

Connie's

ROOFTOP

Bar | Bites | Events



EST

1901

CORRIMAL HOTEL

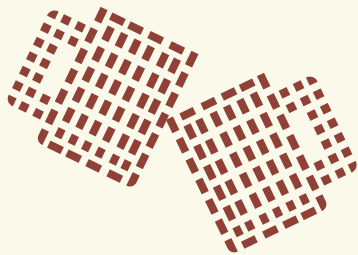


corrimalhotel.com.au | 02 4284 4086
264–268 Princes Highway, Corrimal 2518

Connie's Legacy

Connie was Corrimal Hotel's most celebrated barmaid, pouring her first beer on March 1, 1961. For over three decades, she ruled the bar with charm and wit, earning the affectionate title "mum" from locals. Known for her sharp humour and no-nonsense approach, Connie became a legend with the locals — retiring in 1994 after shaping the pub's history.

Today, we honour her legacy with Connie's Rooftop, a stylish space that pays tribute to her enduring spirit and the rich heritage of Corrimal Hotel, which first opened its doors in 1901.



COCKTAILS

Margaritas

CLASSIC | 20

TEQUILA, TRIPLE SEC, LIME, AGAVE SYRUP

SPICY | 22

TEQUILA, TRIPLE SEC, LIME, CHILLI SYRUP

TOMMYS MEZCAL | 22

MEZCAL, LIME, AGAVE SYRUP

PASSIONFRUIT | 22

TEQUILA, PASSION FRUIT LIQUEUR,
LIME, AGAVE SYRUP

Espresso Martini's

CLASSIC | 20

VODKA, KAHLUA, ESPRESSO

MILO | 22

VANILLA VODKA, BAILEYS,
ESPRESSO, MILO

CARAMEL | 22

VANILLA VODKA, BUTTERSCOTCH
SCHNAPPS, CARAMEL SYRUP, ESPRESSO

LAMINGTON | 22

COCONUT RUM, KAHLUA,
CHAMBORD, ESPRESSO

Spritz's

PINK GIN | 18

PINK GIN, PROSECCO, SODA

LIMONCELLO | 18

LIMONCELLO, PROSECCO, SODA

APEROL | 18

APEROL, PROSECCO, SODA

PEACH | 18

PEACH SCHNAPPS, PROSECCO, SODA

TROPICAL | 18

PINEAPPLE & MANGO RUM, PROSECCO,
PASSIONFRUIT, SODA

Classics

COSMOPOLITAN | 18

VODKA, TRIPLE SEC, LIME, CRANBERRY JUICE

DARK N STORMY | 18

DARK RUM, LIME, SIMPLE SYRUP, GINGER BEER

FRENCH MARTINI | 18

VODKA, CHAMBORD, LIME

MOJITO | 18

BACARDI, LIME, MINT, SIMPLE SYRUP, SODA

JAPANESE SLIPPER | 18

MIDORI, TRIPLE SEC, LEMON

BASIL SMASH | 18

GIN, BASIL, LIME, SIMPLE SYRUP

LYCHEE MARTINI | 18

VODKA, ELDERFLOWER LIQUOR, LYCHEE SYRUP

Connie's Curated Picks

EASTSIDE | 23

GIN, LIME, CUCUMBER, MINT

AMARETTO SOUR | 23

AMARETTO, BOURBON, LIME,
SIMPLE SYRUP, WONDER FOAM

CONNIE'S OLD FASHION | 23

WHISKEY, ORANGE BITTERS,
CHOCOLATE BITTERS, SIMPLE SYRUP

LIMONCELLO TWIST | 23

GIN, LIMONCELLO, ALOE,
LIME JUICE, CUCUMBER

WATERMELON COOLER | 23

TEQUILA, TRIPLE SEC, MINT, CUCUMBER,
WATERMELON SYRUP, SODA

BEE'S KNEES | 23

GIN, LEMON, HONEY, ORANGE JUICE

HIBISCUS SOUR | 23

VODKA, ELDERFLOWER LIQUEUR, LIME,
HIBISCUS SYRUP, WONDER FOAM

WINES

Sparkling

	150ml	250ml	bottle
PEPPERJACK Chardonnay Pinot Noir South Australia	12		45
T'GALLANT Prosecco South Australia	9		35
T'GALLANT Sparkling Pink Moscato South Australia	9		35

