Chef's SELECTION

	Member	Guest
WHIPPED CHICKPEA HUMMUS (VG) (LGO) (DF) sumac onions, olive oil, flatbread	18	**19**
HOUSE-SMOKED SALMON RILLETTE (LGO) (A) crème fraîche, chives, pickles, flatbread	26	**27**
HOUSE-MADE RICOTTA GNOCCHI braised beef, parmesan, chives	36	**38**
500G SLOW-COOKED PORK BELLY (LG) (DF) wood-fired apple sauce, rosemary & garlic potatoes, honey carrots, crackling	68	**74**
WHOLE OVEN-BAKED SNAPPER (LG) (I) blistered cherry tomato butter, shallot, popped capers	44	**46**
POTATO SALAD (LG) (DF) fried bacon, aioli, crispy onions	14	**16**
SUMMER PAVLOVA (V) (LG) (DFO) mixed berry compote, chantilly cream, mint	13	**14**

MEMBER PRICING • **GUEST PRICING**

V: Vegetarian, VO: Vegetarian Option, VG: Vegan, VGO: Vegan Option, LG: Low Gluten, LGO: Low Gluten Option, DF: Dairy Free, DFO: Dairy Free Option, CN: Contains Nuts | Seafood Origin: A: Australian, I: Imported, M: Mixed (imported and Australian)

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 labelling compliance, such as Low Gluten instead of Gluten Free to ensure accuracy.

FLATBREADS

	Member	Guest
HERBED GARLIC BUTTER & SEA SALT	9	**10**
MOZZARELLA & CONFIT GARLIC	12	**13**
PERI PERI CHICKEN, CHERRY TOMATO & MOZZARELLA	13	**14**
CARAMELISED ONION, FETA & ROCKET	12	**13**
BIG MAC pickle, ground beef & special sauce	13	**14**

STARTERS

	Member	Guest
MIXED MARINATED OLIVES (V) (LGO) (DF) balsamic glaze, crostini	11	**12**
WHIPPED CHICKPEA HUMMUS (VG) (LGO) (DF) sumac onions, olive oil, flatbread	18	**19**
FRIED CALAMARI (LG) (DF) (I) lemon, herbed honey, aioli	24	**25**
MARINATED FETA (V) (LG) cucumber, olive, Guyra tomatoes, oregano, olive oil	23	**24**
HOUSE-SMOKED SALMON RILLETTE (LGO) (A) crème fraîche, chives, pickles, flatbread	26	**27**
SEARED YELLOWFIN TUNA (LG) (DF) (I) sesame-crusted tuna, smashed summer cucumbers, soy	25	**26**
CLASSIC ANGUS STEAK TARTARE (LGO) cornichon, Dijon, chives, eschalot, egg yolk, parmesan, flatbread	24	**25**
FISH FINGER SLIDERS (2) (DFO) 2 fish finger sliders, sambal aioli, gem lettuce, cheese	24	**25**
BOWL OF CHIPS (LG) (DF) aioli	11	**12**

AMONGST FRIENDS

please allow at least 30 minutes preparation time | recommended to share between 2 – 4 people

	Member	Guest
SLOW-COOKED LAMB SHOULDER (DF) salsa verde, herbed couscous, sun-dried tomato salad	80	**86**
WHOLE GRILLED PERI PERI CHICKEN (LGO) (DF) wood-fired grilled chicken, garlic toum, pickled onions, hummus, flatbread	68	**74**
500g SLOW-COOKED PORK BELLY (LG) (DF) wood-fired apple sauce, rosemary & garlic potatoes, honey carrots, crackling	68	**74**

COURTY Classics

	Member	Guest
CRUMBED CHICKEN SCHNITZEL choice of two sides & sauce	25	**27**
CRUMBED CHICKEN PARMIGIANA choice of two sides & sauce	29	**31**
LEMON & DILL BATTERED HOKI (DF) (I) chips, salad, tartare, lemon	26	**28**
WAGYU BACON CHEESEBURGER (LGO) (DFO) 150g Olive Grove Wagyu patty, bacon, cheese, pickle, onion, ketchup, and mustard **add egg · $3**	25	**27**
GRILLED PERI PERI CHICKEN BURGER (LGO) (DFO) shredded cos, roasted garlic aioli, tomato, sliced jalapeños, cheese **add bacon · $4 | add egg · $3**	25	**27**
CLASSIC CAESAR (VO) (LGO) (DFO) cos lettuce, bacon, pangrattato, croutons, parmesan, Caesar dressing **add grilled chicken · 7**	22	**24**
SCOTCH FILLET STEAK SANDWICH (LGO) (DFO) aioli, cheese, beetroot relish, rocket, caramelised onion, stone-baked ciabatta	30	**32**

