



# MENU

◆ *Every Day* ◆

DRINK RESPONSIBLY

PLEASE NOTE THAT PUBLIC HOLIDAY,  
WEEKEND AND LATE NIGHT SURCHARGES MAY APPLY

LUNCH 12PM-3PM | DINNER 5PM-9PM



**DON'T FORGET YOUR TABLE NUMBER  
WHEN PLACING YOUR ORDER!**

## SMALL PLATES

- JOSIES MARINATED OLIVES** 🍴 🌱 🌾 ..... 9
- GARLIC CIABATTA BREAD** 🍴 ..... 8
- MOZZARELLA GARLIC CIABATTA BREAD** 🍴 ..... 10
- CHIPS** 🍴 🌾 ..... 12  
House seasoning, aioli
- BREAD & DIPS** 🍴 🌱 🌾 ..... 18  
Baba ghanoush, tomato tapenade,  
pistachio dukkah pickled vegetables,  
toasted pita
- BURRATA** 🍴 🌱 🌾 ..... 18  
Chilli, ginger & garlic dressing, green shallots,  
prawn crackers
- CORN RIBS** 🍴 🌾 ..... 14  
Hot honey, Parmesan, lemon, herbs
- SALT & PEPPER SQUID** 🍴 🌾 ..... 18  
Aioli, lemon
- GARLIC BREAD PRAWN TOAST** 🍴 🌾 ..... 23  
Toasted sesame, sweet & sour sauce
- FRIED CHICKEN** 🍴 🌱 🌾 ..... 18  
House seasoning, Sriracha, black pepper aioli

🍴 Vegetarian 🌱 Vegan 🌾 Gluten Free 🥛 Dairy Free 🌰 Contains Nuts 🐠 Contains Seafood  
🌊 Local Seafood 🌊 Imported Seafood 🌱 Contains Sesame 🍲 Contains Soy Products  
🥚 Contains Egg Products 🔥 Hot/Spicy

All care is taken when catering for special requirements; however, please note that our kitchen handles nuts, seafood, sesame seeds, wheat flour, fungi, eggs and dairy products. Requests will be catered for to the best of our ability, but the decision to consume a meal is the responsibility of the diner. Please note that public holiday, weekend and late night surcharges may apply.

## \$16 PUB CLASSICS

### 250G RUMP STEAK

Chips, salad & choice of sauce

### CHICKEN SCHNITZEL

Chips, salad & choice of sauce

### PARMIGIANA UPGRADE +5

Smoked ham, mozzarella cheese,  
Napoli sauce

### FISH & CHIPS

Balter XPA battered Hoki, chips, salad,  
tartare sauce & lemon

### SAUSAGE & MASH

Pork Cumberland sausage,  
balsamic roasted onions, mash,  
gravy & salsa verde

### CLASSIC CHEESEBURGER

Grilled beef patty. American cheese,  
burger sauce, sweet & spicy pickles onion,  
chips & ketchup

### FALAFEL BURGER

Baba ghanoush, pickled green tomatoes,  
fennel & dill slaw, chips & ketchup

GLUTEN FREE / VEGAN BUNS AVAILABLE

AT NO EXTRA COST

### SAUCE SELECTION

Gravy, Pepper, Mushroom, Béarnaise,  
Salsa Verde

## BIG PLATES

- BAKED ZUCCHINI MOUSSAKA** 🍴 🌱 ..... 26  
Mushroom, lentil ragu, vegan béchamel,  
crunchy bread crumbs, side salad
- CRISPY SKIN BARRAMUNDI** 🍴 🌱 ..... 34  
Char grilled broccolini, mash, Béarnaise sauce
- CHICKEN CAESAR SALAD** 🌾 ..... 24  
Cos lettuce, cold roasted chicken, Caesar  
dressing, sourdough croutons, crispy bacon, soft  
boiled egg, Parmesan cheese
- WITHOUT CHICKEN** ..... 18
- CRISPY DUCK SALAD** 🍴 🌱 🌾 ..... 32  
Rice noodles, roasted peanuts, orange,  
cherry tomatoes, bean sprouts,  
chilli & palm sugar dressing
- WITHOUT CRISPY DUCK** ..... 18
- GNOCCHI BOLOGNAISE** 🌾 ..... 26  
Slow cooked pork & beef ragu, fried potato  
gnocchi, Parmesan cheese
- CHICKEN SCHNITZEL BURGER** 🌾 ..... 26  
Fennel & dill slaw, American cheese,  
sweet & spicy pickles, black pepper aioli,  
chips & ketchup
- BACON DOUBLE CHEESEBURGER** ..... 30  
Two grilled beef patties, bacon, American cheese,  
sweet & spicy pickles, oak lettuce, onion, burger  
sauce, chips & ketchup
- GLUTEN FREE / VEGAN BUNS AVAILABLE  
AT NO EXTRA COST**
- STEAK SANDWICH** 🌾 ..... 26  
Pickled green tomatoes, red onion,  
provolone cheese, chilli & tomato relish,  
oak lettuce on toasted garlic ciabatta,  
chips & ketchup

