

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

CAPRICCIOSA	\$25	\$30
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Mozzarella, ham, mushroom, olives & artichoke

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

MONTANARA	\$25	\$30
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Mozzarella, funghi, pancetta & basilico

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

SHARE PLATES FOR 2

	M	NM
SEAFOOD	\$68	\$80

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

MEDITERRANEAN MEZZE	\$52	\$61
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Arincini, prosciutto, ham, salami, olives, hummus, baba ganoush, fetta, marinated and fresh vegetables, dried fruits & pita bread chips

SIDES

FRIES	\$8	\$10
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Shoestring fries & aioli

TRUFFLE FRIES	\$12	\$14
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Shaved ricotta salata

CHERRY TOMATOES (GF)	\$10	\$12
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Torn basil, sea salt, cracked black pepper & extra virgin olive oil

WOOD FIRED KIPFLER POTATOES	\$10	\$12
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Olive oil, rosemary & pink salt

TOSSED BUTTER LETTUCE LEAVES	\$10	\$12
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Japanese Kewpie sesame salad dressing

M — MEMBER

NM — NON MEMBER

DINING

CHILLED

	M	NM
TASMANIAN SMOKED SALMON ON TOAST	\$20	\$24

Seeded mustard butter, cucumber ribbons, sour dough, pick dill & micro salad

TUNA SASHIMI	\$20	\$24
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Ponsu sauce, sunflower sprouts & spicy mayo

DIPS	\$16	\$19
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Hummus, taramasalata & baba ganoush with wood fired bread

OYSTERS (GF) <small>MIN 3</small>	\$4 EA	\$5 EA
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Tabasco & lemon cheek

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

TIGER PRAWN VIETNAMESE BANH MI ROLL	\$22	\$26
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Spicy cocktail sauce, pickled celery & potato crisps

HOT

	M	NM
PORK & FENNEL SAUSAGE ROLLS	\$18	\$21

Tomato chutney

STICKY LAMB RIBS (GF)	\$26	\$31
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Tangy, sweet tamarind, brown sugar glaze & toasted sesame seeds

COCONUT LIME CRUMBED PRAWNS	\$30	\$36
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Lime aioli

PEKING DUCK SPRING ROLLS	\$25	\$30
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Hoisin & coriander pesto

TOGARASHI SALT & PEPPER CALAMARI	\$23	\$27
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Miso mayo

SCALLOPS (GF)	\$25	\$30
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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



CLASSIC COCKTAILS

\$18 MEMBERS
\$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

MOCKTAILS

\$12 MEMBERS
\$14 NON-MEMBERS

MASH PASH

Passionfruit, orange, raspberry & lemon squash

CITRUS COOLER

Lime, mint, sugar syrup & soda

MANGO ICED TEA

Green tea, Monin mango, lime, mint & soda

HIBISCUS HIPPOPOTAMUS

Green tea, Monin hibiscus, passionfruit & soda