MAINS

	Member	Guest
SLOW-COOKED BEEF & COCONUT CURRY (LGO) fragrant jasmine rice, chilli, roti	32	**34**
HOUSE-MADE RICOTTA GNOCCHI braised beef, parmesan, chives	36	**38**
PAN-FRIED BARRAMUNDI (LG) (DFO) (A) grilled sugarloaf cabbage, lemon butter sauce	36	**38**
SPRING PEA ORECCHIETTE PASTA (V) (DFO) (CN) basil pesto, spring peas, ricotta, lemon	30	**32**
SALT-BAKED BEETROOT & WALNUT SALAD (VG) (CN) roasted walnut, quinoa, rocket, balsamic	24	**26**
WHOLE OVEN-BAKED SNAPPER (LG) (I) blistered cherry tomato butter, shallot, popped capers	44	**46**

COAL FIRED

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

	Member	Guest
250g ANGUS RESERVE MSA MB2+ RUMP | *Wingham, NSW* **(LG) (DF)** choice of chips & salad or mash & seasonal veg, one sauce	31	**33**
300g BINDAREE MSA MB2+ 60-DAY GRAIN-FED SIRLOIN *Byron Hinterland, NSW* **(LG) (DF)** choice of chips & salad or mash & seasonal veg, one sauce	44	**46**
KIDMAN SIRLOIN MB4–5 *Durham Downs, QLD* **(LG) (DF)** choice of chips & salad or mash & seasonal veg, one sauce	70	**72**
300g FIVE FOUNDERS SCOTCH FILLET MB2+ *Darling Downs, QLD* **(LG) (DF)** choice of chips & salad or mash & seasonal veg, one sauce	52	**54**
RIVERINA LAMB SKEWERS (LG) cauliflower purée, roasted cauliflower, tahini dressing, shallot	34	**36**

KIDS Menu

	Member	Guest
KIDS PASTA (LG) creamy bacon sauce or red sauce	14	**15**
FISH & CHIPS (DFO) tartare	14	**15**
KIDS CHICKEN & RICE (DF) poached chicken, jasmine rice, broccoli, soy sauce glaze	14	**15**
CHICKEN TENDERS & CHIPS (LG) (DF) tomato sauce	14	**15**

All kids' meals include kids' juice & an ice cream cup

SWEET TREATS

	Member	Guest
STRAWBERRY PARFAIT (V) (LG) fresh strawberry, meringue	13	**14**
SUMMER PAVLOVA (V) (LG) (DFO) mixed berry compote, chantilly cream, mint	13	**14**
STICKY DATE PUDDING butterscotch, whipped vanilla double cream	13	**14**

MEMBERS LUNCH MENU

CRUMBED CHICKEN SCHNITZEL 18
choice of two sides & sauce

LEMON & DILL BATTERED HOKI 18
chips, salad, tartare, lemon

BACON CHEESEBURGER 18
150g Olive Grove Wagyu patty, bacon, cheese, pickle, onion, ketchup, mustard, chips

CLASSIC CAESAR SALAD 18
cos lettuce, bacon, pangrattato, croutons, parmesan, Caesar dressing
add grilled chicken · 7

250g RUMP 20
chips, baby gem salad, choice of one sauce

SOMETHING EXTRA

	Member	Guest
SHAVED ZUCCHINI SALAD (V) (LG) (DFO) (CN) marinated feta, almonds, lemon oil	14	**16**
POTATO SALAD (LG) (DF) fried bacon, aioli, crispy onions	14	**16**
BUTTERED MASHED POTATOES (V) (LG) chives	14	**16**
BLANCHED GREEN BEANS (V) (LG) (DFO) (CN) garlic butter, macadamias	14	**16**

SIDES

	Member	Guest
SEASONAL SALAD	5	**6**
SEASONAL VEG	5	**6**
DRESSED SLAW	5	**6**
CHIPS	5	**6**
MASH	5	**6**

SAUCES 3 | 4

PEPPERCORN (LG)
MIXED MUSHROOM (LG)
LEMON BUTTER SAUCE (V) (LG)
CAFÉ DE PARIS BUTTER (V) (LG)
BUTTER CHICKEN SAUCE (V) (LG)
CLASSIC GRAVY (LG)
RED WINE JUS (LG) (DF)
DIANE (LG)
SALSA VERDE (V) (LG) (DF)
JAPANESE CURRY (V) (DF)

MEMBER PRICING • **GUEST PRICING**