

# COURTHOUSE

## Lunch Menu

OPEN 11:30 AM - 2:30 PM

### Breads

Freshly baked basket of Rolls served  
w whipped butter & smoked salt (4) \$8.00

### Oysters

Natural (each) \$5.00  
Kilpatrick (each) \$6.00

### Side Dishes

Shoestring Fries with Truffle Oil & Parmesan \$9.50  
Sautéed Green Beans with Bacon Lardons  
& Toasted Pine Nuts \$12.50  
Cauliflower Gratin \$12.50  
Pear & Rocket Salad with Candied Walnuts  
& Orange Vinaigrette Dressing \$14.00  
Moreton Bay Bug & Grilled King Prawns with  
Hollandaise Sauce \$16.90

### Entree Selections

Roast Pumpkin & Sweet Potato Soup with  
a Freshly Baked Dinner Roll GF V \$18.00  
Twice Cooked Pork Belly with Asian Slaw  
& Sticky Caramel Sauce \$24.90  
Bug & Prawn Salad with Tomato  
& Avocado Salsa GFO \$25.90  
Crumbed Deep Fried Camembert Wedges,  
Baby Salad & Cranberry Jam GF V \$21.90  
Warm Terriyaki Chicken with  
Glass Noodle Salad GF \$22.90  
Entree Platter For Two: Crispy Battered Prawns,  
Panko Crumbed Whiting Fillets, Moreton Bay  
Bugs & Grilled Qld Scallops Mornay GFO \$44.90  
Grilled Queensland Scallops served in their  
Half Shell & Mornay Sauce GF \$24.90

### Main Meals

Grilled North Queensland Barramundi, Macadamia  
Nut Crust, Lemon & Chive Sauce GF \$42.90

#### *Chef's Signature Dish*

Seafood Supreme - Sautéed Prawns, Scallops  
& Bugs, Garlic Pepper Cream GF \$44.90

Slow Roasted Beef Cheeks on Creamy Mash,  
Steamed Greens & Braising Jus GF \$38.90

Fillet Mignon Wrapped in Bacon, Seeded Mustard &  
Red Wine Jus GF \$45.90

- Add Sautéed Ocean Prawns &  
Grilled Bug Tail with Béarnaise Sauce + \$16.90

Slow Roasted Lamb Share Plate -  
Rack Cutlets & Shoulder served with  
Roast Potato & Seasonal Vegetables GF  
For One \$45.90  
For Two \$88.00

Pan Seared Atlantic Salmon with Garlic Prawns  
& Sautéed Bok Choy GF \$42.90

Vegetarian: ask your server for daily  
vegetarian & vegan options

# COURTHOUSE

## Dessert Menu

OPEN 11:30 AM - 2:30 PM

### Dessert

Sticky Date Pudding served with Butterscotch Sauce & Vanilla Bean Ice-Cream <span style="border: 1px solid black; padding: 0 2px;">GFO</span>	\$16.00
Chocolate Decadence - Chocolate Brownie, Rich Ganache & Chocolate Fudge Ice Cream <span style="border: 1px solid black; padding: 0 2px;">GFO</span>	\$16.00
Pecan Pie served with Maple Syrup & Icecream	\$16.00
Passionfruit Tarte served with Burnt Lemon & Citrus Curd	\$16.00
Brandy Snap Basket filled with Raspberry Sorbet, Topped with Seasonal Berries <span style="border: 1px solid black; padding: 0 2px;">GF</span>	\$16.00
Vanilla Bean Cheesecake served with Chocolate Mousse & Salted Caramel Filled Chocolates	\$16.00

### Cheese Selection

Your choice of Triple Cream Brie, Ash Brie, Vintage Cheddar, Club Cheddar or Blue served with crackers & a selection of fruit.	
One piece	\$12.00
Three pieces	\$28.00

### Selection of Teas & Coffees

Cappuccino	\$5.00
Flat White	\$5.00
Latte	\$5.00
Chai Latte	\$5.00
Mocha	\$5.00
Long Black	\$5.00
Short Black	\$5.00
Piccolo	\$5.00
Macchiato	\$5.00
Hot Chocolate	\$5.00
Irish (Jameson)	\$14.00
Jamaican (Tia Maria)	\$14.00
Mexican (Kahlua)	\$14.00
Parisienne (Cognac)	\$20.00
English Breakfast, Earl Grey, Chamomile, Lemon, Peppermint and Green Tea	\$4.50
<b>Extras:</b> Decaf, Extra Shot, Almond Milk, Lactose Free Milk, Soy Milk	\$0.50