White

HARTOGS PLATE Moscato Western Australia	9	12	35
LEO BURING Riesling Clare Valley, SA	10	13	38
CAVA DORO Pinot Grigio Italy	10	14	44
SQUEALING PIG Pinot Gris Marlborough, NZ	10	14	41
TE-HA Sauvignon Blanc Marlborough, NZ	9	13	35
SQUEALING PIG Sauvignon Blanc Marlborough, NZ	9	14	41
DEVILS LAIR 'HONEYBOMB' Chardonnay Margaret River, WA	9	13	35
COLDSTREAM HILLS Chardonnay Yarra Valley, VIC			65

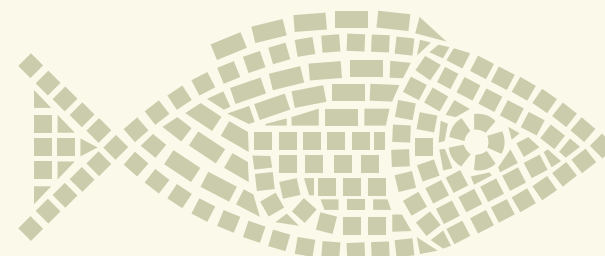
WINES

Rosé

	150ml	250ml	bottle
DEVILS LAIR 'HONEYBOMB' Rosé Margaret River, WA	9	13	38
SQUEALING PIG Rosé Marlborough, NZ	10	14	41

Red

DEVILISH Pinot Noir Tasmania	11.5	16.5	48
WYNN'S THE GABLES Cabernet Sauvignon Coonawarra, SA	9	12	35
PEPPERJACK Malbec Mendoza, Argentina	9	12	35
LITTLE BERRY Shiraz McClaren Vale, SA	9	12	35
PEPPERJACK Shiraz Barossa, SA	12	15	42



