

OLD COURTHOUSE



SMALLS + SHARES

Trio of Olives in house marinade, fresh chilli, garlic, lemon GF VE	11
Porcini Mushroom Arancini (3) truffle mayo VEO GFO +5	16
Smoked Grilled Chorizo lime GF	19
Chicken & Chorizo Croquettes (3) fresh parmesan, chives, smoked harissa mayo	19
Aperol Cured Salmon (1) goats cheese, crispy cabbage, smoked caviar, crispy shallots GF	22
Wagyu Bresaola truffle oil, pecorino, chives GF	24
Stracciatella Dip toasted macadamia, smoked raw honey, house focaccia V GFO +5	22
Four Cheese Board brie, pecorino, asiago, stracciatella, jam, crackers GFO +3	18

FROM THE PAN

Lobster (A) & Tiger Prawn Ravioli (1) house Napoli sauce, soft cheese, prawn, smoked chorizo pangrattato, green herb oil	39
Crispy Skin Barramundi (A) coconut & tumeric sauce, broccolini, chilli oil, shallots, lime GF	40
Classic Eggplant Parmigiana smoked cheese, house Napoli sauce, fresh burrata, basil oil, sweet potato crisps V	32

PUB CLASSICS

Steak Sanga 150g grilled scotch fillet, bacon & onion jam, smoked cheese, chimichurri mayo, rocket, fresh onions, crispy potatoes, house focaccia bread, fries	34
Italian Parm house crumbed chicken breast, Napoli sauce, fior di latte, rocket, stracciatella cheese, parmesan, prosciutto, salad, fries	34
Smashed Cheeseburger grass fed beef patty, American cheddar, cos, red onion, spicy pickle, house sauce, butter & garlic bun, fresh parmesan, fries GFO +6	28
Crispy Chicken Burger buttermilk & cornflake chicken thigh, chipotle mayo, slaw, maple syrup, pickles, butter & garlic bun, fries	26

We do our best to accommodate special dietary requests, however as our meals are prepared fresh in a shared kitchen space, we cannot guarantee that allergens are not present.

FROM THE GRILL

Portuguese Spiced Half Chicken with house salad GF	34
300g Scotch fillet with house salad, red chimichurri or creamy thyme & mushroom sauce GF extra sauce +2	45

SIDES & SALAD

French Fries herbs, confit garlic aioli GF V	14
Grilled Broccolini mustard butter, caramelised almond GF V	15
Baby Carrots smoked honey, macadamia GF V	16
Roasted Sweet Potatoes harissa mayo, pecorino cheese GF V	14
Crispy Chicken Salad house-made chicken cotoletta, fresh coleslaw, spring onion, spicy mayo, mustard mayo, sweet chilli sauce	28
Burrata Salad medley tomatoes, duo of little burrata, garlic & rosemary crostini, basil, pistachio crumble V GFO	28
Side of Fresh Bread	6

PIZZA available Thursday to Sunday

Onion Focaccia oregano, olive oil, sea salt VE add fior di latte & parmesan +6	16
Garlic Focaccia garlic confit, rosemary, olive oil, sea salt VE add fior di latte & parmesan +6	16
Margherita Napoli sauce, fior di latte, basil, parmesan V VEO add burrata +8	23
Classic Pepperoni Napoli sauce, fior di latte, pepperoni	28
Prosciutto Napoli sauce, fior di latte, prosciutto di parma, stracciatella, rocket, parmesan	32
Prawn & Zucchini fior di latte, roasted red peppers & zucchini, shallots, garlic & chilli prawns (1), coriander, crisp sweet potato	29
Carne Lovers Napoli sauce, fior di latte, peperoni, ham, chicken, pork mince	29
Wagyu Braesola Napoli sauce, fior di latte, wagyu bresaola, rocket, stracciatella, chimichurri sauce	33
Veggi Lovers Napoli sauce, fior di latte, roast capsicum, eggplant, zucchini, basil	27
Gluten Free Base +8 Vegan Cheese +5	

V vegetarian VE vegan GF gluten free GFO gluten free option VEO vegan option A Australian seafood I imported seafood