SHARE PLATTERS -----

JUST A NIBBLE

prosciutto, olives, grissini, polenta chips, cured salmon
M 42.8 G 45.0

SHARE WITH FRIENDS

bruschetta, cured salmon, chicken wings, wagyu skewers (4), ham and cheese croquettes, polenta chips M 65.6 G 69.0

HAVING A PARTY

pork dumplings, salt and pepper squid, prosciutto, olives, grissini, polenta chips, chicken wings, ham and cheese croquettes

M 94.1 G 99.0

OUR SHARE PLATTERS OFFER A MIXED SELECTION OF OUR STARTERS, GIVING YOU AN EASY WAY TO TASTE A RANGE OF DELICIOUS OPTIONS

SMALL PLATES -----

FRESH-BAKED ROSEMARY & SEA SALT FOCACCIA V

olive oil and balsamic M 12.0 G 13.4

TOMATO, BURATINA & BASIL BRUSCHETTA V

arlic, herb salsa and balsamic M 16.2 G 16.0

PROSCIUTTO

grissini, olives and buratina M 18.0 G 20.0

SALT & PEPPER SOUID DE

citrus mayonnaise, chilli and soy dipping sauce M 16.2 G 18.0

WOOD ROASTED CHICKEN WINGS

lemon, garlic and oregano, served with blue cheese dressing $$M\ 16.2\ G\ 18.0$$

STEAMED PORK DUMPLINGS (4) DE

spiced tomato relish and ginger dipping sauce M 17.1 G 19.0

CRISPY PARMESAN POLENTA CHIPS V

aioli and grated parmesan M 15.3 G 17.0

WAGYU STEAK SKEWERS (3) DFO GF

with chimichurri | 90g MB4+ M 18.0 G 20.0

HAM & CHEESE CROQUETTES

M 16.2 G 18.0

BEETROOT CURED SALMON GF

pickled shallot, fennel, sour cream and dill M 16.2 G 18.0

THE COURTS



We're passionate about great food and exceptional service. Every dish on our menu is made fresh, using the highest quality, locally-sourced produce.

BREAKFAST	Sat & Sun 8:00am - 11:00am
LUNCH	Daily 11:30am - 2:30pm
DINNER	Sun - Thu 5:30pm – 8:30pm
Bistro hours subject to change	Fri - Sat 5:30pm – 9:00pm



ALL DAY CAFÉ & BAR MENU AVAILABLE FROM 8AM

STEAKS

SCOTCH FILLET

300g wanderer MB4+ M 49.4 G 52.0

WAGYU FLANK

300g black opal MB6 M 47.5 G 50.0



served with your choice of sauce, plus a side of chips and salad OR swap sides to mash and veg (+\$2)

DF dairy-free GF gluten-free PB plant-based V vegetarian O option M members G guests

MAINS

	M	G
GRILLED CHICKEN SALTIMBOCCA GP prosciutto, mushrooms and a sage cream sauce, served with green beans and mashed potato	34.2	36.0
FREE-RANGE PORK CUTLET (300G) GF potato puree, mushrooms peas and marjoram jus	34.2	36.0
BRAISED LAMB SHANK NEPALESE CURRY proasted tomatoes, basmati rice, fresh pickles and flat bread	33.3	35.0
SPAGHETTI MARINARA DE fish, squid and prawns in a napoli sauce	32.3	34.0
TASMANIAN SALMON & PRAWN COLCANNON DED GE prosciutto, cabbage and red wine jus	36.1	38.0

SIDES & SAUCES

CHIPS OF V	9.9	11.0
MASHED POTATO GF V	9.0	10.0
MUSHY PEAS GE	9.0	10.0
GARDEN SALAD DE GE PB	9.0	10.0
GARDEN VEGETABLES, HONEY & THYME GF V	10.8	12.0
ROASTED CHATS, PARMESAN & SAGE 💟	10.8	12.0
GRAVY, PEPPERCORN, BÉARNAISE, CHIMICHURRI,	3.6	4.0
DIANNE, MUSHROOM AND SAGE, RED WINE JUS		

DESSERTS

	M	G
SINGLE SCOOP GELATO assorted flavours	6.3	7.0
TWO SCOOP GELATO SUNDAE GEO fudge sauce, whipped cream and a cherry on top	10.8	12.0
LEMON MILLE FEUILLE raspberries and vanilla syrup	15.2	16.0
WARM CHOCOLATE FONDANT cookies and cream ice cream	15.2	16.0
VANILLA CRÈME BRÛLÉE GE strawberry gelato and fresh fruit	15.2	16.0

WOODFIRE PIZZA

	М	G
GARLIC & CHEESE V confit garlic, provolone and parmesan	16.2	17.0
CLASSIC MARGHERITA V buffalo mozzarella, tomato sauce and basil	19.0	20.0
FOUR CHEESE V provalone, parmesan, fior di latte and a little gorgonzola	22.8	24.0
PEPPERONI fior di latte, red onion	22.8	24.0
SMOKED HAM & PINEAPPLE tomato base and provolone	23.8	25.0
MEAT LOVERS ham, pepperoni, beef sausage, provolone and chilli flakes	28.5	30.0
PROSCIUTTO & ROASTED MUSHROOM garlic and truffle oil, parmesan	26.6	28.0
VEGETARIAN V roasted tomato, provolone, capsicum, mushroom, confit garlic, herb salsa and pine nuts	26.6	28.0
ROASTED CHIPOTLE CHICKEN capsicum, onion, pickled chilli and lemon	26.6	28.0
SUPREME ham, pepperoni, red onion, fior di latte, mushroom, olives and oregano	27.6	29.0
ITALIAN SAUSAGE & POTATO rosemary, salt flakes on a white base	24.7	26.0
GARLIC PRAWN marinated garlic prawns, tomato, basil and provalone	28.5	30.0
BISCOFF & BANANA V banana, caramel and crumbled biscuit	20.9	22.0

