



EXPRESS LUNCH

Weekday Lunches, 12-3pm
\$31.99 pp

includes complimentary drink
pot of great northern / carlton draught,
glass of house red / white,
soft drink.

Mains

Chicken Parma
Fried Fish & Chips (df)
Salt & Pepper Calamari (gf,df)
Tofu (v, vn,df)
Portobello Mushrooms
(v, vn, gf, df)

Burgers

Beef Brisket Burger
Mexican Chicken Burger
Sticky BBQ Pork belly Burger

Pizza

Tandoori Chicken
Peri Peri Chicken
Prosciutto
Mexicana
Pepperoni
Aussie

Pans

Prawns and Calamari Spaghetti
Spaghetti Bolognese
Paella (gf,df)
Gnocchi Carbonara
Tuscan Chicken Gnocchi
Spinach and Ricotta Ravioli (v)
Vegetarian Risotto (gf)
Butter Chicken

Salads

Grilled Moroccan Chicken (gf, df)
Calamari salad (gf,df)
Pumpkin & Goat's fetta salad (v)

Pizza

Courthouse 4 Cheese Garlic
Bolognese
Americana
Margherita
Tropicana
Garden veg

(v) vegetarian, (vn) vegan, (gf) gluten-free, (df) dairy-free.

1.2% card transaction surcharges apply. a 15% surcharge is added on holidays.
please inform us of any food allergies. while we strive to accommodate dietary needs, our dishes are prepared in a centralized kitchen handling nuts, fish, dairy, and other allergens. we cannot guarantee that our food is completely free from all allergens.



STARTERS

Cheesy Turkish Garlic Bread

\$13.50

Bruschetta (v)

toasted french baguettes topped with chunky tomato salsa and fresh basil finished with shaved parmesan and balsamic reduction. \$13.50

Pan Seared Scallops

served on a bed of puff pastry with garlic aioli and finished with caviar. \$17.90

Arancini Balls

chorizo, cheese, corn & peas italian rice balls that are stuffed, coated with breadcrumbs and deep fried served with tomato relish. \$14.90

Crispy Cauliflower Bites (v, vn, df)

deep-fried cauliflower tossed in sweet and spicy sauce. \$14.90

Trio Dips (v)

with crunchy bread, beetroot tzatziki, chick pea hummus, spicy capsicum. \$14.90

Garlic Thyme Prawns (gf, df)

pan fried tiger prawns served with rocket walnut salad with aioli. \$16.90

Prosciutto Chicken (gf, df)

grilled chicken tenderloins wrap with prosciutto served with leafy salad & tomato relish. \$16.50

Salt & Pepper Squid (gf, df)

lightly seasoned calamari, dusted & fried. served with leafy salad & aioli. \$14.90

SIDES

Chips

with tomato sauce. 10.50

Loaded Chips

with bacon, cheese and tomato sauce. 13.50

Potato Wedges

with sour cream and sweet chilli sauce. 14.90

Bowl Of Vegetables

13.50

Side Salad

10.00

Potato Mash

10.00

Bowl Of Rice

7.00

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MAINS

Chicken Parma

home crumbed chicken schnitzel topped with a slice of ham neapolitan sauce & melted cheese served with chips and salad. \$29.90

Chicken Mignon (gf)

chicken breast wrapped with a rash of bacon, pan fried served with silky mash potato and creamy basil pesto sauce. \$34.90

Pan Fried Salmon (gf)

serve on a bed of creamy scallop potato, wilted spinach topped up with hollandaise sauce. \$39.90

Seafood Platter (df)

grilled tiger prawns, salt & paper calamari, beer bated fish served with chips, salad & tartare sauce. \$33.90

Fried Fish & Chips (df)

beer batter flathead fillets served with chips, salad and tartare sauce. \$27.90

Salt & Pepper Calamari (gf, df)

lightly seasoned calamari, dusted & fried. served with chips, salad & aioli. \$29.90

Slow Roasted Pork Belly (gf)

pork belly infused with fennel and slow roasted. served on creamy scallop potato and topped with apple chutney. \$39.90

Beef Brisket (gf)

slow cooked chipotle bbq beef brisket served on creamy scallop potato and vegetables \$39.90

Lamb Shank (gf)

braised lamb shank in tomato red wine jus, served with silky mash potato & vegetables. \$39.90

Porterhouse Steak (350g) (gf)

cooked to your liking with mash potato and vegetables. \$43.90

Tofu (v, vn, df)

lightly seasoned tofu dusted & fried. served with korean style sweet and spicy glaze, steam rice and vegetables \$29.90