BITES MENU

Share Plates/Smalls

BREADS

GARLIC BREAD (4) | 10

CHEESY GARLIC BREAD (4) | 12

TOMATO BRUSCHETTA 🌿 (VGO) | 16

TOMATO & ONION SALSA, TORN BURRATA, BASIL OIL



SIGNATURE POTATO SCALLOPS 🌿 | 12

2PC, HOUSE BEER BATTER, BUTTER CHICKEN SAUCE

PUB STYLE STEAKHOUSE FRIES | 12

AIOLI

FRIED HALLOUMI 🌿 🌱 | 16

CHILLI CRISP HONEY, HOUSE DUKKAH, MICRO HERBS

PUMPKIN & GOATS CHEESE ARANCINI 🌿 | 16

AIOLI, PARMESAN

SALT & PEPPER SQUID 🌱 | 18

CHILLI LIME BANG BANG MAYO

CONNIE'S POPCORN CHICKEN | 18

AIOLI

LOADED STEAKHOUSE FRIES | 18

LIQUID CHEESE, BACON, SPRING ONIONS

PORK MEATBALLS 🌱 | 20

TOMATO ROSE SAUCE, HAND STRETCHED PIZZA BREAD,
FRIED BASIL, PARMESAN

BITES MENU

Larger Plates/Substantials

BATTERED FISH TACOS | 20

3PC, DILL & LEMON HOKI, PICO DE GALLO,
CHILLI LIME MAYO, SPICED SLAW

ADD FRIES | 4

CONNIE'S LIL' MAC BURGER 🌱 | 24

150GM BEEF PATTIE, SHREDDED LETTUCE, AMERICAN CHEESE,
PICKLES, ONIONS, CONNIE'S SPECIAL SAUCE, FRIES

PULLED PORK BURGER 🌱 | 24

MISO BBQ BRAISED PORK SHOULDER, AMERICAN CHEESE,
RAINBOW SLAW, FRIES

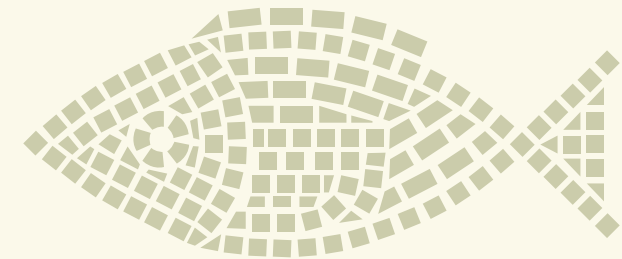
🌱 ADD GLUTEN FREE BUN | 4

PORK MEATBALL SPAGHETTI | 24

TOMATO SUGO, FRESH BASIL, PARMESAN

SALMON FILLET 🌱 | 34

200GM SKIN ON LOCAL CAUGHT FILLET,
BANG BANG CABBAGE SALAD



🌿 Vegetarian 🌱 Vegan 🌱 Gluten Free 🌱 Gluten Free Option Available

Please advise our team of any dietary requirements at the time of ordering. Please note all care is taken when preparing food, however we do not guarantee our gluten free options. Chips and sauces are not gluten free.

PIZZE “PIZZA”

Connie's rooftop pizzas are crafted with freshly prepared, hand-stretched dough for an indulgent, artisanal experience.

Timeless Favorites

MARGHERITA 🌿 | 20

BASIL, PARMESAN, FIOR DI LATTE

HAM & PINEAPPLE | 22

SMOKED LEG HAM, CHUNKY PINEAPPLE, FIOR DI LATTE

PEPPERONI | 24

DOUBLE CUP PEPPERONI, FIOR DI LATTE

SUPREME | 26

SMOKED LEG HAM, PEPPERONI, BLACK OLIVES, ROASTED CAPSICUMS, MUSHROOMS, SPANISH ONION, FIOR DI LATTE

CORRIMAL MEAT LOVERS | 26

SMOKED LEG HAM, PEPPERONI, PULLED PORK, FIOR DI LATTE

CHICKEN TIKKA | 28

TANDOORI BASE, GRILLED CHICKEN BREAST, ROASTED CAPSICUM, SPANISH ONION, MINTED YOGHURT RAITA, FIOR DI LATTE

PORK SAUSAGE | 26

GARLIC & OLIVE OIL BASE, CONFIT POTATO, PORK & FENNEL SAUSAGE, ROSEMARY, FIOR DI LATTE

TRUFFLE MUSHROOM 🌿 | 26

GARLIC BRAISED MUSHROOMS, MASCARPONE, TRUFFLE PASTE, THYME, FIOR DI LATTE

PROSCIUTTO | 28

RED SAUCE BASE, FRESH ROCKET, SPANISH ONION, PARMESAN, FIOR DI LATTE

Signature Selection

Each pizza is individually prepared to order and served fresh from the oven. To ensure exceptional quality, they may arrive at your table separately from other dishes.

EVENTS AT Connie's ROOFTOP

As the signature destination of the reimagined Corrimal Hotel, Connie's Rooftop offers sophisticated spaces designed for memorable moments. With curated menus, seamless service, and a relaxed yet refined atmosphere, it's the perfect canvas for celebrations that deserve something special. Whether you're hosting a milestone, a corporate event or an intimate gathering, Connie's blends coastal ease with elevated style—creating an experience that feels both exclusive and effortlessly inviting.

Ready to plan your event?

Whether you're planning a cocktail-style celebration or a full-service affair, our dedicated events team is here to bring your vision to life with effortless elegance.

Let Connie's Rooftop be the backdrop to your next unforgettable occasion.

VIEW OUR *EVENTS MENU* AT
www.corrimalhotel.com.au

and make an enquiry via our
dedicated events contact form,
alternatively email us at
corrimal@lesday.com