Gluten-free bases available | 4.0 Not suitable for wheat allergies or coeliacs

WOODFIRE PIZZAS AVAILABLE: 11:30AM - 9:00PM



CLASSIC CAESAR SALAD

cos lettuce, caesar dressing, shaved parmesan, bacon, croutons and egg M 18.0 G 20.0

PUMPKIN, FETTA & HAZLENUT SALAD V GF

pepitas, spinach and yoghurt dressing M 18.0 G 20.0

BABY BEETROOT, APPLE & BLUE CHEESE SALAD 🚺 🕼

crisp peas, chard and pommegranate M 18.0 G 20.0



WAGYU STEAK SKEWERS (2) M 12.6 G 14.0

GRILLED CHICKEN BREAST M 7.2 G 8.0

SALT & PEPPER SQUID M 7.2 G 8.0

THE CLASSICS ----

PANKO CRUMBED CHICKEN SCHNITZEL with chips, salad and gravy OR swap sides to mash and veg (+\$2)	M 26.6	G 28.0
CHICKEN PARMIGIANA with chips and salad OR swap sides to mash and veg (+\$2)	30.6	34.0
FISH & CHIPS WITH SALAD DE beer-battered fish, chips, salad and tartar	25.2	28.0
GRILLED CHIPOTLE CHICKEN BURGER lettuce, mayonnaise and cheese, served with chips	21.6	24.0
THE COURTS CHEESE & BACON BURGER cheese, pickles, onion, mustard and tomato sauce, served with chips	21.6	24.0
MAKE IT A DOUBLE PATTIE	7.7	8.5

SMALL MEALS

OUR SMALL MEALS ARE IDEAL FOR KIDS AND SMALL APPETITES. THEY ARE MADE FRESH WITH THE SAME QUALITY INGREDIENTS AS THE REST OF OUR MENU.

CHICKEN TENDERS & CHIPS

crumbed chicken and chips M 10.8 G 12.0

LITTLE STEAK & MASH @

100g steak, mashed potato and beans M 14.4 G 16.0

CHEESEBURGER & CHIPS

beef patty, cheese, tomato sauce

M 10.8 G 12.0

FISH & CHIPS

beer-battered fish and chips with tartar $M\ 10.8 \ G\ 12.0$

SPAGHETTI NAPOLITANA

tomato sauce and cheese

M 10.8 G 12.0

BREAKFAST | SAT & SUN 8AM - 11AM

Light Start

	М	G
HAM & CHEESE CROQUETTES	16.2	18.0
TOASTED BANANA BREAD V	8.1	9.0
FRESH FRUIT SALAD GF PB	14.4	16.0
CURED SALMON ON TOASTED SOURDOUGH boiled egg, breakfast radish, capers and sour cream	16.2	18.0
ROASTED PUMPKIN & DUKKAH BOWL PB nuts, grains and herb salsa	15.3	17.0
GRANOLA CRUNCH V greek yoghurt, fresh fruit and granola	14.4	16.0
PANCAKE STACK 3 pancakes with maple syrup and whipped butter	14.4	16.0
ADD WHIPPED RICOTTA AND FRESH FRUIT	4.0	4.5

Eggs & More

	М	G
THE BASICS two eggs cooked your way with toasted sourdough	14.5	16.0
SMASHED AVOCADO & POACHED EGGS DFO two poached eggs, avocado, feta, pickled shallots	18.0	20.0
PROSCIUTTO & SCRAMBLED EGGS scrambled eggs, ham, tomato and provolone cheese on toasted sourdough	19.8	22.0
SPICED BAKED EGGS DF V two eggs baked in spiced tomato with toasted dukkah and sourdough	19.8	22.0
STEAK & EGG\$ GFO 200g wagyu flank steak, two fried eggs, spinach and toast	30.6	34.0
CURED SALMON EGGS BENEDICT GFO beetroot cured salmon, two poached eggs, spinach and hollandaise sauce	21.6	24.0
BIG BREAKFAST fried eggs, bacon, wagyu chipolata, hash brown, spinach, mushrooms and toast	26.1	29.0

Handhelds

TOASTED HAM & CHEESE double-smoked ham, fior di latte, provolone and mustard on sourdough	13.5	15.0
BACON & EGG ROLL spiced tomato relish, bacon, fried egg and spinach	13.5	15.0
CHEESY EGG & AVOCADO WRAP V cheese omelette, avocado, spinach and tomato	13.5	15.0

Small Breakfasts

SMALL MEALS IDEAL FOR THE KIDS		
HAM & CHEESE TOASTIE	7.2	8.0
SCRAMBLED EGG ON TOAST V	10.8	12.0
FRUIT CUP GF PB	7.2	8.0

Add Ons

HASH BROWN / SPINACH	3.6	4.0
MUSHROOM	4.5	5.0
BACON / CURED SALMON / BEEF CHIPOLATA	5.4	6.0

GLUTEN-FREE BREAD AVAILABLE | 2.0

PROUDLY USING COFFEE BY ALLPRESS ESPRESSO & MILK FROM LITTLE BIG DAIRY

CLASSIC JUICES AVAILABLE // FRESHLY SQUEEZED OJ - 9.0

KOMBUCHA RANGE BY YINGYANG - 9.0

DF dairy-free GF gluten-free PB plant-based V vegetarian O option M members G guests