# WINES

## SPARKLING

	SMALL	LARGE	BTL
<b>Morgan's Bay Sparkling Cuvee</b> SA	8.5		38
<b>Bandini Prosecco</b> VENETO, ITALY	11		47
<b>Dal Zotto Pucino Prosecco</b> CENTRAL VIC			57
<b>Seppelt Salinger Vintage</b> VIC			77

## WHITES

<b>Morgan's Bay Semillon Sauvignon Blanc</b> SA	8.5	13.5	38
<b>821 Sauvignon Blanc</b> MARLBOROUGH, NZ	10.5	15.5	48
<b>Cloud St Chardonnay</b> VIC	10.5	15.5	48
<b>Little Berry Pinot Grigio</b> SA	11.5	16.5	53
<b>Dead Man Walking Riesling</b> CLARE VALLEY, SA	11.5	16.5	53
<b>Penfolds Max's Chardonnay</b> ADELAIDE HILLS, SA	13.5	18.5	67
<b>Sticks Pinot Grigio</b> YARRA VALLEY, VIC			67
<b>St Hubert's Chardonnay</b> YARRA VALLEY, VIC			78
<b>First Creek Regions Chardonnay</b> HUNTER VALLEY, NSW			78

## ROSÉ

<b>Squealing Pig Rosé</b> SA	10.5	15.5	47
<b>Rêverie</b> PAYS D'OC, FRANCE	11.5	16.5	52
<b>Pepperjack Grenache Rosé</b> BAROSSA VALLEY, SA			77

## REDS

<b>Morgan's Bay Cabernet Merlot</b> SA	8.5	13.5	38
<b>Hesketh "Twist of Fate"</b> <b>Cabernet Sauvignon</b> LIMESTONE COAST, SA	10.5	15.5	47
<b>Cloud St Pinot Noir</b> VIC	10.5	15.5	47
<b>Tar &amp; Roses Shiraz</b> HEATHCOTE, VIC	11.5	16.5	52
<b>Penfolds Max's Cabernet Shiraz</b> BAROSSA VALLEY, SA	13.5	18.5	67
<b>First Creek Regions Shiraz</b> HUNTER VALLEY, NSW			67
<b>Pepperjack Malbec</b> MENDOZA, ARGENTINA			78
<b>Saltram Mamre Brook Shiraz</b> BAROSSA VALLEY, SA			87



# COCKTAILS



<b>ESPRESSO MARTINI</b> .....	<b>20</b>
Smirnoff Vodka, Kahlua, Espresso Coffee, Simple Syrup	
<b>LONG ISLAND ICED TEA</b> .....	<b>21</b>
Smirnoff Vodka, Gordon's Gin, Bundaberg Silver White Rum, Triple Sec, Lemon, Cola	
<b>MARGARITA</b> .....	<b>20</b>
Espolòn Blanco, Triple Sec, Lime	
<b>COSMOPOLITAN</b> .....	<b>20</b>
Ketel One Citroen, Triple Sec, Lime, Cranberry	
<b>AMARETTO SOUR</b> .....	<b>20</b>
Disaronno, Lemon, Simple Syrup	
<b>NEGRONI</b> .....	<b>20</b>
Tanqueray Gin, Cinzano Rosso, Campari	
<b>OLD FASHIONED</b> .....	<b>21</b>
Maker's Mark Bourbon, Orange Bitters, Sugar	



**COURTHOUSE**  
ESTD **HOTEL** 1890

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