

ENTREES

M • G

GARLIC BREAD V	9	10
add cheese • 2 add cheese and bacon • 4		
BOWL OF CHIPS V DF	10	11
aioli		
WHIPPED BURRATA V	22	23
zucchini, squash, lemon oil, toasted rye sourdough		
PEPPER MAYO TENDERS	20	21
(2 per serve) flatbread		
SALT & PEPPER CALAMARI GF DF	19	21
lime aioli		
PLOUGHMAN'S PLATE	26	28
smoked trout, smoked ham, pickled veg, cornichons, tomato relish, toasted rye sourdough		
BEEF SHORT RIB & CHIVE CROQUETTE	18	21
ranch dressing		
SPICED HUMMUS VG	14	15
pickled veg, flatbread		



BURGERS

M • G

All served with chips. Burger options can be made vegetarian by swapping the protein for a roasted field mushroom.

BACON CHEESEBURGER VO GFO	24	27
150g patty, bacon, cheese, mustard, ketchup, onion, pickles		
STEAK SANDWICH VO GFO	27	29
150g scotch fillet, cheese, lettuce, tomato, beetroot, onion relish, BBQ sauce, aioli		
FRIED CHICKEN BURGER VO GFO	25	27
slaw, corn, salsa, chipotle mayo		
add egg • 3 add pineapple • 3 add gluten free bun • 2		

★ COURTY CLASSICS ★

CRUMB SCHNITZEL	25	27
Choice of 2 sides and sauce make it a parmi • 4		
STICKY BBQ PORK RIBS GF DF		
chips, slaw		
HALF RACK	34	36
FULL RACK	48	51
LEMON & DILL HOKI DF	26	28
chips, slaw, tartare, lemon		
RIGATONI ALLA VODKA V	26	28
basil, parmesan		
MACARONI & CHEESE V	21	24
tomato crumb		
WILD MUSHROOM RISOTTO V GF	26	28
mixed mushroom, walnut		
GRILLED PEACH SALAD GFO	24	26
pumpkin, walnut, rocket, feta		
CAESAR SALAD GFO	21	24
cos lettuce, bacon, pangrattato, parmesan, Caesar dressing		
FATTOUSH SALAD V GFO DFO	22	25
feta, chickpeas, radish, herbs, yoghurt, flatbread		
add poached chicken to any salad • 7		



PIZZA

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MARGHERITA V	22	25
whipped burrata napoli, basil, mozzarella		
ITALIAN SAUSAGE	24	27
fennel, caramelised onion, mozzarella		
PEPPERONI	24	27
hot honey, mozzarella		
ROAST PUMPKIN V	22	25
ricotta, pine nuts, rocket		

WOOD FIRE GRILL

Cooked over coal and hardwood, our wood-fire grill delivers bold charcoal flavour. Our beef is selected from local producers and Australia's best grazing regions, finished with salt and pepper.



250G BLACK ONYX MB2+ RUMP GF DFO	31	33
two sides, one sauce		
250G BLACK ONYX MB2+ FLANK STEAK GF DFO	33	35
<i>(best served medium rare)</i> two sides, one sauce		
300G YARDSTICK MB2+ SCOTCH FILLET GF DFO	51	54
two sides, one sauce		
600G 90 DAY GRASS FED BONE RIB EYE GF DFO	66	68
two sides, one sauce		
300G PORK CUTLET GF DF	35	37
apple chutney, broccolini, Dutch carrots		
GRILLED HARISSA CHICKEN DF	32	34
couscous, sun-dried tomato, tahini yogurt		
LAMB RUMP GF	36	38
<i>(best served medium rare)</i> carrot puree, green beans, zucchini		
SWORDFISH GF	37	39
tomato cream, lemon oil, dressed rocket		

SIDES

SEASONAL SALAD • SEASONAL VEG • DRESSED SLAW • CHIPS • MASH 5 6

to share:

GREEN BEANS V GF DF 15 16
peas, edamame, hazelnuts

FRIED BRUSSELS SPROUTS V GF DF 15 16
sweet chilli, crispy shallots

PUMPKIN WEDGES V GF 15 16
pepitas, goats cheese, caramelised onion

MASHED POTATO V GF 15 16
crack pepper, chives

SAUCES

GRAVY • PEPPER • MUSHROOM • DIANE • CHIMICHURRI • RED WINE JUS 5 6

KIDS MEALS

Includes a free drink

STEAK & CHIPS GF DF 14

KID'S PASTA IN RED SAUCE V DFO 14

FISH & CHIPS DF 14

HEALTH BOX VO GF DF 14
roast pumpkin, chicken tender, cucumber, hummus, seasonal fruit

CHICKEN TENDERS & CHIPS 14

DESSERT

M • G

LAMINGTON & VANILLA ICE CREAM 12 14

TIRAMISU 12 14