vegetarian / V+ - Vegan

Please feel free to discuss your dietary needs with us

THE CONTI

BREAKFAST

The Big Breakfast – eggs your way, bacon, mushrooms, heirloom tomatoes, hashbrown, sourdough – GFO.....	26
Herbed Scrambled eggs, double smoked ham, croissant – GFO.....	22
Mushroom and fetta omlette, baby spinach, avocado, sourdough – V/GFO.....	23
Peanut butter banana granola, with your choice of milk – V/V+.....	18
Eggs your way, panna di casa – V/GFO.....	16
Smashed Avocado, poached eggs, crumbed feta, grape tomato salad, sourdough – V/GFO.....	23
Eggs Benedict – double smoked ham or salmon, poached eggs, baby spinach, lime hollandaise, sourdough – GFO.....	25
Add ons: hashbrown 4 avocado 6 bacon 5 mushrooms 4 egg 4 salmon 5 ham 5 spinach 4	

*V – Vegetarian / V+ – Vegan / GFO – Gluten Free Option.
We cant guarantee the absence of nuts in any of our dishes*

TO DRINK

BARISTA COFFEE

Flat White, Cappuccino, Latte, Long Black	5 6
Espresso, Short Macchiato	4.5
Double Espresso	5
Long Macchiato	6
Mocha, Hot Chocolate, Chai Latte	5 6
Iced Coffee Iced Mocha Iced Chocolate Iced Chai	7
Iced Latte Iced Long Black	5

Alternative Milks: Almond | Soy | Skinny | Oat | Lactose Free .5

Extra Coffee Shot + 1

Flavoured coffee: Caramel | Vanilla | Hazelnut 1

INFUSED GOURMET TEA

Pot for one	4.5
English Breakfast, French Earl Grey Chamomile Peppermint Green Tea and Lemon	

COLD PRESSED JUICE 6.5

Kick Starter - blueberry, banana, orange, carrot and pineapple

Green Power - green botanicals, lemon, passionfruit, apple and banana

Just Orange - 100% Squeezed orange juice

START YOUR DAY RIGHT

Kombucha	8
Bloody Mary	18
Mimosa	15
Baileys Iced Coffee	15
Glass of G.H.Mumm cordon Rouge	18