

Connie's

ROOFTOP

Bar | Bites | Events



EST

1901

CORRIMAL HOTEL

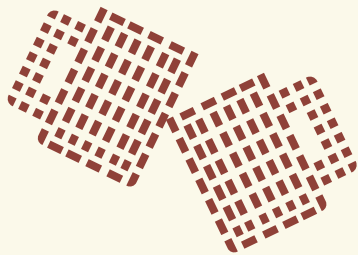


corrimalhotel.com.au | 02 4284 4086
264–268 Princes Highway, Corrimal 2518

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

COCONUT | 22

COCONUT TEQUILA, TRIPLE SEC,
LIME, AGAVE SYRUP

PASSIONFRUIT | 22

TEQUILA, PASSION FRUIT LIQUEUR,
LIME, AGAVE SYRUP

Espresso Martini's

CLASSIC | 20

VODKA, KAHLUA, ESPRESSO

TIM TAM | 22

VANILLA VODKA, BAILEYS, RATU, ESPRESSO

CARAMEL | 22

VANILLA VODKA, BUTTERSCOTCH SCHNAPPS,
CARAMEL SYRUP, ESPRESSO

CHERRY RIPE | 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, PASSIONFRUIT,
PROSECCO, SODA

Classics

COSMOPOLITAN | 18

VODKA, TRIPLE SEC, LIME, CRANBERRY JUICE

PASSIONFRUIT DAIQUIRI | 18

BIANCO RUM, PASSIONFRUIT LIQUEUR,
PASSIONFRUIT, LIME

FRENCH MARTINI | 18

VODKA, CHAMBORD, LIME

MOJITO | 18

BACARDI, LIME, MINT, SIMPLE SYRUP, SODA

JAPANESE SLIPPER | 18

MIDORI, TRIPLE SEC, LEMON

PINA COLADA | 18

COCONUT RUM, CREAM OF COCONUT
LIME, PINEAPPLE JUICE

LYCHEE MARTINI | 18

VODKA, ELDERFLOWER LIQUEUR, LYCHEE SYRUP

Connie's Curated Picks

BOOZY APPLE PIE | 23

VANILLA VODKA, CINNAMON WHISKY, LIME,
SIMPLY SYRUP, CLOUDY APPLE JUICE

AMARETTO SOUR | 23

AMARETTO, BOURBON, LIME,
SIMPLE SYRUP, WONDER FOAM

CONNIE'S OLD FASHION | 23

BOURBON, ORANGE BITTERS,
ANGOSTURA BITTERS, SUGAR

MAPLE WHISKEY SOUR | 23

PEANUT BUTTER WHISKEY, LEMON, MAPLE
SYRUP, WONDER FOAM

WATERMELON COOLER | 23

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

LONG ISLAND ICED TEA | 23

GIN, RUM, VODKA, TEQUILA, TRIPLE SEC,
LIME, COCA COLA

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

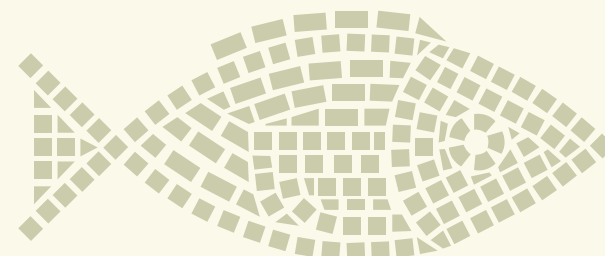
WINES

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

Starters & Small Plates

BOWL OF STRAIGHT CUT FRIES 🌿 | 12
PEPPER MAYO

CHORIZO & HALLOUMI SKEWERS 🌿 | 22
HERBED SALSA VERDE, OLIVE OIL, HARISSA RUB

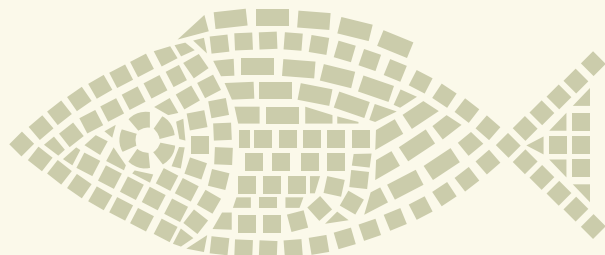
CORN RIBS 🌿 | 16
GARLIC, PAPRIKA & PARMESAN BUTTER

