

Hours 11.00am – 10.00pm

Feeling Peckish

Bowl of Chips				\$5.00
Bowl of Vegies				\$5.00
Garlic panini bread				\$5.00
Basil pesto & parmesan panini bread				\$6.00
Duo panini bread (combination of Garlic & Basil pesto & parmesan panini)				\$6.00
Baguette with butter				\$2.50
Potato wedges with sour cream, sweet chilli sauce & guacamole				\$9.50
Salt & Pepper calamari with a paw paw salsa & sweet chilli sauce				\$15.00
“Morsel Platter” Mini spring rolls, samosas, sweet chilli chicken pieces dim sims & dipping sauce				\$10.50
“Bread & Dips” Humus, basil pesto, sun dried tomato pesto roast capsicum & Philly dip with crusty cob bread				\$12.00
❖ “Box of prawns” 1/3 kg fresh Tiger prawns with lime aioli & crusty bread				\$18.50
❖ “Sticks of the Pacific” Prawn & scallop skewers atop salad drizzled with Thai coconut dressing				\$17.90
❖ Fresh Oysters “Natural” with rice wine vinaigrette	½ Doz & 1 Doz	\$13.50 /		\$23.50
❖ Fresh Oysters “Kilpatrick”	½ Doz & 1 Doz	\$14.50 /		\$25.50
Seafood Basket with chips & salad				\$16.50

Children’s Menu

Crumbed Chicken Breast, chips & salad	\$7.50
Battered Fish, chips & salad	\$7.50
Spaghetti Bolognese	\$7.50

Hours 11.00am – 3.30pm

Additional Lunch Treats

“Courty Ham Sanga” Leg ham, cheese, lettuce, tomato, onion with mustard pickle relish on fresh Turkish bread & fries	\$9.90
“Rib Fillet Burger” Scotch fillet, lettuce, tomato, onion & cheese with the Court House’s own burger sauce & fries	\$12.00
“Chicken Wrap” Roast chicken. Lettuce, tomato, onion & cheese in a grilled tortilla with fries	\$12.00

Hours 11.00am – 3.30pm & 5.00pm – 10.00pm

Salads

“Caesar Salad” \$11.00	w/ Chicken \$14.50	w/ Prawns \$16.50	w/ Salmon \$16.50
❖ “Beef Salad” Marinated beef in Moroccan spices, grilled & served with eggplant, grilled zucchini with honey yoghurt & paprika dressing			\$15.00
❖ “Garden Salad” Mixed lettuce leaves, tomato, cucumber, onion, snow pea sprouts bean sprouts with balsamic dressing			\$7.50
“Mediterranean Salad” Rocket, cherry tomato’s, roasted red peppers, olives & shaved parmesan			\$8.50

Please place your orders at Bistro Window
Special dietary needs can be catered for
See specials board for Chef’s “Additional Temptations”

❖ *gluten free options*

Hours 11.00am – 3.30pm & 5.00pm – 10.00pm

Pasta & Curries

“Linguine Bolognese” Traditional meat bolognese sauce on linguine pasta	\$14.50
“Mediterranean Vegetarian Pasta” Roasted tomato’s, peppers, English spinach & olives in fresh tomato sauce	\$15.50
“Seafood Marinara” Mixed seafood of prawns, fish, scallops, mussels & calamari in a rich tomato sauce	\$17.50
“Coral Sea Curry” Thai style seafood curry – prawns, scallops, calamari, fish & mussels in a spicy coconut curry sauce served with basmati rice	\$19.50
“Thai Chicken Curry” Tender morsels of chicken in a spicy thai coconut curry sauce served with basmati rice	\$18.90

Courty Favourites

“Wadsy’s Barra “ Beer battered barramundi or grilled barramundi with house tartare, chips & salad	\$18.90
“Courty Prawns” Creamy sweet chilli & garlic prawns with basmati rice & salad	\$19.50
“Lamb Shank” served with herbed mash & red wine jus	\$17.00
“Chicken Parma” Chicken breast lightly crumbed topped with tomato concasse & melted cheese served with fries & salad	\$18.50
❖ “Wicklow Chicken” Chicken breast marinated in garlic & rosemary, served on a potato cake with whisky mustard sauce & salad	\$19.90

All side salads dressed with Balsamic vinaigrette

From the Grill

❖ “The Strom Gould” Rib fillet on the bone 350g	\$23.50
❖ “The Port Douglas” New York sirloin 350g	\$22.50
❖ “The Buchanan” Grain fed eye fillet 250g	\$21.90
❖ “The Ellen Thomson” Petite grain fed eye fillet 180g	\$18.90

Steaks are served with fries & salad OR jacket potato topped with sour cream & chives & salad

Cooked to your liking & choice of sauce – Mushroom, Pepper, or Red Wine Jus (sauces are gluten free)

With prawns in creamy garlic & chilli sauce \$5.50 extra

All side salads dressed with Balsamic vinaigrette

Desserts

❖ Flourless chocolate cake with mixed berries & double cream	\$8.50
Sticky Date & Fig pudding with whisky butterscotch sauce	\$8.50
Cheesecake – see specials board for flavour	\$8.50
❖ Ice-cream sundae treat	\$6.50
“Sunset Cheese Platter” Brie, blue, aged cheddar with fresh and dried fruits water crackers & lavosh	\$14.90

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