



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
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
Slow roasted King Henry Lamb Shank served with creamy mash, sautéed vegetables and braising jus	\$39.90
Sautéed Prawns, Scallops & Moreton Bay Bug, garlic lemon pepper cream	\$44.90
Pan Seared Atlantic Salmon with garlic prawns and sautéed bok choy	\$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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It is not possible to list all the ingredients, please let your server know if you have any dietaries or allergies



Desserts

Chocolate Profiteroles filled with vanilla custard on dark chocolate sauce	\$15.90
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 ice-cream	\$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 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