ANTIPASTO & FOCCACIA PLATE 🌿 | 26
MIXED OLIVES, BLUE CHEESE,
MIXED ROASTED VEGETABLES, CARAMELIZED ONION,
ROSEMARY & SEA SALT FOCCACIA FINGERS

OVEN BAKED BRIE WHEEL 🌿 | 18
ROSEMARY & SEA SALT FOCCACIA FINGERS

BOWL OF MARINATED OLIVES 🌿 | 10
WARMED MIXED OLIVES

4 CHEESE ARANCIN 🌿 | 14
TOMATO PESTO, GRANA PADANO



BITES MENU

Substantials

CRISPY SNAPPER BURGER 🍷 | 24
LEMON & DILL BEER BATTERED FILLET, CHARRED CORN &
JALAPENO TARTARE, ROCKET, PICKLED SPANISH ONIONS

ITALIAN SCHNITZEL BURGER | 24
PANKO CRUMBED CHICKEN BREAST, PEPPER MAYO, ROCKET,
ROASTED CAPSICUMS, PARMESAN, PESTO

BEEF CHEEK | 36
BUTTERED POMME PUREE, SAUTEED GREENS, RED WINE AU JUS, SORREL

ROASTED CHICKEN BREAST 🌿 | 30
200GM SKIN ON FILLET, POMME PUREE, SAUTEED GREENS,
SUNDRIED TOMATO PESTO CRÈME

HUNTER STYLE RISOTTO 🌿 | 28
MIXED WILD MUSHROOMS, MISO & PORCINI STOCK, BUTTER,
PARMESAN, HERB CRUMB

4 CHEESE PENNE 🌿 | 26
GORGONZOLA, GRANA PADANO, MOZZARELLA, GRUYERE,
HERB CRUMB, BLACK PEPPER

BEEF & PORK BOLOGNESE | 26
SLOW COOKED GARLIC & THYME MARINARA, GREMOLATA, PENNE

Please advise our team of any dietary requirements or allergies when ordering. While every care is taken in food preparation, we cannot guarantee dishes are free from allergens or gluten due to shared preparation areas and the risk of cross-contamination. Low gluten and gluten free ingredient items are not suitable for guests with coeliac disease.

🌿 Vegetarian 🌱 Vegan
🌾 Gluten Free Ingredients, not guaranteed coeliac safe 🍷 Gluten Free Ingredient Option Available

Seafood origin is identified as: 🇦🇺 Australian 🇮🇹 Imported 🍷 Mixed

PIZZAS

All pizzas are hand stretched & made with mozzarella cheese.

Timeless Favorites

CHEESE & GARLIC 🌿 | 18

WHITE BASE, CRUSHED GARLIC, PARMESAN

MARGHERITA 🌿 | 20

RED BASE, BASIL, PARMESAN

HAM & PINEAPPLE | 24

RED BASE, SMOKED LEG HAM, CHUNKY PINEAPPLE

PEPPERONI | 24

RED BASE, PEPPERONI

SMOKEHOUSE MEAT LOVERS | 26

BBQ SAUCE BASE, SMOKED LEG HAM, PEPPERONI, BACON, CABANOSSI

MEDITERRANEAN VEGETABLE | 24

WHITE BASE, ROASTED ZUCCHINI, SPANISH ONIONS, TOASTED PINENUTS, CRUMBLED FETTA & PRESERVED LEMON

PERI PERI CHICKEN | 26

RED BASE, PORTUGUESE CHICKEN, CARAMELIZED ONIONS, RED PEPPERS, ROCKET, PERI MAYO

PULLED LAMB | 28

RED BASE, LAMB SHOULDER, CARAMELIZED ONION, CRUMBLED FETTA, SALSA VERDE, MINT

CHILLI PRAWN 🌶️ | 30

WHITE BASE, ROASTED ZUCCHINI, CHARRED CORN, CALABRIAN CHILLI & CHIVE BUTTERED KING PRAWNS, PRESERVED LEMON, TOASTED PINENUTS

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.

Connie's PIZZA NIGHT

Every Wednesday

from 5pm

ALL PIZZAS | 18

Ts & Cs Apply

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
corrimalfunctions@lesday.com

