



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

Please Note: Our pizzas are cooked independently and may not be served at the same time as other menu items

	M	G
GARLIC PIZZA confit garlic, provolone and parmesan	15.3	18.0
CLASSIC MARGHERITA V buffalo mozzarella, tomato sauce and basil	18.0	21.5
FOUR CHEESE V provolone, parmesan, fior di latte and a little gorgonzola	21.6	25.5
PEPPERONI fior di latte, red onion	22.5	26.5
SMOKED HAM & PINEAPPLE tomato base and provolone	22.5	26.5
MEAT LOVERS ham, pepperoni, beef sausage, provolone and chilli flakes	27.0	32.0
PROSCIUTTO & ROASTED MUSHROOM garlic and truffle oil, parmesan	27.0	32.0
VEGETARIAN V roasted tomato, provolone, capsicum, mushroom, olive and confit garlic	25.2	30.0
ROASTED SPICY CHICKEN capsicum, onion and lemon	25.2	30.0
SUPREME ham, pepperoni, red onion, fior di latte, mushroom, olives and oregano	27.0	32.0
CAPRICCIOSA smoked ham, mushrooms, olives, artichokes and anchovies	25.2	30.0
GARLIC PRAWN marinated garlic prawns, tomato, basil and provolone	27.0	32.0
NUTELLA PIZZA V whipped ricotta and strawberries	19.8	23.5

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



SALADS

	M	G
CLASSIC CAESAR SALAD cos lettuce, caesar dressing, parmesan, prosciutto, croutons and egg	19.8	23.5
BABY BEET, FRESH FIG & FETTA SALAD V fregola, pomegranate, pecans, witlof and crisp cavalo nero	19.8	23.5
CRISPY GOATS CHEESE SALAD V fresh apple, spinach, pecans, cranberries and maple dressing	21.0	24.7
<i>Add Ons</i>		
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

	M	G
GRILLED CHICKEN SALTIMBOCCA ^{GF} prosciutto, mushrooms and a sage cream sauce, served with green beans and mashed potato	34.2	40.5
FREE-RANGE PORK CUTLET (300G) ^{DF GF} roasted potato, fig jam, pea, cauliflower and witolof salad	34.2	40.5
NSW LAMB RACK ^{GF} slow cooked shoulder, summer vegetables, potato puree and thyme jus	39.0	45.9
ROASTED CONE BAY BARRAMUNDI ^{GF} fennel potato, orange and spinach salad, roasted garlic emulsion	36.1	42.5
CRAB SPAGHETTI ^{DF} sauteed crab, roasted tomatoes, white wine and chili flakes	33.3	39.5
CONFIT DUCK LEG ^{GF} potato gratin, cavalo nero, glazed heirloom carrots	36.0	42.4
TASMANIAN SALMON & PRAWN COLCANNON ^{GF} prosciutto, cabbage and red wine jus	36.1	42.5
ROASTED PUMPKIN TART ^V rosemary labneh, spinach pomegranate and pecan salad	29.0	34.1

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 12.0 G 14.2

LITTLE STEAK & MASH

^{GF}

100g steak, mashed potato and beans
M 15.5 G 18.2

CHEESEBURGER & CHIPS

beef patty, cheese, tomato sauce
M 12.0 G 14.2

FISH & CHIPS

^{DF}

beer-battered fish and chips with tartar
M 12.0 G 14.2

SPAGHETTI NAPOLITANA

^V

tomato sauce and cheese
M 12.0 G 14.2



STEAKS



SCOTCH FILLET

^{GF}

300g grass-fed 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 grain-fed black angus MB4+
M 53.2 G 63.0

ADD SAUTÉED GARLIC PRAWNS (5)

M 10.8 G 13.0

served with chips & salad plus your choice of sauce, OR swap for vegetables (+\$1) or mashed potato (+\$1)

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

THE CLASSICS

	M	G
PANKO CRUMBED CHICKEN SCHNITZEL with chips, salad and gravy OR swap for vegetables (+\$1) or mashed potato (+\$1)	26.6	31.5
CHICKEN PARMIGIANA with chips and salad OR swap for vegetables (+\$1) or mashed potato (+\$1)	30.6	36.0
FISH & CHIPS beer-battered fish, chips, salad and tartar	25.2	30.0
FISHERMAN'S BASKET beer-battered fish, salt and pepper squid, and coconut prawns with chips and tartar sauce	32.4	38.5
GRILLED SPICY CHICKEN BURGER lettuce, onion, tomato, chili mayonnaise and cheese, with chips	21.6	25.5
THE COURTS CHEESE & BACON BURGER cheese, pickles, onion, mustard and tomato sauce, served with chips	21.6	25.5
MAKE IT A DOUBLE PATTIE second beef pattie and double cheese	7.7	9.5

DESSERTS

	M	G
SINGLE SCOOP GELATO IN A CONE assorted flavours	6.3	7.5
TWO SCOOP GELATO SUNDAE fudge sauce, whipped cream and a cherry on top	10.8	13.0
SCORCHED LEMON MERINGUE TART mango, pomegranate and vanilla	14.4	17.0
WARM CHOCOLATE FONDANT cookies and cream ice cream	14.4	17.0
VANILLA CRÈME BRÛLÉE ^{GF} raspberry gelato and fresh fruit	14.4	17.0



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

ALL DAY CAFE & BAR MENU AVAILABLE

