

Three Course - \$70pp

Choose an entree, main and dessert



Entrées

- Roast Pumpkin & Sweet Potato Soup with a Freshly Baked Dinner Roll GF V
- Peppered Sesame Prawns In Beer Batter with Sweet Chilli Mayonnaise
- Wild Mushroom Arancini with a Roast Garlic Aioli V
- Crumbed Deep Fried Camembert Wedges, Baby Salad & Cranberry Jam V
- Twice Cooked Pork Belly, Asian Slaw & Sticky Caramel Sauce
- Grilled Hervey Bay Scallops Served in their Half Shell, Topped with Mornay Sauce

Main Meals

- Grilled Fillet of Cone Bay Barramundi, Macadamia Nut Crust, Lemon & Chive Sauce
- Seafood Supreme - Sautéed Prawns, Scallops & Moreton Bay Bug, Garlic Lemon Pepper Cream
- Escalope of Veal Tenderloins Pan Fried with Mushrooms Flamed in Brandy, finished with Cream & Served with Prosciutto GF
- Chicken Maryland, Lightly Seasoned, Pan Roasted with Madeira Jus GF
- Fillet Mignon Served with Beer Battered Onion Rings & Red Wine Jus
- **Add** Sautéed Ocean Prawns & Grilled Bug Tail with Béarnaise Sauce + \$12.00
- Slow Roasted King Henry Lamb Shank served with Creamy Mash, Sautéed Vegetables & Braising Jus GF
- Confit Duck Leg with Duck Rilette & Grand Mariner Jus
- Slow Cooked Beef Cheeks on Creamy Mash, Steamed Greens & Braising Jus GF
- Pan Seared Atlantic Salmon with Garlic Prawns & Sautéed Bok Choy GF
- Baked Capsicum Filled with spiced Rice, Sautéed Mixed Vegetables & Parmesan Crumb V

Desserts

- Chocolate Decadence - Chocolate Brownie, Rich Ganache, Salted Caramels & Chocolate Fudge Ice Cream
- Chocolate Profiteroles filled with Vanilla Custard on Dark Chocolate Sauce
- Passionfruit Tarte served with Burnt Lemon & Citrus Curd
- Warm Sticky Date Pudding served with Butterscotch Sauce & Vanilla Bean Ice Cream
- Brandy Snap Basket filled with Raspberry Sorbet, topped with Seasonal Berries GF
- Vanilla Bean Cheesecake served with chocolate mousse & salted caramel filled chocolates

Children's Menu

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| Panko Crumbed Chicken Tenderloin | \$17.00 |
| Chicken Nuggets | \$17.00 |
| Battered Barramundi Fillets | \$17.00 |

Served with garlic bread, seasonal vegetables & a choice of chips or creamy potato mash

Welcome to
The COURTHOUSE RESTAURANT
1853

Thank you for your support! We are so excited to be able to welcome you back to our beautiful restaurant on this occasion.

During stage 1 & 2 restrictions, we need your support to help us keep everyone safe and comply with the strict guidelines that have allowed us to open our doors. We have worked so hard to ensure we not only meet but exceed the best practice measures and can safely get us all to the other side. Please follow any staff guidance with regards to entering & exiting, use of bathrooms and keeping your distance from other diners. Bills will be presented and payment processed at your table, with the terminal sanitised before & after every use. The set menu is available for you to choose from during stage 1 & 2 restrictions and will revert to our usual offerings for stage 3. We respectfully ask that the dining time allocated of 1 1/2 hrs is strictly adhered to so that we do not exceed the maximum number of patrons allowed at any time.

Thank you again for choosing The Courthouse to celebrate your special occasion, we thought you might like to commemorate it with this keepsake menu, so that we may all look back on this time in years to come.

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