Portobello Mushrooms (v, vn, df)

grilled portobello mushroom steaks served with potato wedges & vegetables finished with chimichurri \$29.90

SAUCES

Gravy 1.9 || Mushroom Gravy, Pepper Gravy, Red Wine Jus, Garlic Butter 2.5

Creamy Garlic Sauce 2.5 || Tomato 1 || Garlic Aioli 1.9

Surf And Turf With 3 Prawns 12

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PANS

Prawns And Calamari Spaghetti

olive oil base juicy tiger prawns & strips of calamari, pan-fried with chilli, garlic, onion and semi dried tomatoes finished with rocket leaves \$32.90

Spaghetti Marinara

fresh seafood, onion, garlic, olives, semidried tomato in a sauce of your liking
olive oil (df), tomato (df) or creamy sauce \$36.90

Gnocchi Carbonara

tender chicken breast pieces, bacon and onion, pan fried with little garlic, finished with cream and shaved parmesan. \$27.90

Spaghetti Bolognese

spaghetti pasta mixed through beef bolognese topped up with parmesan cheese. \$29.90

Tuscan Chicken Gnocchi

in a creamy basil-tomato sauce with onion, garlic, chicken and spinach topped with almond flakes and parmesan. \$29.90

Spinach And Ricotta Ravioli (v)

in a creamy basil, onion, garlic semi dried tomato topped with walnut & parmesan. \$27.90

Chicken, Chorizo And Mushroom Risotto (gf)

onion, garlic, chicken, chorizo, mushroom, simmered through chicken stock and cream finished with arborio rice, baby spinach & parmesan. \$29.90

Paella (gf, df)

chicken breast pieces, spanish chorizo and pan fried with onion, garlic, capsicum & peas then simmered through saffron infused stock with arborio rice. \$30.50

Vegetarian Risotto (gf)

onion, garlic, capsicum, mushroom, semidried tomato, simmered through vegetable stock and cream with arborio rice, finished with baby spinach & parmesan. \$27.90

Creamy Garlic Prawns (gf)

large tiger prawns, pan-fried with onion & garlic, finished with creamy white wine sauce. served with basmati rice and salad. \$36.90

Butter Chicken

tender boneless chicken roasted then finished in the pan with a subtly flavoured blend of fenugreek, tomato and cream, served with rice and naan bread. \$32.90

Prawn Korma

tiger prawns cooked through onion, tomato, ginger, garlic and cashew nut gravy with hint of rose served with basmati rice and naan bread. \$36.90

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PIZZA

Courthouse 4 Cheese Garlic

garlic infused base, topped with mozzarella, bocconcini cheese, ricotta, shaved parmesan and italian herbs \$25.90

Tandoori Chicken

tandoori marinated chicken pieces, diced tomato, spanish onion, spinach, creamy tomato sauce base, sprinkled with chilli flakes, garnished with fresh coriander and accompanied with garlic sauce. \$27.90

Peri Peri Chicken

tomato & peri peri sauce, dice tomato, red onion, green capsicum, cheese, chicken topped with swirl of peri peri sauce. \$25.90

Garlic Prawns

spanish onion, bocconcini, garlic prawns on a tomato base, garnish with fresh herbs and a lemon wedge. \$29.90

Bbq Meat Lover

smoked ham, pepperoni, italian sausage, house cooked chicken and bacon on a bbq base \$29.90

Garden Veg

tomato, cheese, capsicum. spanish onion, olives, mushroom and pineapple \$22.90

Prosciutto

tomato, cheese, oregano, prosciutto & rocket \$27.50

Margherita

tomato, mozzarella cheese, basil, bocconcini \$21.50

Pepperoni

tomato, pepperoni, cheese \$22.90

Tropicana

tomato, cheese, ham, pineapple \$22.90

Aussie

tomato, cheese, ham & egg \$22.90

Mexicana

tomato, cheese, ham, capsicum, hot salami, beef & chilli \$24.90

Americana

tomato, chicken, cheese, capsicum, spanish onion, american mustard \$24.90

Bolognese

tomato, cheese, ham, fresh bolognese sauce \$23.90

(all the pizzas can be done gluten free)

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BURGERS

Beef Brisket Burger

with chipotle mayo slaw, tomato, jalapeno, cheese, chipotle BBQ and served with chips \$25.90

Mexican Chicken Burger

Marinated and grilled chicken breast, infused with in-house spice blend, slaw, tomato, jalapeno, cheese slice & chipotle mayo served with chips. \$24.90

