

SATURDAY AND SUNDAY
FROM 12:00PM

DINING

WEDNESDAY TO SUNDAY
FROM 5:30PM

PIZZA

	M	NM
PAESAN	\$25	\$29.5
Sopressa salami, mozzarella, roasted red capsicum, olives, chilli, basil & extra virgin olive oil		
CAPRICCIOSA	\$27.5	\$32.5
Mozzarella, ham, mushroom, olives & artichoke		
ULTIMATE	\$27.5	\$32.5
Salami, pepperoni, bacon, ham, grilled chicken, red and green capsicum, sundried tomatoes, red onion, black olives & garlic oil		
PROSCIUTTO	\$27.5	\$32.5
Serrano prosciutto, rocket leaves & shaved parmesan		
CHILLI SEAFOOD	\$29.5	\$34.5
Prawns, scallops, calamari, mussels, cherry tomatoes, parsley, hint of chilli & squeeze of lemon		
MARGHERITA	\$25	\$29.5
Fresh basil & extra virgin olive oil		
FUGAZETTA (V)	\$25	\$29.5
White pizza, mozzarella, red onion, black olives & extra virgin olive oil		
JAMON & PEPERONE ROSSO ARROSITO	\$25	\$29.5
Gypsy ham, roasted capsicum, olives & extra virgin olive oil		

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

SHARE PLATES FOR 2

	M	NM
SEAFOOD	\$75	\$88
Oysters, scallops, prawns, salmon rillette, smoked salmon, crispy calamari, coconut lime crumbed prawns, lemon & sauces		
MEDITERRANEAN MEZZE	\$59	\$69.5
Arancini, prosciutto, ham, salami, olives, hummus, baba ganoush, fetta, marinated and fresh vegetables, dried fruits & pita crisps		
CHEESE PLATTER	\$38	\$44.5
Chef's featured cheeses with accompaniments		

SIDES

FRIES (V)	\$9.5	\$11
Shoestring fries & aioli		
TRUFFLE FRIES	\$12.5	\$14.5
Shaved ricotta salata		
CHERRY TOMATOES (GF)	\$12.5	\$14.5
Torn basil, sea salt, cracked black pepper & extra virgin olive oil		
LITTLE GREEN SALAD	\$12.5	\$14.5
Rocket leaves, cucumber, radish, lemon vinaigrette, parmesan & toasted nuts		
SPICY KIMCHI SLAW	\$12.5	\$14.5
Kimchi, cabbage, daikon, carrots, sriracha, fish sauce & sesame oil		

DINING

CHILLED

	M	NM
BEETROOT & TEQUILA CURED SALMON	\$26	\$30.5

Horseradish goats cheese, shaved cucumber, caperberries & crackers

DIPS	\$19	\$22.5
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Hummus, taramasalata & baba ganoush with chargrilled bread

OYSTERS (GF) <small>MIN 3</small>	\$4.5 EA	\$5.5 EA
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Tabasco & lemon cheek

BUCKET OF TIGER PRAWNS (GF)	\$25	\$29.5
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Lemon cheek & cognac cocktail sauce

M — MEMBER

NM — NON MEMBER

HOT

	M	NM
LOBSTER & PRAWN TOAST	\$24	\$28

Yuzu infused mayonnaise

PORK & FENNEL SAUSAGE ROLLS	\$19	\$22.5
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Tomato chutney

STICKY LAMB RIBS (GF)	\$29.5	\$34.5
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Tangy, sweet tamarind, brown sugar glaze & toasted sesame seeds

COCONUT LIME CRUMBED PRAWNS	\$33.5	\$39.5
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Lime aioli

PEKING DUCK SPRING ROLLS	\$27.5	\$32.5
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Hoisin & coriander pesto

HALLOUMI FRIES	\$17	\$20
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Mint, za'atar, lemon wedge & spiced mayonnaise

CRISPY CALAMARI	\$25	\$29.5
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Paprika flour, sea salt, creamy chipotle mayonnaise & lemon wedge

CRAB SANDWICH	\$27.5	\$32.5
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Sourdough, mayonnaise, wholegrain mustard, lime juice, rocket leaves & tobasco

STICKY POTATO SKINS	\$12.5	\$14.5
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Potato skins, sweet chilli, sweet soy & sour cream

\$19 MEMBERS

SIGNATURE COCKTAILS

\$22.5 NON-MEMBERS

JASMINA'S BREW

Raspberry Gin, jasmine tea, citrus, passionfruit & aquafaba

MYRTLE IN ROUGE

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

COURTYARD KISS

Courtyard Gin, Aperol, coconut, orange bitters & citrus

PINEAPPLE DAISY

Pineapple Gin, Massenez Coco-Ananas, pineapple syrup, pineapple juice & citrus

PASSON-PASSON

Gin, passionfruit liqueur, green tea, citrus & aquafaba

HONEY RIDER

Honey Gin, Cointreau, Canton Ginger liqueur, peach bitters & mint

LADY'S LYCHEE

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

TAKES YUZU TO TANGO

Mango Rum, Mandarin Napoleon, yuzu, tangerine & citrus



\$19 MEMBERS

CLASSIC COCKTAILS

\$22.5 NON-MEMBERS

NEGRONI

Hendricks Gin, Campari, Dolin sweet Vermouth & orange

OLD FASHIONED

Makers Mark, Sugar & Angostura Bitters

WHISKEY SOUR

Whistle Pig 6YO Rye Whisky, lemon juice, simple syrup, egg white & Angostura Bitters

LONG ISLAND

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

ESPRESSO MARTINI

Kahlua, vanilla vodka & coffee

APEROL SPRITZ

Aperol, prosecco, soda & orange

LAST WORD

Hendricks Gin, Green Chartreuse, Sweet Chery, cherry syrup & lime juice

MARGARITA - CLASSIC, SPICY OR TOMMY'S

Blanco 1800 Tequila, Cointreau & lime juice

MOJITO

Bacardi Rum, sugar, lime & mint

