



SHARE PLATTERS

JUST A NIBBLE

woodfired bread, prosciutto, olives and polenta chips
M 42.8 G 50.5

SHARE WITH FRIENDS

scallops (4), polenta chips, fresh king prawns, salt and pepper squid, ham and cheese croquettes (4)
M 65.6 G 77.5

HOT & COLD SEAFOOD

scallops (4), fresh king prawns, coconut prawns, salt and pepper squid, scorched kingfish, polenta chips
M 94.1 G 111.0

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

SMALL PLATES

WOODFIRED BREAD **V**

with garlic butter
M 13.3 G 16.0

TOMATO, BURATINA & BASIL BRUSCHETTA **V**

garlic, herb salsa and balsamic
M 14.4 G 17.0

SALT & PEPPER SQUID **DF**

citrus mayonnaise, chilli and soy dipping sauce
M 16.2 G 19.5

WOOD ROASTED CHICKEN WINGS

lemon, garlic and oregano, served with blue cheese dressing
M 16.2 G 19.5

STEAMED PORK DUMPLINGS (4) **DF**

spiced tomato relish and ginger dipping sauce
M 17.1 G 20.5

CRISPY PARMESAN POLENTA CHIPS **V**

aioli and grated parmesan
M 15.3 G 18.0

WAGYU STEAK SKEWERS (3) **DF GF**

with chimichurri | 90g MB4+
M 18.0 G 21.5

COCONUT KING PRAWNS (4) **DF**

with mango and lime salsa
M 19.8 G 23.5

HAM & CHEESE CROQUETTES (4)

M 16.2 G 19.5

SCORCHED TASMANIAN SALMON **DF GF**

avocado, citrus mayonnaise and pickled fennel
M 16.2 G 19.5

GRILLED HALF SHELL SCALLOPS (4) **DF GF**

prosciutto, garlic and lemon
M 19.8 G 23.5

ALL DAY CAFE & BAR MENU AVAILABLE

WOODFIRE PIZZA

GARLIC PIZZA

confit garlic, provolone and parmesan

M 15.3 **G** 18.0

CLASSIC MARGHERITA **V**

buffalo mozzarella, tomato sauce and basil

M 18.0 **G** 21.5

FOUR CHEESE **V**

provalone, parmesan, fior di latte and a little gorgonzola

M 21.6 **G** 25.5

PEPPERONI

fior di latte, red onion

M 22.5 **G** 26.5

SMOKED HAM & PINEAPPLE

tomato base and provolone

M 22.5 **G** 26.5

MEAT LOVERS

ham, pepperoni, beef sausage, provolone and chilli flakes

M 27.0 **G** 32.0

PROSCIUTTO & ROASTED MUSHROOM

garlic and truffle oil, parmesan

M 27.0 **G** 32.0

VEGETARIAN **V**

roasted tomato, provolone, capsicum, mushroom, olive and confit garlic

M 25.2 **G** 30.0

ROASTED SPICY CHICKEN

capsicum, onion and lemon

M 25.2 **G** 30.0

SUPREME

ham, pepperoni, red onion, fior di latte, mushroom, olives and oregano

M 27.0 **G** 32.0

CAPRICCIOSA

smoked ham, mushrooms, olives, artichokes and anchovies

M 25.2 **G** 30.0

GARLIC PRAWN

marinated garlic prawns, tomato, basil and provolone

M 27.0 **G** 32.0

NUTELLA PIZZA **V**

whipped ricotta and strawberries

M 19.8 **G** 23.5

Gluten-free bases available | 4.0

Not suitable for wheat allergies or coeliacs



SALADS

CLASSIC CAESAR SALAD

cos lettuce, caesar dressing, parmesan, prosciutto, croutons and egg

M 19.8 **G** 23.5

BABY BEET, FRESH FIG & FETTA SALAD **V**

fregola, pomegranate, pecans, witlof and crisp cavolo nero

M 19.8 **G** 23.5

FRESH BURRATA & TOMATO SALAD

with olives, basil, balsamic dressing and toasted sourdough

M 25.0 **G** 29.5

Add Ons

FRESH KING PRAWNS **DF GF**

10.8 13.0

WAGYU STEAK SKEWERS (2) **GF**

9.0 11.0

GRILLED CHICKEN BREAST **DF GF**

10.8 13.0

SALT & PEPPER SQUID **DF**

9.9 12.0



Bistro hours subject to change

LUNCH

Tue - Sun 11:30am - 2:00pm

DINNER

Sun, Tue, Wed & Thur
5:30pm - 8:30pm

Fri & Sat
5:30pm - 9:00pm

MAINS

GRILLED CHICKEN SALTIMBOCCA GF
prosciutto, mushrooms and a sage cream sauce, served with green beans and mashed potato

FREE-RANGE PORK CUTLET (300G) DF GF
roasted potato, fig jam, pea, cauliflower and wilted salad

NSW LAMB RACK GF
slow cooked shoulder, summer vegetables, potato puree and thyme jus

ROASTED CONE BAY BARRAMUNDI GF
fennel potato, orange and spinach salad, roasted garlic emulsion

CRAB SPAGHETTI DF
sauteed crab, roasted tomatoes, white wine and chili flakes

CONFIT DUCK LEG DF
fregola, baby beets, pangritata and wilted cavalo nero

TASMANIAN SALMON & PRAWN COLCANNON GF
prosciutto, cabbage and red wine jus

MISO GLAZED GRILLED EGGPLANT PB
roasted garlic emulsion, orange, spinach and fregola