Sticky Bbq Pork Belly Burger

slaw with sriracha aioli, tomato, pickled apple and served with chips \$25.90

SALADS

Grilled Moroccan Chicken (gf, df)

marinated grilled chicken tenderloin comes on bed of mesclun leaves, dried apricot, dried cranberries, pepitas seeds, ricotta cheese, spanish onion, cucumber, olives & cherry tomatoes mix through honey mustard dressing. \$28.50

Calamari Salad (gf, df)

salt & pepper cotted deep-fried calamari mix with sliced chinese cabbage, red cabbage, spanish onion, julienne carrots, cucumber, cherry tomatoes, peanuts through thai sweet chilli & coriander dressing. \$29.50

Pumpkin & Goat's Fetta Salad (v, gf)

roasted butternut pumpkin, spinach leaves, spanish onion, roasted pinenuts & marinated goat's feta cheese mix through mix through honey balsamic vinaigrette dressing. \$26.90

Garden Salad

mix lettuce, spanish onion, julienne carrots, cucumber, cherry tomatoes mix through honey mustard dressing. \$16 (**add grilled prawns** +\$10 or **add chicken** +\$10)

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DESSERT

Chocolate Tart

served with whipped cream & chocolate ganache \$15.90

Apple Pie

flaky, buttery crust, tart-sweet apple with cinnamon aroma served with vanilla ice-cream \$15.90

Churros

homemade churros served with warm chocolate and caramel sauce.\$12.50

Sundae (gf)

bowl of ice cream topped with berry sauce, chocolate ganache, caramel and nuts \$14.90

Affogato

ice cream, double espresso and your choice of liqueur. \$18.90

baileys, frangelico, amaretto or kahlua

Pedro Ximénez Sherry

8.00

Coffee

latte ,cappuccino, flat white, long black (mug) \$6

hot chocolate, chai spiced, chai vanilla (mug) \$6.5

mocha, dirty chai (mug) \$7

short black, short mac, piccolo latte \$4

double espresso, long mac \$5

iced coffee, iced chocolate (with ice cream) \$10

baby chino \$3

Tea

english breakfast, earl grey

lemongrass & ginger, chamomile, peppermint, green

\$5

Milkshakes

chocolate / strawberry

\$10

Syrups

Vanilla, Caramel, Hazelnut

50c

Milk options

Soy, Oat, Almond, Lactose Free

50c

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WINES

Sparkling

	150 ml	250 ml	bottle
Francesco Prosecco, King Valley VIC	10		45
Which Way is Up Blanc de Blanc, South Australia			50
Gallagher Duet, Canberra ACT			60
Pirramimma Sparkling Shiraz, McLaren Vale SA			55
Pierre Gimmonnet & Fills Cuvee Cuis 1er Blanc de Blanc, Champagne France			130

White

The Willows Riesling, Barossa Valley SA			50
Gilded Lilly Sauvignon Blanc, McLaren Vale SA	10	15	45
Mission Estate Sauvignon Blanc, Marlborough NZ			55
Pig in the House Sauvignon Blanc, Central Ranges NSW (organic)			55
Krystallo Estate Vermentino, Lake Nillahcootie VIC			55
Which Way Is Up Pinot Gris, Mt Benson SA	10	15	45
Bellvale Pinot Gris, Gippsland VIC			60
Byron and Harold Chardonnay, Great Southern WA	10	15	45
Pirramimma French Oak Chardonnay, Adelaide Hills / McLaren Vale SA			60
Driftwood Single Site Chardonnay, Margaret River WA			90
Francesco Moscato, King Valley VIC	10	15	45

Rose

Allandale Rose, Hilltops NSW			55
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WINES

Pinot Noir and Lighter Reds

	150 ml	250 ml	bottle
Pirramimma Pinot Noir, McLaren Vale SA	12	16	55
Mission Estate Reserve Pinot Noir, Central Otago NZ			75
Gallagher Merlot, Canberra ACT			60
Krystallo Estate Sangiovese, Lake Nillahcootie Vic			55

Red Blends

The Bandit Shiraz Cabernet, Coonawarra SA			50
Pirramimma Stocks Hill GSM, McLaren Vale SA			55
Brands Night Owl Shiraz Malbec, Coonawarra SA			65
Henschke Euphorium, Barossa Valley SA			130
Pirramimma ACJ Blend, McLaren Vale SA			95

Shiraz

Byron and Harold Shiraz, Great Southern WA			50
The Natural Wine Co. Shiraz, Central Ranges NSW (organic)			50
Glenburn Grampians Shiraz, Grampians VIC	12	16	55
The Willows Shiraz, Barossa Valley SA			65
Narkoojee Francis Road Shiraz, Gippsland VIC			70
Allandale Grandfather Shiraz, Hilltops NSW			85
Pirramimma Ironstone Shiraz, McLaren Vale SA			90
The Willows Bonesetter Shiraz, Barossa Valley SA			95

