



COURTYARD
RESTAURANT

STARTERS & SHARED PLATES

GARLIC BREAD **V**

Oven baked schiacciata bread with roasted garlic butter

M \$6
G \$7

SOUP OF THE DAY **GFO**

Refer to the specials board

M \$9
G \$10

TRIO OF DIPS **V**

Grilled schiacciata bread, fried chickpea hummus, pumpkin with cumin and spiced eggplant

M \$18
G \$19

CHILLED SEAFOOD PLATE **GF**

Chilled prawns, Sydney rock oysters, mussels, tangy cocktail sauce

M \$24
G \$26

SALT & PEPPER SQUID

Chipotle mayo, lemon

M \$18
G \$19

BAJA FISH TACOS

House battered fish fillet, jalapeño relish, slaw, tortilla and garlic aioli

M \$13
G \$14

BOWL OF CHIPS **V**

With aioli

M \$8
G \$9

CRISPY PEKING DUCK SPRING ROLLS (4)

Plum dipping sauce

M \$14
G \$16

STICKY LAMB RIB FINGERS IN SMOKEY BARBEQUE SAUCE

M \$18
G \$20



SALADS

CHICKEN CAESAR **GFO**

Bacon, croûtons, boiled egg, shaved parmesan, anchovies, caesar dressing

M \$21
G \$22

TRADITIONAL GREEK **V GF**

Soft fetta, olives, oregano, capsicum, cucumber, red onion, iceberg, lemon vinaigrette

M \$17
G \$19

ROASTED PUMPKIN **V GF**

Beetroot, marinated fetta, red quinoa, cos lettuce, hemp seeds, honey mustard dressing

M \$19
G \$22

CLASSIC NICOISE **GF**

Hot smoked salmon, potato, boiled cage free egg, tomato, beans, capers, spanish onion, olives and lemon vinaigrette

M \$21
G \$23

ORIENTAL BEEF & CASHEW **GFO**

Noodles, coriander, chilli, sprouts, palm sugar and lime vinaigrette

M \$19
G \$21

ADD TO YOUR SALAD:

Grilled chicken skewer (1)

M \$7 G \$8

Hot smoked salmon

M \$7 G \$8

Marinated lamb skewer (1)

M \$7 G \$8

King prawns (4)

M \$8 G \$9

MAIN COURSE

SLOW COOKED ANGUS BEEF, MUSHROOM AND RED WINE POT PIE

Flaky pastry, potato mash, and peas
M \$26
G \$27

PANANG CHICKEN COCONUT CURRY **H**

With jasmine rice, chilli,
crispy onion and coriander
M \$20
G \$21

MALAYSIAN PRAWN LAKSA **H**

King prawns, rice noodles, tofu,
beansprouts and shallots in a spicy
aromatic coconut and lemongrass broth
M \$23
G \$25

MARINATED LAMB SOUVLAKI (3)

Served with traditional Greek salad,
crunchy fries, pitta bread and tzatziki
M \$27
G \$29

COURTYARD BURGER

180g wagyu beef pattie, smoked bacon,
cheddar, butter lettuce, tomato, red
onion, ranch and chips
M \$22
G \$23

ROAST OF THE DAY **GFO**

Perfectly seasoned and slow roasted
Australian quality meat served with
all trimmings - please see daily black
board specials
M \$22
G \$23

CHICKEN SCALLOPINI **GF**

Marinated grilled chicken breast fillets
with sauteed wild mushrooms, spinach,
creamy mash potato and french beans
M \$27
G \$29

KIDS MENU

For children twelve years
and under

FISH & CHIPS

Tomato sauce
M \$12
G \$14

DINOSAUR CHICKEN

NUGGETS & CHIPS
Tomato sauce
M \$12
G \$14

NONNA'S HOUSEMADE BOLOGNAISE

M \$12
G \$14

GRILLED CHICKEN WITH STEAMED VEGGIES **GF**

M \$12
G \$14

CHEESE BURGER & CHIPS

M \$12
G \$14



All meals come with an activity
pack and an ice-cream tub
redeemable from gelato bar



COURTYARD
RESTAURANT

NO ALTERATIONS TO MENU ITEMS PLEASE

While effort is taken to accommodate dietary requirements, our menu items still contain traces of gluten, nuts and other allergens as we are not an allergy free kitchen.

Please advise our staff of any allergies while taking this into consideration for any individual dietary requirements and allergies.

CHICKEN SCHNITZEL

All chicken schnitzels served with chips and house salad

PLAIN SCHNITZEL

Served with a side of gravy M \$19
G \$21

PARMIGIANA

Tomato sugo, basil, mozzarella, served with a side of gravy M \$22
G \$23

JAGER

Creamy mushroom sauce M \$19
G \$21

HAWAIIAN

Pineapple, ham, napoli sauce and mozzarella M \$22
G \$23

BOSCAIOLA

Creamy bacon, mushroom and shallot sauce M \$22
G \$23

MASH & VEG

\$2

SEAFOOD

FISH & CHIPS

House battered market fish of the day served with chips, salad and tartare sauce M \$23
G \$25

CRISPY SKIN SALMON FILLET GF

Green pea and potato puree, caramelised onion, roast trust tomato, dill caper butter and a petite herb salad M \$32
G \$33

FRESH BARRAMUNDI FILLET GF

Grilled cone bay barramundi fillet, truffle potato puree, buttered green beans, heirloom tomato and radish salad M \$32
G \$33



CHAR CHAR CHAR

All steaks served with choice of chips and house salad or potato mash and seasonal vegetables

SIRLOIN 250GRAMS GFO M \$33
Riverine Premium MSA, G \$35
100 days grain fed

SCOTCH FILLET 300GRAMS GFO M \$39
Riverine Premium MSA, G \$41
100 days grain fed

PRIME RUMP 300GRAMS GFO M \$27
Riverine Premium MSA, G \$29
100 days grain fed

PORTUGUESE CHICKEN M \$27
½ barbequed Portuguese G \$29
chicken in a peri-peri marinade

SAUCES

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

PASTA

NONNA'S BOLOGNAISE

Housemade wagyu bolognaise, basil and shaved parmesan M \$24
G \$25

SALMON LINGUINE

Linguine tossed with smoked salmon, leek, touch of cream, white wine, chilli, and shaved grana padano M \$30
G \$31

CHICKEN BOSCAIOLA

Pan fried chicken breast, bacon, mushrooms, shallots, white wine, parmesan and cream M \$25
G \$26

BETROOT AND FETTA RAVIOLI V

Roast butternut pumpkin, beetroot, peas, cherry tomato, fetta, pinenuts, rocket with white wine and truffle butter sauce M \$26
G \$28