

THE COURTS

SHARE PLATTERS

JUST A NIBBLE

woodfired bread, prosciutto, olives and whipped straccino cheese
M 42.8 G 50.4

SHARE WITH FRIENDS **M**

panko prawns (4), chicken wings, crispy parmesan polenta chips, salt and pepper squid, ham and cheese croquettes (4)
M 66.0 G 77.6

MIXED ENTREE **M**

panko prawns, ham and cheese croquettes (4), chicken wings, prosciutto, crispy parmesan polenta chips, olives and whipped straccino cheese
M 94.0 G 110.6

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 DF**

with garlic butter
M 13.3 G 15.6

WHIPPED STRACCHINO CHEESE & CRISP SOURDOUGH **V**

tomato and chickpea salsa, pesto oil
M 14.4 G 16.9

SALT & PEPPER SQUID **DF GF A**

citrus mayonnaise, chilli and soy dipping sauce
M 17.5 G 20.6

WOOD ROASTED CHICKEN WINGS

lemon, garlic and oregano, served with blue cheese dressing
M 17.5 G 20.6

STEAMED PORK DUMPLINGS (4) **DF**

spiced tomato relish and ginger dipping sauce
M 18.0 G 21.2

CRISPY PARMESAN POLENTA CHIPS **V**

aioli and grated parmesan
M 16.5 G 19.4

WAGYU STEAK SKEWERS (3) **GF**

with chimichurri | 90g MB4+
M 18.0 G 21.2

PANKO KING PRAWNS (5) **DF I**

sesame, citrus mayo, avocado and chili flakes
M 19.8 G 23.3

HAM & CHEESE CROQUETTES (4)

M 16.2 G 19.1

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, parmesan	16.0	18.8
CLASSIC MARGHERITA V buffalo mozzarella, tomato sauce, basil	18.0	21.2
FRESH BASIL V fresh basil pesto, fior di latte, broccolini, green peas, pine nuts	21.6	25.4
PEPPERONI fior di latte, red onion	22.5	26.5
SMOKED HAM & PINEAPPLE tomato base, provolone	22.5	26.5
MEAT LOVERS ham, pepperoni, beef sausage, provolone, chilli flakes	27.0	31.8
PROSCIUTTO & ROASTED MUSHROOM white base, garlic and truffle oil, parmesan	27.0	31.8
VEGETARIAN V roasted tomato, provolone, capsicum, mushroom, olive, confit garlic	25.2	29.6
ROASTED CHICKEN & MUSHROOM white base, fior di latte, roasted mushroom, toasted pecans, pesto	25.2	29.6
SUPREME ham, pepperoni, red onion, fior di latte, mushroom, olives, oregano	27.0	31.8
CAPRICCIOSA smoked ham, mushrooms, olives, artichokes, anchovies	25.2	29.6
GARLIC PRAWN marinated garlic prawns, tomato, basil, provolone	27.0	31.8
NUTELLA PIZZA V whipped ricotta and strawberries	19.8	23.3

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	20.0	23.5
WARM DUCK & POTATO SALAD baby beets, witlof, orange and truffle dressing	28.0	32.9
CRISPY GOATS CHEESE SALAD V fresh apple, spinach, pecans, cranberries and maple dressing	21.0	24.7
<i>Add Ons</i>		
GRILLED CHICKEN BREAST DF GF	8.0	9.4
SMOKED SALMON	9.0	10.6
WAGYU STEAK SKEWERS (2) GF	9.0	10.6
SALT & PEPPER SQUID DF	10.0	11.8
PANKO PRAWNS (3) DF GF	11.0	12.9



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

SEAFOOD ORIGIN: **A** Australian **I** Imported **M** Mixed

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

MAINS

	M	G
ROASTED CHICKEN BREAST GF parsnip mash, roasted brussel sprouts, smoked speck, mushroom jus	34.0	40.0
FREE-RANGE PORK CUTLET (300G) GF apple and fennel slaw, potato gratin, fig relish	35.0	41.2
GRILLED HARISSA RUBBED NSW LAMB RUMP GF cannellini beans, tomato, olives, broccolini	36.0	42.4
ROASTED SNAPPER FILLET & FRESH PRAWNS GF I fennel, peas, chat potatoes, fennel cream sauce	36.0	42.4
KING PRAWN & SEAFOOD HOTPOT M prawns, squid, mussels and fish in a spicy tomato and white wine broth, served with grilled sourdough	38.0	44.7
BRAISED BEEF CHEEK RISOTTO GF horseradish cream, parmesan, smoked speck, broad beans	34.0	40.0
FRESH HOUSEMADE PUMPKIN & CHEESE AGNOLOTTI V white beans, cavalo nero, pecans, rosemary butter	32.0	37.6

SIDES & SAUCES

CHIPS PB	9.9	11.6
MASHED POTATO GF V	9.0	10.6
MUSHY PEAS GF V	9.0	10.6
GARDEN SALAD GF PB	9.0	10.6
SELECTION OF GARDEN VEGETABLES GF V	10.8	12.7
ROASTED CHATS, PARMESAN & ROSEMARY V	10.8	12.7
GRAVY, PEPPERCORN, BÉARNAISE, CHIMICHURRI, DIANNE, RED WINE JUS, MUSHROOM	3.6	4.2

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 14.1

LITTLE STEAK & MASH

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

CHEESEBURGER & CHIPS

beef patty, cheese, tomato sauce
M 12.0 G 14.1

FISH & CHIPS

fish, chips and tartar
M 12.0 G 14.1

SPAGHETTI NAPOLITANA

tomato sauce and cheese
M 12.0 G 14.1



STEAKS



SCOTCH FILLET

300g MB4+ black angus
M 51.3 G 60.4

WAGYU FLANK

300g black opal MB5
M 49.4 G 58.1

PREMIUM BEEF EYE FILLET

250g 150 day grain-fed black angus
M 53.2 G 62.6

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)	27.0	31.8
CHICKEN PARMIGIANA chicken schnitzel topped with cheese, ham and tomato, served with chips and salad OR swap for vegetables (+\$1) or mashed potato (+\$1)	30.0	35.3
FISH & CHIPS DF M beer-battered fish, chips, salad and tartar sauce	26.0	30.6
FISHERMAN'S BASKET M beer-battered fish, salt and pepper squid, panko prawns with chips and tartar sauce	33.0	38.8
GRILLED SPICY CHICKEN BURGER lettuce, onion, tomato, chili mayonnaise and cheese, with chips	22.0	25.9
THE COURTS CHEESE & BACON BURGER cheese, pickles, onion and burger sauce, served with chips	22.0	25.9
MAKE IT A DOUBLE PATTIE GF second beef pattie and double cheese	8.0	9.4

DESSERTS

	M	G
SINGLE SCOOP GELATO IN A CONE assorted flavours	6.3	7.4
TWO SCOOP GELATO SUNDAE GF fudge sauce, whipped cream and a cherry on top	10.8	12.7
WARM CHOCOLATE FONDANT vienna coffee ice cream, caramel sauce, whipped cream	14.4	16.9
WHITE CHOCOLATE MOUSSE AND POACHED PEAR GF pistachio ice cream, chocolate shavings	14.4	16.9
COCONUT PANNA COTTA GF DF passion fruit sorbet, mandarin, blueberries	14.4	16.9



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

Dishes identified as GF are prepared using ingredients free from gluten. They are made in a facility with gluten containing food items and may contain traces. Please advise our team of any allergies.

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