



Bistro Menu

Please order and pay at the bar

STARTERS AND SOUP

Please ask Bar Staff for soup choices

Soup (Autumn-Winter only)	\$12
Garlic Bread	\$5
Bruschetta	\$8
Garden Salad	\$8
Bowl of Veggies	\$8
Chips	\$8
Potato Scallops	each \$1
Chicken Tenderloins with Sweet Chili Sauce	\$17
Caesar Salad	\$18
Caesar Salad with Chicken added	\$20

PIES

Homemade Chicken or Beef Pie	\$22
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SAUCES

Mushroom, pepper or gravy \$2.00

EXTRAS

Mushrooms, bacon, cheese, egg, pineapple or beetroot
\$2.00

SUNDAY ROAST

Please ask bar staff for roast choices \$18.00

DESSERT

Please ask bar staff \$10

SPECIAL FOOD REQUEST

Please inform bar staff

TAKEAWAY AVAILABLE

(02) 9360 4831

MAIN MEALS

Served with chips and salad, vegetables and mash

Steak sandwich and chips (only)	\$17
Grilled Barramundi Fillet	\$22
Crumbed Prawn Cutlets	\$20
Salt and Pepper Prawns and Squid	\$20
Spaghetti Bolognese (only)	\$20
Chicken Schnitzel	\$22
Chicken Parmigiana	\$24
Grain Fed Scotch Fillet (300g)	\$27
Grain Fed Rump (400g)	\$22
Grain Fed Rump (1kg)	\$29
Lamb Cutlets	\$26
Mixed Grill	\$28

TRADIE LUNCH \$14

*Monday to Friday 11.30am - 3pm
No public holidays*

- Beer Battered Fish and Chips
- Steak and Chips
- Chicken Schnitzel Burger, Chips and Mayo
- Bangers and Mash with Peas and Gravy
- Bacon and Egg Roll with Chips

KIDS MENU \$10

12 years and under

- Spaghetti Bolognese
- Chicken Burger
- Fish and Chips
- Sausage, Mash and Gravy

COURTHOUSE HOTEL BISTRO TRADING HOURS

Monday to Friday 11.30am - 3pm / 5.30pm - late // Saturday 5.30pm - late // Sunday 12pm - 3pm / 5.30pm - late
The Courthouse Hotel 189 Oxford Street Darlinghurst 2010 (02) 9360 4831

SPARKLING WINE		GLASS	BOTTLE	ROSÉ	REGULAR GLASS	LARGE GLASS	BOTTLE
Yellowglen Yellow Brut Cuvee <i>South Eastern Australia</i> Lemon sherbet characters abound with a clean refreshing palate		8.00	30.00	Upside Down Rosé <i>South Eastern Australia</i> Fresh and fruity with aromas of cherry and strawberry. A refreshing palate and crisp and clean finish	8.50	12.00	35.00
Seaview Brut <i>South Eastern Australia</i> Lifted citrus character on nose and palate. Clean and crisp to finish		8.00	30.00	The Stag Rosé <i>Victoria</i> The palate is vibrant and refreshing showing cranberry fruits with crunchy acidity and dry savoury finish	9.00	13.00	40.00
WHITE WINE	REGULAR GLASS	LARGE GLASS	BOTTLE	RED WINE	REGULAR GLASS	LARGE GLASS	BOTTLE
821 South Sauvignon Blanc <i>Marlborough, New Zealand</i> Zesty, the palate is laden with citrus flavours lingering to a luscious, refreshing finish	8.50	12.00	35.00	Squealing Pig Pinot Noir <i>Central Otago, New Zealand</i> Aromas of deep red cherry, blackberry and cocoa, rich and generous with velvet like tannins and a long finish	9.00	13.00	40.00
Lindeman's Bin 95 Sauvignon Blanc <i>South Eastern Australia</i> Clean and fresh with tropical fruits leaping froth	8.50	12.00	35.00	Wolf Blass Maker's Project Pinot Three <i>Adelaide Hills, South Australia</i> Perfect blend of Pinot Noir, Pinot Meunier and Pinot Grigio results in pure fruit flavours and a soft, palate	8.50	12.00	35.00
Nugan Estate Talinga Park Sauvignon Blanc <i>South Australia</i>	8.00	11.00	30.00	Nugan Estate Talinga Park Pinot Noir <i>South Eastern Australia</i>	8.00	11.00	30.00
Morgan's Bay Semillon Sauv Blanc <i>South Eastern Australia</i> Fresh lively palate that displays tropical citrus fruit aromas	8.00	11.00	30.00	Little Berry Cabernet Sauvignon <i>Langhorne Creek, South Australia</i> Blackcurrant, chocolate and fine-grained tannins, a well-balanced line with great length	8.50	12.00	35.00
Wolf Blass Maker's Project Pink Pinot Grigio <i>South Australia</i> Made using free run juice direct from the press, it's packed with zesty aromatics, pure flavour and a crisp, dry finish	8.00	11.00	30.00	Wynns The Gables Cabernet Sauvignon <i>Coonawarra, South Australia</i> Dark brooding blackberry, cherry, plum and thyme, meshing with savoury fine cedar notes. Soft but succulent acid and superfine tannins make this wine flow	9.00	13.00	40.00
Little Berry Pinot Grigio <i>Padthaway, South Australia</i> Elements of nashi pear, spicy citrus and succulent acidity	8.50	12.00	35.00	Nugan Estate King Valley Cab Sauvignon <i>King Valley, Victoria</i>	8.50	12.00	35.00
Nugan Estate Talinga Park Pinot Grigio <i>Victoria</i>	8.00	11.00	30.00	Wolf Blass Private Release Shiraz <i>Barossa, South Australia</i> Generous Fruit and textural profile, the perfect accompaniment to any meal	9.00	13.00	40.00
Juliet Pinot Grigio <i>Mornington Peninsula, Victoria</i> Fresh, crisp citrus aromas and dry orchard fruit, Fuji apple and nashi pear flavours.	8.50	12.00	35.00	Wynns Coonawarra Estate Shiraz <i>Coonawarra, South Australia</i> Elegant and silky, with generous mulberry and blackberry notes. The finish is drawn out with hints of cedar, nutmeg and bay leaf	8.50	12.00	35.00
Morgan's Bay Chardonnay <i>South Eastern Australia</i> Classic chardonnay aromas of peach, melon with hint of citrus and a subtle oak influence	8.00	11.00	30.00	Morgan's Bay Shiraz Cabernet Sauvignon <i>South Eastern Australia</i> Rich and mouthfilling with spice and plum fruit flavours and a touch of oak on the nose	8.00	11.00	30.00
Lindeman's Bin 65 Chardonnay <i>South Eastern Australia</i> The palate is creamy and smooth with light touches of spice. A subtle note of oak completes the offering	8.50	12.00	35.00				