



COURTYARD
RESTAURANT

GRAZING SHARED PLATES

GARLIC BREAD **V**

Classic Tuscan style flatbread smothered with garlic butter

M \$6

G \$7

ROASTED CAULIFLOWER BRUSCHETTA **V**

Saffron roast cauliflower, pumpkin, hummus, arugula, cucumber yoghurt and pistachio dukkha

M \$13

G \$15

SOUP OF THE DAY **GFO**

Please refer to specials board

M \$9

G \$10

CHARCUTERIE BOARD

Showcasing a fine selection of local and imported meats, terrine and cheeses balanced with sweet fruit and chargrilled veggies served with crusty bread

M \$29

G \$31

MEZZE PIATO **V**

Beetroot and fetta dip, fried chickpea hummus, marinated olives, falafel, dolmades, and grilled sour dough

M \$22

G \$24

SALT & PEPPER

M \$18

DUSTED FRIED SQUID

Complimented by preserve lemon aioli

G \$20

AUSTRALIAN CHILLED

M \$24

KING PRAWNS

G \$26

1/2kg Bucket of Australian chilled king prawns complimented with tomato and lime mayonnaise

FRESH SYDNEY

M \$24

ROCK OYSTERS, CHOICE OF THE FOLLOWING (6)

G \$26

- Natural with fresh citrus
- Spicy tomato
- Picked cucumber and black caviar
- Ponzu dressing and miso kewpie mayo

CHICKEN & VEGETABLE

M \$14

SPRING ROLLS (4)

G \$16

Fried to golden brown served with sweet and tangy plum dipping sauce

SAFFRON &

M \$14

MANCHEGO ARANCINI **V**

G \$16

Served on sweet basil and tomato sugo

BOWL OF CHIPS

M \$8

WITH GARLIC AIOLI **V**

G \$9

HEALTHY SALAD OPTIONS

POWER BOWL **V GF**

Brown rice, quinoa, broccoli, spinach, avocado, beetroot, pomegranate, toasted seeds, soft boiled egg and chimichurri dressing

M \$20

G \$22

HOT SMOKED SALMON & AVOCADO **GF**

Select cos, brown rice, avocado, red cabbage slaw, broccoli, tahini dressing, sprinkling of za'atar, toasted grains and nuts

M \$22

G \$24

ROAST BUTTERNUT PUMPKIN **V GF**

Picked beetroot, marinated fetta, spanish onion, red quinoa, cos lettuce and toasted almonds with honey mustard dressing

M \$19

G \$21

CLASSIC CHICKEN CAESAR **GFO**

Bacon, soft boiled egg, parmesan, croutons, anchovy and our own housemade caesar dressing

M \$21

G \$23

TRADITIONAL GREEK **V GF**

Vine ripened tomatoes, cucumber, peppers, house marinated fetta, olives and lemon oregano dressing

M \$18

G \$20

ADD TO YOUR SALAD:

Marinated chicken breast
M \$7 G \$8

Hot smoked salmon
M \$7 G \$8

Grilled marinated lamb skewer (1)
M \$7 G \$8

King prawns (5)
M \$8 G \$9

Boiled egg (1)
M \$2 G \$3

Avocado
M \$4 G \$5

CLASSIC FAVOURITES

CHICKEN SCALOPINI **GF**

Pan fried chicken fillets with hand selected mixed mushrooms, cream reduction, baby spinach served on mash potato and buttered beans

M \$27
G \$29

COURTYARD BURGER

200g wagyu beef pattie, smoked bacon, melted cheese, butter lettuce, tomato, red onion, housemade ranch sauce on a soft milk bun, served with crunchy fries

M \$22
G \$24

BUTTER CHICKEN

This classic Indian famous dish is rich in flavour, mild spiced and tantalising aromas, served with steamed rice, pappadum and mango chutney

M \$24
G \$26

FALAFEL BURGER **V**

Falafel, butter lettuce, tomato, red onion, beetroot hummus, tzatziki on a soft milk bun served with crunchy fries

M \$20
G \$22

LAMB SOUVLAKI **GFO**

Marinated lamb skewers (3) accompanied with grilled flat bread, chips, tzatziki and a Greek salad

M \$27
G \$29

ROAST CARVERY **GFO**

Slow cooked Australian premium quality meats with seasonal vegetables and trimmings
Please see specials board for today's roast

M \$22
G \$24

WAGYU BEEF POT PIE

Braised wagyu beef with brown butter, shallots, port and swiss brown mushrooms served with potato mash and peas

