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 (I) goat's 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 (I) house Napoli sauce, soft cheese, 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 GF — 32

PUB CLASSICS

Steak Sanga 150g WA striploin, bacon, smoked cheese, caramelised onion, crispy potatoes, sliced tomato, cos, chimichurri mayo, homemade focaccia, fries — 34

Italian Parmi 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 | GFO +6 — 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 — 36

300g WA Striploin with house salad | GF — 45

Sauces select red chimichurri or creamy thyme & mushroom sauce | extra sauce +2

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 Napoli sauce, fior de latte, garlic chilli prawns (I), crispy sweet potato, fresh shallots, coriander & chilli — 29

Carne Lovers Napoli sauce, fior di latte, peperoni, ham, chicken, pork mince — 29

Wagyu Bresaola Napoli sauce, fior di latte, wagyu bresaola, rocket, stracciatella, chimichurri sauce — 33

Veggie 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