

Welcome

Thank you for choosing The Courthouse to celebrate your special occasion.

We appreciate your continued support and the trust you have placed in us to provide a safe and memorable dining experience.

Bon Appétit

Entrées

Spring Leek & Potato Soup	<input type="checkbox"/> V <input type="checkbox"/> GF	\$16.50
Fresh Tasmanian Oysters - Natural		½ dozen \$19.50
Fresh Tasmanian Oysters - Kilpatrick		½ dozen \$21.50
Peppered Sesame Prawns in a crisp beer batter w spicy mayo		\$23.50
Warm Teriyaki Chicken w glass noodle salad & satay dressing		\$21.90
Moreton Bay Bug & Prawn Salad, avocado & tomato salsa, crispy lavash bread	<input type="checkbox"/> GF	\$25.90
Smoked Tasmanian Salmon & avocado salad w mustard dill aioli	<input type="checkbox"/> GF	\$23.90
Crumbed deep fried Camembert wedges, baby salad & cranberry jam	<input type="checkbox"/> V	\$21.90
Grilled Hervey Bay Scallops served in their half shell, topped with crab meat & a mornay sauce	<input type="checkbox"/> GF	\$25.90
Twice Cooked Pork Belly, Asian slaw & sticky caramel sauce		\$24.90

Main Meals

Queensland Barramundi, macadamia nut crust, lemon & chive sauce	<input type="checkbox"/> GF OPTION	\$39.90
Escalope's of Veal, crispy prosciutto, served with white wine & mushroom sauce	<input type="checkbox"/> GF	\$42.90
Chicken Maryland, lightly seasoned, pan roasted with madeira jus	<input type="checkbox"/> GF	\$34.90
Rack of Lamb, roasted with a herb crust, served w mint jelly and rosemary jus	<input type="checkbox"/> GF OPTION	\$44.90
Seafood Supreme, sautéed prawns, scallops & bugs, garlic lemon pepper cream		\$44.90
Pan Seared Atlantic Salmon with garlic prawns and lemon white wine sauce	<input type="checkbox"/> GF	\$42.90
Fillet Mignon wrapped in bacon, seeded mustard and red wine jus	<input type="checkbox"/> GF	\$42.90
Add sautéed Ocean Prawns & Bug meat, with béarnaise sauce -- \$12.90		
Pork Medallions sautéed until caramelized with thyme, butter & garlic with green peppercorn sauce, served with honey Dutch carrots		\$42.90
Vegan Shepherd's Pie, diced savoury vegetables w chickpeas & lentils topped w creamy mashed potato & baked	<input type="checkbox"/> V <input type="checkbox"/> GF	\$29.90
Baked Capsicum filled with spiced rice, sautéed mixed vegetables and Parmesan crumb	<input type="checkbox"/> V <input type="checkbox"/> GF	\$29.90

Side Dishes

Shoestring French-fries with truffle oil & Parmesan cheese	<input type="checkbox"/> GF	\$6.50
Sautéed green beans with bacon lardons & toasted pine nuts	<input type="checkbox"/> GF	\$8.50
Roast Chat potatoes	<input type="checkbox"/> GF	\$6.50
Pear & rocket salad with walnuts & orange vinaigrette dressing	<input type="checkbox"/> V <input type="checkbox"/> GF	\$8.50

Children's Menu

Panko Crumbed Chicken Tenderloin	\$17.00
Chicken Nuggets	\$17.00
Barramundi Goujons	\$17.00
Minute Steak	\$17.00

Desserts

Chocolate Decadence – chocolate brownie, rich choc ganache, salted caramels & chocolate fudge icecream	\$15.90
Crème Caramel with honeycomb, fresh berries & chantilly cream GF	\$15.90
Brandy Snap Basket filled with raspberry sorbet, topped with seasonal berries GF	\$15.90
Warm Sticky Date Pudding served with butterscotch sauce & vanilla bean ice-cream	\$15.90
Passionfruit Tarte served with burnt lemon & citrus curd	\$15.90
Vanilla Bean Cheesecake served with chocolate mousse & salted caramel filled chocolates	\$15.90
Chocolate Profiteroles filled with crème patisserie on dark chocolate sauce	\$15.90
Affogato. Espresso shot, vanilla bean ice-cream & house-made biscotti	\$8.90
Affogato with a liqueur shot	\$15.90

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 & Lavosh	\$8.50
Your selection of three cheeses served with fig paste & Lavosh.	\$23.50

Selection of Teas & Coffees

Ports

Grand Tawny Hanwood Estate	\$7.00	De Bortoli liqueur Muscat	\$8.00
Galway Pipe	\$9.00	Tokay Solero	\$8.00
Clovely Tawny Port	\$8.00	Penfold Grandfather	\$18.00


Liqueurs

Tia Maria, Baileys, Chambord, Kahlua, Malibu, Midori, Southern Comfort	\$8.50
Frangelico, Glayva, Sambuca, Opal Nera, Galliano Vanilla, Cointreau	\$9.00

Thank you for helping us to comply by not exceeding the 2.5 hrs visit duration.

I would love to hear about your experience and invite you to visit our website and click on the COMPLIMENTS & COMPLAINTS button to come directly to me.

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