

# DINING

## PIZZA

	M	NM
<b>PAESAN</b>	<b>\$23</b>	<b>\$27</b>

Sopressa salami, mozzarella, roasted red capsicum, olives, chilli, basil & extra virgin olive oil

<b>ORTOLANA (V)</b>	<b>\$23</b>	<b>\$27</b>
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Roasted eggplant, artichokes, red capsicum, shaved parmesan & parsley

<b>ULTIMATE</b>	<b>\$25</b>	<b>\$30</b>
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Salami, pepperoni, bacon, ham, grilled chicken, red and green capsicum, sundried tomatoes, red onion, black olives & garlic oil

<b>PROSCIUTTO</b>	<b>\$25</b>	<b>\$30</b>
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Serrano prosciutto, rocket leaves & shaved parmesan

<b>CHILLI SEAFOOD</b>	<b>\$26</b>	<b>\$31</b>
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Prawns, scallops, calamari, mussels, cherry tomatoes, parsley, hint of chilli & squeeze of lemon

<b>MARGHERITA</b>	<b>\$22</b>	<b>\$26</b>
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Fresh basil & extra virgin olive oil

<b>SMOKED SALMON</b>	<b>\$25</b>	<b>\$30</b>
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Smoked salmon, spinach leaves, baby capers & dill mayo

*All our pizzas are hand stretched  
GF & Vegan bases available*

## SHARE PLATES FOR 2

	M	NM
<b>SEAFOOD</b>	<b>\$60</b>	<b>\$71</b>

Oysters, scallops, prawns, salmon rilletes, togarashi salt and pepper calamari, coconut lime crumbed prawns, lemon & sauces

<b>CHARCUTERIE</b>	<b>\$44</b>	<b>\$52</b>
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Bangalow ham, serrano prosciutto, sopressa salami, chicken liver pate & bits and pieces

<b>CHEESE</b>	<b>\$32</b>	<b>\$38</b>
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Our choice of three & fresh honeycomb

## SIDES

<b>FRIES</b>	<b>\$8</b>	<b>\$10</b>
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Shoestring fries & aioli

<b>TRUFFLE FRIES</b>	<b>\$12</b>	<b>\$14</b>
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Shaved ricotta salata

<b>HEIRLOOM (GF)</b>	<b>\$8</b>	<b>\$10</b>
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Heirloom tomato, baby basil & extra virgin olive oil

<b>EDAMAME (GF)</b>	<b>\$8</b>	<b>\$10</b>
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Murray River pink salt

<b>OLIVES (GF)</b>	<b>\$10</b>	<b>\$12</b>
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Marinated Australian olives

# DINING

## CHILLED

	M	NM
<b>SALMON RILLETTES</b>	<b>\$19</b>	<b>\$22</b>

Blended fresh salmon, butter, hot-smoked salmon, crème fraiche & baguette toast

<b>TUNA TATAKI (GF)</b>	<b>\$19</b>	<b>\$22</b>
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Sesame and ginger dressing & edamame

<b>DIPS</b>	<b>\$16</b>	<b>\$19</b>
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Hummus, taramasalata & beetroot dips with wood fired bread

<b>OYSTERS (GF)</b> <small>MIN 3</small>	<b>\$3.5 EA</b>	<b>\$4.2 EA</b>
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Tabasco & lemon cheek

<b>BUCKET OF TIGER PRAWNS (GF)</b>	<b>\$22</b>	<b>\$26</b>
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Lemon cheek & cognac cocktail sauce

<b>COURTYARD LOBSTER ROLLS</b>	<b>\$28</b>	<b>\$33</b>
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Bloody Mary mayo

<b>CHICKEN LIVER PATE</b>	<b>\$16</b>	<b>\$19</b>
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## HOT

	M	NM
<b>PORK &amp; FENNEL SAUSAGE ROLLS</b>	<b>\$18</b>	<b>\$21</b>

Tomato chutney

<b>STICKY LAMB RIBS (GF)</b>	<b>\$24</b>	<b>\$28</b>
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Tangy, sweet tamarind, brown sugar glaze & toasted sesame seeds

<b>COCONUT LIME CRUMBED PRAWNS</b>	<b>\$25</b>	<b>\$30</b>
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Lime aioli

<b>PEKING DUCK SPRING ROLLS</b>	<b>\$22</b>	<b>\$26</b>
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Hoisin & coriander pesto

<b>TOGARASHI SALT &amp; PEPPER CALAMARI</b>	<b>\$21</b>	<b>\$25</b>
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Miso mayo

<b>SCALLOPS (GF)</b>	<b>\$22</b>	<b>\$26</b>
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Seared scallops in the half shell with Vietnamese dressing

\$18 MEMBERS

# SIGNATURE COCKTAILS

\$21 NON-MEMBERS

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## GARDEN MARGARITA

1800 Silver Tequila, italicus bergamot liqueur, citrus, mint & cucumber

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## MYRTLE IN ROUGE

Lemon Myrtle Vodka, Pama Pomegranate liqueur, hibiscus, citrus & rhubarb

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## COURTYARD KISS

Courtyard Gin, Aperol, coconut, orange bitters & citrus

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## RUBY'S MAI TAI

Bacardi Carta Blanca, Crème de Peche, citrus, orgeat & mango

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## PASSON-PASSON

Gin, passionfruit liqueur, green tea, citrus & aquafaba

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## CHOC-CHIPPED ESPRESSO MARTINI

Butter vodka, Kahlua, chocolate cookie & coffee

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## LADY'S LYCHEE

Vodka, St Germain Elderflower, lychee, lemon myrtle & orange bitters

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## TROPICAL GRASSHOPPER

Pandan Vodka, Crème de Menthe, cream, orgeat

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\$18 MEMBERS

# CLASSIC COCKTAILS

\$21 NON-MEMBERS

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## MARGARITA

Blanco 1800 Tequila, Cointreau, lime, salt & sugar

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## MOJITO

Bacardi Rum, sugar, lime & mint

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## LONG ISLAND

Bacardi Rum, vodka, gin, tequila, Grand Marnier & lemon

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## SOUTHSIDE

Gin, lime, sugar & mint

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## ESPRESSO MARTINI

Kahlua, vanilla vodka & coffee

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## NEGRONI

Campari, Courtyard Gin, Cinzano rosso & orange

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## APEROL SPRITZ

Aperol, prosecco, soda & orange

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