

SATURDAY AND SUNDAY
FROM 12:00PM

DINING

WEDNESDAY TO SUNDAY
FROM 5:30PM

PIZZA

	M	NM
PAESAN	\$23	\$27

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

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

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

PROSCIUTTO	\$25	\$30
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Serrano prosciutto, rocket leaves & shaved parmesan

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

MARGHERITA	\$22	\$26
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Fresh basil & extra virgin olive oil

SMOKED SALMON	\$27	\$32
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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
SEAFOOD	\$68	\$80

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

CHARCUTERIE	\$50	\$59
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Bangalow ham, serrano prosciutto, sopressa salami, chicken liver pate & bits and pieces

CHEESE	\$38	\$45
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Our choice of three & fresh honeycomb

SIDES

FRIES	\$8	\$10
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Shoestring fries & aioli

TRUFFLE FRIES	\$12	\$14
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Shaved ricotta salata

HEIRLOOM (GF)	\$12	\$14
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Heirloom tomato, baby basil & extra virgin olive oil

EDAMAME (GF)	\$8	\$10
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Murray River pink salt

OLIVES (GF)	\$10	\$12
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Marinated Australian olives

M — MEMBER

NM — NON MEMBER

DINING

CHILLED

	M	NM
SALMON RILLETTES	\$21	\$25
Blended fresh salmon, butter, hot-smoked salmon, crème fraiche & baguette toast		
TUNA TATAKI (GF)	\$21	\$25
Sesame and ginger dressing & edamame		
DIPS	\$16	\$19
Hummus, taramasalata & beetroot dips with wood fired bread		
OYSTERS (GF) <small>MIN 3</small>	\$4 EA	\$5 EA
Tabasco & lemon cheek		
BUCKET OF TIGER PRAWNS (GF)	\$22	\$26
Lemon cheek & cognac cocktail sauce		
COURTYARD LOBSTER ROLLS	\$30	\$36
Bloody Mary mayo		
CHICKEN LIVER PATE	\$17	\$20

HOT

	M	NM
PORK & FENNEL SAUSAGE ROLLS	\$18	\$21
Tomato chutney		
STICKY LAMB RIBS (GF)	\$26	\$31
Tangy, sweet tamarind, brown sugar glaze & toasted sesame seeds		
COCONUT LIME CRUMBED PRAWNS	\$30	\$35
Lime aioli		
PEKING DUCK SPRING ROLLS	\$25	\$30
Hoisin & coriander pesto		
TOGARASHI SALT & PEPPER CALAMARI	\$23	\$27
Miso mayo		
SCALLOPS (GF)	\$25	\$30
Seared scallops in the half shell with Vietnamese dressing		

\$18 MEMBERS

SIGNATURE COCKTAILS

\$21 NON-MEMBERS

GARDEN MARGARITA

1800 Silver Tequila, Italicus Bergamot Liqueur, citrus, mint & cucumber

MYRTLE IN ROUGE

Lemon myrtle vodka, Pama Pomegranate Liqueur, hibiscus, citrus & rhubarb

COURTYARD KISS

Courtyard Gin, Aperol, coconut, orange bitters & citrus

RUBY'S MAI TAI

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

PASSON-PASSON

Gin, passionfruit liqueur, green tea, citrus & aquafaba

CHOC-CHIPPED ESPRESSO MARTINI

Butter vodka, Kahlua, chocolate cookie & coffee

LADY'S LYCHEE

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

LE PÈRE FIZZ

Pere Jules Pommeau De Normandie, St Germain Elderflower, eastcoast grapefruit juice & dried apple



\$18 MEMBERS

CLASSIC COCKTAILS

\$21 NON-MEMBERS

MARGARITA

Blanco 1800 Tequila, Cointreau, lime, salt & sugar

MOJITO

Bacardi Rum, sugar, lime & mint

LONG ISLAND

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

SOUTHSIDE

Gin, lime, sugar & mint

ESPRESSO MARTINI

Kahlua, vanilla vodka & coffee

NEGRONI

Campari, Courtyard Gin, Cinzano rosso & orange

APEROL SPRITZ

Aperol, prosecco, soda & orange