M \$26
G \$28

PRAWN LAKSA

King prawns and rice noodles in a spicy lemongrass coconut broth with tofu, broccoli, beansprouts and shallots

M \$23
G \$25

KIDS MENU

FISH & CHIPS

Tomato sauce

M \$12
G \$14

NONNA'S

HOUSEMADE BOLOGNAISE

M \$12
G \$14

DINOSAUR CHICKEN NUGGETS & CHIPS

Tomato sauce

M \$12
G \$14

GRILLED CHICKEN WITH STEAMED VEGGIES **GF**

M \$12
G \$14

CHEESE BURGER & CHIPS

Tomato sauce

M \$12
G \$14

For children twelve years and under.
All kids meals served with icecream.

THE CHICKEN SCHNITZEL STAPLE

All chicken schnitzels served with chips and house salad

CLASSIC

300g chicken schnitzel with a side of gravy

M \$19

G \$21

BOSCAIOLA

Smoked bacon, mushrooms, shallots and cream

M \$22

G \$24

PARMIGIANA

Tomato sugo, basil and mozzarella

M \$22

G \$24

HAWAIIAN

Pineapple, ham, Napoli sauce and mozzarella

M \$22

G \$24

AVOCADO

Guacamole, bacon and mozzarella

M \$23

G \$25

FRESH FROM THE MARKET

FISH 'N' CHIPS

House battered market fish fillet served with salad, chips and classic tartare

M \$23

G \$25

MISO GLAZED SALMON FILLET GFO

Served with jasmine rice, sesame and teriyaki steamed greens

M \$32

G \$34

FRESH BARRAMUNDI FILLET GF

Grilled Cone Bay barramundi fillet, truffle scented potato puree, buttered green beans, heirloom tomato and radish salad

M \$32

G \$34

SALT & PEPPER CALAMARI

Flash fried and served with house salad, chips and preserve lemon aioli

M \$29

G \$31

CHAR CHAR CHAR

All steaks and chicken served with your choice of sauce, chips & house salad or potato mash and seasonal vegetables

SIRLOIN 250G GFO

\$33/\$35

SCOTCH FILLET STEAK 300G GFO

\$39/\$41

PRIME RUMP STEAK 400G GFO

\$27/\$29

MARINATED GRILLED CHICKEN BREAST GFO

\$27/\$29

CHICKEN, BACON & PRAWNS GFO

\$33/\$35

ADD TO YOUR MEAL

SURF & TURF GFO

\$16/\$18

Make your meal a Surf & Turf by adding half a Moreton Bay bug to your meal

EXTRA SAUCE

\$2/\$3

Sherry cream mushroom, Béarnaise, Tri colour peppercorn sauce, Demi glaze

SALMON LINGUINE

Linguini tossed with hot smoked salmon, leek, white wine, touch of cream, chilli and shaved grana padano

M \$30

G \$32

NONA'S BOLOGNAISE

Slow cooked wagyu bolognese, fresh basil and shaved parmesan

M \$24

G \$26

BEETROOT & FETTA RAVIOLI V

Roast butter nut pumpkin, beetroot, cherry tomato, peas, fetta, pine nuts, rocket with white wine and truffle butter sauce

M \$27

G \$29

RISOTTO CHILLI

M \$30

PRAWN & CHORIZO

G \$32

Braised chorizo and prawns sautéed with chilli, garlic, zucchini, basil and cherry tomato combined with arborio rice

CHICKEN BOSCAIOLA

Pan fried tender chicken with smoked bacon, mushrooms, shallots and white wine crème reduction

M \$25

G \$27

WILD MUSHROOM

M \$27

& TRUFFLE RISOTTO GF V

G \$29

Sautéed vialone nano rice, wild mushrooms, garlic, white wine and porcini stock, finished with petite rocket grana padano salad and truffle oil

OUR SIGNATURE MENU ITEMS

ROAST DUCK GF

M \$32

Roast confit duck leg served on a concanon speck mash, caramelised cabbage, French beans, orange and cointreau reduction

G \$34

FREE RANGE PORK BELLY GF

M \$29

Perfectly cooked succulent pork belly, pea puree, braised red cabbage, sweet chutney and port wine jus

G \$31

CHIMICHURRI MORETON BAY BUGS

M \$36

Basted in saffron confit garlic butter, flame grilled in open fire served with pasta aglio olio

G \$38

LAMB RUMP GF

M \$31

Slow Roasted Victorian Lamb rump, creamy mash potato, minted pea, Jojos Jetty merlot jus

G \$33