

COURTHOUSE

Lunch Menu

OPEN 11:30 AM - 2:30 PM

Breads

Freshly baked basket of Rolls served w whipped butter & smoked salt (4) \$11.00

Oysters

Natural (each) \$6.00
Kilpatrick (each) \$7.50

Side Dishes

Shoestring Fries with Truffle Oil & Parmesan \$11.50
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 \$28.90
Crumbed Deep Fried Camembert Wedges, Baby Salad & Cranberry Jam GF V \$22.90
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 \$48.90
Grilled Queensland Scallops served in their Half Shell & Mornay Sauce GF \$26.90

Main Meals

Grilled North Queensland Barramundi, Macadamia Nut Crust, Lemon & Chive Sauce GF \$44.90

Chef's Signature Dish

Seafood Supreme - Sautéed Prawns, Scallops & Bugs, Garlic Pepper Cream GF \$46.90

Slow Roasted Beef Cheeks on Creamy Mash, Steamed Greens & Braising Jus GF \$39.90

Fillet Mignon Wrapped in Bacon, Seeded Mustard & Red Wine Jus GF \$48.90

- 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 \$47.90

For Two \$88.00

Pan Seared Atlantic Salmon with Garlic Prawns & Sautéed Bok Choy GF \$44.90

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 GFO	\$18.00
Chocolate Decadence - Chocolate Brownie, Rich Ganache & Chocolate Fudge Ice Cream GFO	\$18.00
Pecan Pie served with Maple Syrup & Icecream	\$18.00
Passionfruit Tarte served with Burnt Lemon & Citrus Curd	\$18.00
Brandy Snap Basket filled with Raspberry Sorbet, Topped with Seasonal Berries GF	\$18.00
Vanilla Bean Cheesecake served with Chocolate Mousse & Salted Caramel Filled Chocolates	\$18.00
Affogato - vanilla bean ice-cream with a shot of espresso	\$9.90
Affogato - vanilla bean ice-cream with a shot of espresso and liquor of your choice	\$16.90

Selection of Ports

Hanwood port	\$7.00
De Bortoli Muscat, Chambers Rutherglen Muscadelle - Topaque, Clovelly Tawny	\$8.00
Galway Pipe	\$9.00
Penfolds Grandfather	\$18.00

Please ask your server for the selection of liquers

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
Extras: Decaf, Extra Shot, Almond Milk, Lactose Free Milk, Soy Milk	\$0.50