MENU

Every Day

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

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

SMALL PLATES

JOSIE'S MARINATED OLIVES 9

GARLIC CIABATTA BREAD 8

MOZZARELLA GARLIC CIABATTA BREAD 10

CHIPS 12
House seasoning, aioli

LA TORTILLERIA CORN CHIPS 18
Salsa Roja, whipped avocado, pickled jalapeño sour cream

BREAD & DIPS 18
Baba ghanoush, tomato tapenade, pistachio dukkah, pickled vegetables, toasted pita

CITRUS CURED SALMON 24
Preserved lemon & caper dressing, jalapeño, sourdough crispbread

SALT & PEPPER SQUID 18
Aioli, lemon

GARLIC BREAD PRAWN TOAST 23
Toasted sesame, sweet & sour sauce

FRIED CHICKEN WINGS 18
Korean-style, gochujang glaze, pickled daikon

PICNIC PLATTER TO SHARE 48
Triple cream brie, Maffra cheddar, thick-cut cacciatore salami, mortadella, pickles, olives, tomato tapenade, buckwheat cracker, Jatz, soft-boiled egg, radish, seasonal fruit, peach chutney & quince paste

$16 PUB CLASSICS

250g RUMP STEAK
GRAINGE, GRAIN-FED ANGUS BEEF RIVERINA NSW
Chips, house salad & choice of sauce

PANKO-CRUMBED CHICKEN SCHNITZEL
Chips, house salad & choice of sauce
MORTADELLA PARMIGIANA UPGRADE +5
mortadella, mozzarella cheese, Napoli sauce

CAESAR SALAD
Cos lettuce, Caesar dressing, sourdough croutons, crispy bacon, soft-boiled egg, Parmesan cheese
ADD COLD ROASTED CHICKEN +7

FISH & CHIPS
Balter XPA-battered hoki, chips, house salad, tartare sauce & lemon

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

BURGERS

GLUTEN FREE/VEGAN BUN AVAILABLE AT NO EXTRA CHARGE

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

STEAK SANDWICH 26
Pickled green tomatoes, red onion, provolone cheese, chilli & tomato relish, oak lettuce on toasted garlic ciabatta, chips & ketchup

MAINS

PERSIAN GOAT'S FETA & WATERMELON SALAD 22
Cucumber, olives, mint, cos lettuce, fermented chilli dressing

MISO-GLAZED EGGPLANT 26
Pickled shiitake mushroom, crispy shallots, whipped tofu, toasted sesame seeds

CRISPY SKIN BARRAMUNDI 34
Roasted kipfler potatoes, cherry tomato & basil dressing, seasonal greens

GNOCCHI BOLOGNAISE 26
Slow-cooked pork & beef ragu, fried potato gnocchi, Parmesan cheese

SAUSAGE & MASH 24
Pork Cumberland sausage, balsamic roasted onions, mash, gravy & salsa verde

SCOTCH FILLET 300g - GRAINGE 48
Grain-fed Angus beef Riverina NSW, chips, house salad & choice of sauce

Vegetarian · Vegan · Gluten Free · Dairy Free · Contains Nuts · Contains Shellfish
A Australian Seafood · I 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.

WINES



SPARKLING

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

WHITES

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

ROSÉ

	SMALL	LARGE	BTL
Squealing Pig Rosé SA	10.5	15.5	47
Rêverie PAYS D'OC, FRANCEE	11.5	16.5	52
Pepperjack Grenache Rosé BAROSSA VALLEY, SA			77

REDS

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

COCKTAILS



ESPRESSO MARTINI **20**

Smirnoff Vodka, Kahlúa, Espresso Coffee, Simple Syrup

LONG ISLAND ICED TEA **21**

Smirnoff Vodka, Gordon's Gin, Bundaberg Silver White Rum, Triple Sec, Lemon, Cola

MARGARITA **20**

Espolòn Blanco, Triple Sec, Lime

COSMOPOLITAN **20**

Ketel One Citroen, Triple Sec, Lime, Cranberry

AMARETTO SOUR **20**

Disaronno, Lemon, Simple Syrup

NEGRONI **20**

Tanqueray Gin, Cinzano Rosso, Campari

OLD FASHIONED **21**

Maker's Mark Bourbon, Orange Bitters, Sugar

COURTHOUSE
ESTD HOTEL 1890

DRINK RESPONSIBLY

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