SIDES & SAUCES

CHIPS DF V PB 9.9 12.0

MASHED POTATO GF V PB 9.0 11.0

MUSHY PEAS GF V PB 9.0 11.0

GARDEN SALAD DF GF V PB 9.0 11.0

SELECTION OF GARDEN VEGETABLES GF V 10.8 13.0

ROASTED CHATS, PARMESAN & SAGE V 10.8 13.0

GRAVY, PEPPERCORN, BÉARNAISE, CHIMICHURRI, DIANNE, RED WINE JUS, MUSHROOM AND SAGE 3.6 4.5

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 13.0

LITTLE STEAK & MASH

100g steak, mashed potato and beans
M 14.4 G 17.0

CHEESEBURGER & CHIPS

beef patty, cheese, tomato sauce
M 10.8 G 13.0

FISH & CHIPS

beer-battered fish and chips with tartar
M 10.8 G 13.0

SPAGHETTI NAPOLITANA

tomato sauce and cheese
M 10.8 G 13.0

STEAKS



SCOTCH FILLET

GF
300g wanderer MB4+
M 51.3 G 60.5

WAGYU FLANK

GF
300g black opal MB6
M 49.4 G 58.5

PREMIUM BEEF EYE FILLET

GF
250g southern grain, 150 day grain-fed black angus MB4+
M 53.2 G 63.0

ADD SAUTÉED GARLIC PRAWNS (5)

M 10.8 G 13.0

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

Our steaks are cooked fresh to order
Please allow up to 30 minutes wait time.

THE CLASSICS

PANKO CRUMBED CHICKEN SCHNITZEL M G
26.6 31.5
with chips, salad and gravy OR swap sides to mash and veg (+\$2)

CHICKEN PARMIGIANA M G
30.6 36.0
with chips and salad OR swap sides to mash and veg (+\$2)

FISH & CHIPS M G
25.2 30.0
beer-battered fish, chips, salad and tartar

FISHERMAN'S BASKET M G
32.4 38.5
beer-battered fish, salt and pepper squid, and coconut prawns with chips and tartar sauce

GRILLED SPICY CHICKEN BURGER M G
21.6 25.5
lettuce, onion, tomato, chili mayonnaise and cheese, with chips

THE COURTS CHEESE & BACON BURGER M G
21.6 25.5
cheese, pickles, onion, mustard and tomato sauce, served with chips

MAKE IT A DOUBLE PATTIE M G
7.7 9.5
second beef patty and double cheese

DESSERTS

SINGLE SCOOP GELATO IN A CONE M G
6.3 7.5
assorted flavours

TWO SCOOP GELATO SUNDAE M G
10.8 13.0
fudge sauce, whipped cream and a cherry on top

SCORCHED LEMON MERINGUE TART M G
14.4 17.0
mango, pomegranate and vanilla

WARM CHOCOLATE FONDANT M G
14.4 17.0
cookies and cream ice cream

VANILLA CRÈME BRÛLÉE GF M G
14.4 17.0
raspberry gelato and fresh fruit



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

ALL DAY CAFE & BAR MENU AVAILABLE





BREAKFAST SAT & SUN 8AM - 11AM

Light Start

	M	G
HAM & CHEESE CROQUETTES (4)	16.2	19.5
TOASTED BANANA BREAD V	8.1	10.0
FRESH FRUIT SALAD DF GF PB	14.4	17.0
SCORCHED FIGS, FREGOLA PUDDING & FIG JAM V	16.2	19.5
GRANOLA CRUNCH V greek yoghurt, fresh fruit and granola	14.4	17.0
PANCAKE STACK V 3 pancakes with maple syrup and whipped butter	14.4	17.0
ADD WHIPPED RICOTTA AND FRESH FRUIT	4.1	5.0

Small Breakfasts

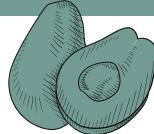
SMALL MEALS IDEAL FOR THE KIDS

HAM & CHEESE TOASTIE
M 7.2 G 8.5

SCRAMBLED EGG ON TOAST V
M 10.8 G 13.0

FRUIT CUP DF GF PB
M 7.2 G 8.5

Handhelds



TOASTED HAM & CHEESE double-smoked ham, fior di latte, provolone and mustard on sourdough	13.5	16.0
BACON & EGG ROLL bacon, fried egg and spinach	14.5	17.5
BREAKFAST BURGER beef patty, bacon, spinach, cheese and egg	18.0	21.5

Eggs & More



THE BASICS V two eggs cooked your way with toasted sourdough	14.4	17.0
SMASHED AVOCADO & POACHED EGGS V two poached eggs, avocado, feta, pickled shallots	20.9	25.0
PROSCIUTTO & SCRAMBLED EGGS two scrambled eggs, ham, tomato and provolone cheese on toasted sourdough	20.9	25.0
EGGS BENEDICT smoked ham, two poached eggs, spinach and hollandaise sauce	23.8	28.0
STEAK & EGGS 200g wagyu flank steak, two fried eggs, spinach and toast	32.3	38.0
EGGS FLORENTINE V wilted spinach, two poached eggs and hollandaise sauce	20.9	25.0
BIG BREAKFAST fried eggs, bacon, wagyu chipolata, hash brown, spinach, mushrooms and toast	27.6	32.5
HASH BROWN / SPINACH	3.6	4.5
BACON / WAGYU SAUSAGE / MUSHROOM	5.4	7.5

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

CLASSIC JUICES AVAILABLE
FRESHLY SQUEEZED OJ - 10.5
KOMBUCHA RANGE BY YINGYANG - 10.5



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

ALL DAY CAFE & BAR MENU AVAILABLE