



Welcome
to the
Courthouse
Restaurant



Breads

Freshly baked dinner rolls served with salted butter (basket of 4)	\$8.00
Freshly baked gluten free white seeded rolls (basket of 2)	\$6.00
Garlic bread (basket of 4)	\$8.00

Entrées

Roast pumpkin & sweet potato soup, & a freshly baked dinner roll	\$16.50
Fresh Tasmanian oysters - Natural	1/2 dozen \$15.50 dozen \$28.50
Fresh Tasmanian oysters - Kilpatrick	1/2 dozen \$16.50 dozen \$31.90
Peppered Sesame prawns in Beer Battered w Sweet Chili Mayonnaise	\$23.50
Grilled Hervey Bay Scallops served in their half shell, topped with Mornay Sauce.	\$25.90
Smoked Tasmanian salmon & avocado salad, mustard dill aioli, crispy lavash bread	\$23.50
Crumbed deep fried Camembert wedges, baby salad & cranberry jam	\$21.90
Wild Mushroom Arancini with a roast garlic aioli	\$21.90
Twice Cooked Pork Belly, Asian Slaw & sticky caramel sauce	\$25.00
Entrée Platter for Two: Beer battered Prawns, Panko crumbed Whiting Fillets, Moreton Bay Bugs & Grilled Qld Scallops Mornay	\$48.90

Lunch Standard Menu

2 Courses \$45pp

Main Meal

Grilled Fillet of saltwater barramundi, macadamia nut crust, lemon & chive sauce

Dessert

Brandy snap basket filled with raspberry sorbet, topped with seasonal berries

Evening Standard Menu

3 Courses \$55pp

Entree

Crumbed deep fried Camembert wedges, baby salad & cranberry jam

Main Meal

Grilled Fillet of saltwater barramundi, macadamia nut crust, lemon & chive sauce

Dessert

Brandy snap basket filled with raspberry sorbet, topped with seasonal berries



Main Meals

Grilled fillet of Cone Bay Barramundi, macadamia nut crust, lemon & chive sauce	\$39.90
Chicken Maryland, lightly seasoned, pan roasted with madeira jus	\$34.90
Roast Rack of Lamb, herb encrusted on creamy mash, mint jelly and lamb jus	\$44.90
Sautéed Prawns, Scallops & Moreton Bay Bug, garlic lemon pepper cream	\$44.90
Pan seared Scallops with truffled mash, steamed broccolini & served with a Black Caviar Beurre Blanc	\$42.90
Fillet Mignon served with seeded mustard and cracked black pepper crumb, beer battered onion rings and red wine jus	\$42.90
Add Sautéed Ocean Prawns and Grilled Bug Tail with Béarnaise sauce \$12.00	
Escalope of Veal Tenderloins pan fried w mushrooms flamed in brandy, finished w cream & served with crispy prosciutto	\$42.90
Baked Capsicum filled with spiced rice, sautéed mixed vegetables and Parmesan crumb	\$29.90

Side Dishes

Shoestring French-fries with truffle oil & Parmesan cheese	\$6.50
Sautéed green beans with bacon lardons & toasted pine nuts	\$6.50
Cauliflower au gratin	\$8.50
Pear & rocket salad with walnuts & orange vinaigrette dressing	\$6.50

Children's Menu

~ Panko Crumbed Chicken Tenderloin ~ Minute Steak ~ Chicken nuggets ~ Battered barramundi fillets Served with garlic bread, seasonal vegetables & a choice of chips or creamy potato mash	\$17.00
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All our meals are made fresh to order so we can accommodate most meals to any special dietary requirement.

The Courthouse Restaurant holds an on premise food license and therefore is not able to allow food to leave the premises. Please do not ask for takeaway

Desserts

Chocolate Torte for Two , served with dark chocolate & cherry liquor pouring ganache, honeycomb, a selection of icecreams, mascarpone & fresh berries	\$21.90
Vanilla Bean Crème Brulee with Raspberry Macarons	\$15.90
Brandy Snap Basket filled with raspberry sorbet, topped with seasonal berries	\$15.90
Homemade Pecan Pie served warm with a maple pecan icecream	\$15.90
Warm Sticky Date Pudding served with butterscotch sauce & vanilla bean ice-cream	\$15.90
Vanilla Bean Cheesecake served with chocolate mousse & salted caramel filled chocolates	\$15.90
Affogato. Espresso shot, vanilla bean ice-cream & house-made biscotti	\$8.90
Affogato with a liqueur shot	\$15.90

Liquid Desserts

Chocolate Martini: Vodka, Crème de Cacao, Chocolate Shavings	\$16.00
Lemon Drop Martini: Vodka, Cointreau, Lemon Juice with sugared rim & burnt lemon wheel	\$16.00
Espresso Martini: Vodka Kahlua, Coffee shot	\$16.00
Toblerone: Baileys, Kahlua, White Crème de Cacao, Frangelico, Cream, Honey	\$18.00
Brandy Alexander: Brandy, Crème de Cacao, Cream	\$16.00
Brandy & Benedictine: Benedictine, Brandy, served in a warmed Balloon	\$18.00

Cheese Selection

King Island triple cream Brie, South Cape vintage cheddar, South Cape smoked cheddar, King Island Roaring forties blue	
One cheese served with fig paste & Lavash	\$8.50
Your selection of three cheeses served with fig paste & Lavash.	\$23.50

Coffees, Ports & Liqueurs

Flat White	\$4.50	Cappuccino	\$4.50
Espresso (short black)	\$4.20	Long black	\$4.20
Café latte	\$4.20	Chai Latte	\$4.70
Pot of Tea	\$3.50		
Grand Tawny Hanwood Estate	\$7.00	Galway Pipe	\$9.00
Clovely Tawny Port	\$8.00	De Bortoli liqueur Muscat	\$8.00
Tokay Solero	\$8.00	Panfold Grandfather	\$18.00
Tia Maria, Baileys, Chambord, Kahlua, Malibu, Midori, Sothern Comfort			\$8.50
Frangelico, Glayva, Sambuca, Opal Nera, Galliano Vanilla, Cointreau			\$9.00

Please note that we provide one bill only per table for meals & beverages