



BISTRO MENU

M Members

G Guest

STARTERS

GARLIC BREAD
Add cheese • \$3

M **G**

9 10

CHIPS
Served w/ aioli

10 11

BRUSCHETTA
Ricotta & sweet 'n' sour
roasted peppers

15 16

SALT & PEPPER SQUID
Served w/ aioli

19 20

ARANCINI
See specials board

19 20

LAMB CROQUETTES
Fetta, dukkah, tomato chutney

19 21

FRIED PORK SHORT RIBS +
W/ sticky soy dressing

21 22

PIZZA

M **G**

MARGHERITA
Napoli, buffalo mozzarella, basil

23 24

HAWAIIAN
Double smoked ham, cheese,
pineapple

24 25

MEAT DELUXE
Chorizo, pork & fennel sausage,
pulled beef, tomato, shallots,
& BBQ sauce

26 28

LAMB
Pulled lamb, roasted capsicum,
fetta, dukkah, rocket

26 28

THE COURTHOUSE FAVOURITES

M **G**

NACHOS
Black beans, pico de gallo, cheese,
jalapeno salsa, sour cream, guacamole
Add pulled beef • \$6

21 23

BANGERS 'N' MASH
Pork and fennel sausages w/ mash,
peas & gravy

23 25

MUSHROOM RAGOUT
Braised mushrooms, fettuccini,
parmesan, pesto
Add pulled beef • \$6

23 25

EGGPLANT PARMIGIANA
Roasted eggplants, tomato sugo,
parmesan cream sauce, broccolini, rocket

23 25

FISH 'N' CHIPS
Beer battered silver dory /w chips, salad,
tartare & lemon

26 27

LAMB SHANKS
Braised lamb shank, creamy mash,
broccolini, red wine jus

29 31

PORK CUTLET
Bone in pork cutlet, creamy polenta,
braised cabbage, apple chutney

30 32

SALMON
Crispy skin salmon, beetroot risotto, fetta,
walnuts, lemon

32 34



Please inform our staff of any food allergies. Our kitchen is not allergen-free, but we take extra precautions to minimise cross-contamination, using separate utensils and gloves. Our updated menu reflects changes in food labeling compliance, such as Low Gluten instead of Gluten Free to ensure accuracy.

Vegetarian Low Gluten Dairy Free Vegan + Dairy Free or Low Gluten option available



BISTRO MENU

M Members
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BUTCHERS BLOCK

M **G**

Served w/ choice of two sides and a complimentary sauce

CHICKEN SCHNITZEL 25 26
Parmi Topper • \$5
Hawaiian Topper • \$6
Mexican Topper • \$8

PLANT BASED SCHNITZEL 25 26

RUMP STEAK 200g 25 26

CRUMBED LAMB CUTLETS (2) 32 33
Extra cutlet • \$8

PORTERHOUSE STEAK 250g 32 34

SCOTCH FILLET 300g 49 51

BURGERS

M **G**

COURTHOUSE BURGER 22 23
150g beef patty, cheese, mustard, pickles, onion & ketchup

STEAK SANDWICH 28 29
Scotch fillet, mixed leaf, sliced tomato, caramelised onion, cheese, & BBQ sauce

CHICKEN BURGER 24 26
Chicken schnitzel, lettuce, tomato, guacamole, cheese
Add bacon • \$4

KID'S MEAL

M **G**

NUGGETS 15 15
Served w/ chips, salad & tomato sauce

PIZZA 15 15
Ham & pineapple

KIDS BOLOGNESE 15 15
Spaghetti w/ bolognese sauce

SIDES 4
Chips
House salad
Mash
Seasonal vegetables

SAUCES 3
Diane
Gravy
Creamy Garlic
Creamy Mushroom
Creamy Pepper

SALADS

M **G**

ROMAINE SALAD 20 22
Lettuce, egg, herb croutons, parmesan, crispy chorizo & caesar dressing

ROAST BEETROOT SALAD 20 22
Roasted beets, beetroot puree, quinoa, walnuts, mixed leaf, onion, fetta, vinaigrette

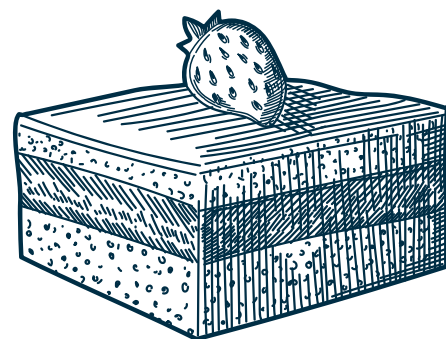
Add Chicken • \$6
Add Schnitzel • \$6

DESSERTS

M **G**

TIRAMISU 14 15
Stout & coffee-soaked lady fingers w/ mascarpone & chocolate

CHEESE CAKE 14 15
Rotating flavours



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