

Welcome to
The COURTHOUSE RESTAURANT
1853

Welcome to The Courthouse,

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

For several years now we have all faced so many challenges together and with surging costs, we are so mindful of the impact on our community. Our beautiful Heritage property requires so much extra love & care than a shopfront location. Combined with the setting and timeless dining traditions we honour, our greatest challenge has been to maintain our "Affordable Fine Dining" ethos in a sustainable way so that the beautiful Courthouse, and all the cherished memories it holds, can be enjoyed for generations to come.

From the bottom of my heart, I thank you for supporting this mission and the dedicated team that serves your celebrations.

Please enjoy your dining experience & thank you again for your continued support.

Sincerely,

Mary Gibb (Proprietor since 1998)

(07) 3286 1386

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enquiries@courthouserestaurant.com.au

www.courthouserestaurant.com.au

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.

www.courthouserestaurant.com.au

Share your experience on Social

Check in on Instagram @ oldcourthouserestaurant

Check in on Facebook @ the.courthouse.restaurant.cleveland

Use hashtag #CourthouseRestaurant to be featured

Two Course

Choose an entrée & main
or main and dessert

\$70

PER
PERSON

Three Course

Choose an entrée,
main and dessert

\$80

PER
PERSON

Entrées

Roast pumpkin & sweet potato soup w a freshly baked dinner roll GF V

Twice cooked pork belly with asian slaw & sticky caramel sauce

Wild mushroom arancini w a roast garlic aioli GF V

Crumbed deep fried camembert wedges, baby salad & cranberry jam GF V

Warm terriyaki chicken w glass noodle salad & satay dressing GF

Entree platter for two: crispy battered prawns, panko crumbed whiting fillets, Moreton Bay bugs & Grilled Qld scallops mornay GFO

Grilled Hervey Bay Scallops served in their half shell & mornay sauce GF

Side Dishes

Shoestring Fries w truffle oil & parmesan \$9.50

Sautéed green beans w bacon lardons & toasted pine nuts \$9.50

Roasted duck fat potatoes \$9.50

Pear & Rocket Salad w candied walnuts
& orange vinaigrette dressing \$14.00

Winter Mid Week Special

Available Tuesday, Wednesday & Thursday

TWO COURSES - \$55pp

Slow roasted Diamantina beef cheeks
with sticky date pudding for dessert

*It is not possible to list all the ingredients, please let your
server know if you have any dietaries or allergies*

Main meals

Grilled fillet of Cone Bay Barramundi, macadamia nut crust, lemon & chive sauce GF

Seafood supreme - sautéed prawns, scallops & Moreton Bay bug, garlic lemon pepper cream GF

Chicken Maryland, lightly seasoned, pan roasted w madeira jus GF

Fillet Mignon wrapped in bacon, seeded mustard & red wine jus GF
- add sautéed ocean prawns & grilled bug tail w béarnaise sauce + \$12.00

Roasted lamb shank slow roasted with port wine jus GF

Pan seared Atlantic salmon w garlic prawns & sautéed bok choy GF

Vegetarian: ask your server for daily vegetarian & vegan options

Desserts

Sticky Date Pudding served with butterscotch sauce & vanilla bean ice-cream GFO

Chocolate decadence - chocolate brownie, rich ganache & chocolate fudge ice cream GFO

Pecan pie served w maple syrup & icecream

Passionfruit tarte served with burnt lemon & citrus curd

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

Panko crumbed chicken tenderloin \$17.00

Chicken nuggets \$17.00

Panko crumbed whiting fillets \$17.00

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