Cabernet Sauvignon

Byron and Harold Cabernet Sauvignon, Great Southern WA	12	16	50
Driftwood Artifacts Cabernet Sauvignon, Margaret River WA			65
Jim Brand 'Silent Partner' Cabernet Sauvignon, Coonawarra SA			90
Allandale Winemakers Res Cabernet Sauvignon, Mudgee NSW			95



COCKTAILS

Alcoholic Slushy	Fruit Tingle or Mango	12
Spritz	Aperol, Hugo or Limencello	17
Mojito	rum, mint, lime and soda.	19
Tommy's Margarita	blanco tequila, agave, lime and salt	19
Moscow Mule	vodka, mint, lime, angostura and ginger beer.	19
Old Fashioned	whiskey, angostura aromatic bitters and sugar	19
Manhattan	rye whiskey, sweet vermouth and aromatic bitters	19
Negroni	Bombay Sapphire, Dolin rouge, Campari	19
Martini	bombay sapphire or Nuve vodka, vermouth and orange bitters	19
Espresso Martini	vodka, kahlua, espresso and cocoa bitters	19
Pornstar Martini	vanilla vodka, passoa and passionfruit puree and syrup	19
French Martini	vodka, chambord, pineapple and raspberry	19
Sex on the beach	vodka, peach schnapps, pineapple and cranberry.	17
Long Island Iced Tea	light rum, vodka, tequila, triple sec, gin, lemon and soda	23

MOCKTAILS

Virgin Mojito	Lime, mint, sugar and soda.	12
Virgin French Martini	Raspberry and pineapple	12
Shirley Temple	Lime, Orange, Squash and grenadine	12

Want any specials? Just ask!!



DRINKS

On Tap	Pot	Schooner	Pint	Jug
Carlton Draught	6.9	9.9	12.9	24.9
Great Northern	6.9	9.9	12.9	24.9
Hard Rated (solo)	7.9	10.9	13.9	25.9
James Squire 150 lashes	7.9	10.9	13.9	25.9

Beers

Kosciuszko Pale Ale	12
Stone & Wood Pacific Ale	12
Balter Hazy IPA	13
James Squire Ginger Beer	12
Asahi Super Dry	10
Corona Extra	10
Peroni Nastro	10
Budweiser	10
Carlton Dry	10
Coopers Light	10

Single Malt

Macallan 12	28
Talisker 10	19
Glenmorangie 10	18

Ciders

Wild Dog Apple	10
Somersby Pear	10

Vodka

Nuvé	10
Grey Goose	14

Gin

Bombay Sapphire	12
Dingle Bay	15

Tequila

Omleca Altos Plata	13
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Cognac

H by Hine VSOP	13
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Whiskey

Johnnie Walker Black	12
Gentleman Jack	15
Jack Daniels	12
Woodford Reserve	15
Wild Turkey	12
Jameson Irish	12
Jim Beam	12
Canadian Club	12

Rum

Bacardi	10
Bundaberg	10
Captain Morgan	10
Kraken	15

Soft Drinks and juices

5.5

Lemon, lime and bitters

Soda Water	Tonic Water	Ginger Ale	Lemonade
Pepsi	Pepsi Max	Raspberry	Lemon Squash
Cranberry	Apple	Orange	Pineapple

Soft drink jug 20 Spakling water 12



COURT HOUSE

restaurant

KIDS MENU 12.50



CHICKEN NUGGETS AND CHIPS

Crumbed Chicken Served With Chips And Tomato Sauce

FISH AND CHIPS

Batter Flathead Fillets Served With Chips And Tartare Sauce.

SPAGHETTI CARBONARA

Bacon And Onion, Pan-Fried With A Little Garlic, Finished With Cream And Shaved Parmesan

SPAGHETTI BOLOGNESE

spaghetti pasta mixed through beef bolognese topped up with parmesan cheese.

RISOTTO

Chicken, Mushroom, Garlic And Parmesan Cheese

MARGHERITA PIZZA

Tomato, Cheese, Basil

HAWAIIAN PIZZA

Tomato, Cheese, Ham, Pineapple

PEPPERONI PIZZA

Tomato, Pepperoni, Cheese, Basil

BBQ CHICKEN

Bbq Sauce, Chicken, Cheese

DESSERT \$7.5

Ice Cream Or Sorbet With Topping (Chocolate Or Strawberry Or Caramel)

Under 12 years only.

