

SATURDAY AND SUNDAY  
FROM 12:00PM

# DINING

WEDNESDAY TO SUNDAY  
FROM 5:30PM

## PIZZA

	M	NM
<b>PAESAN</b>	<b>\$25</b>	<b>\$29.5</b>
Sopressa salami, mozzarella, roasted red capsicum, olives, chilli, basil & extra virgin olive oil		
<b>CAPRICCIOSA</b>	<b>\$27.5</b>	<b>\$32.5</b>
Mozzarella, ham, mushroom, olives & artichoke		
<b>ULTIMATE</b>	<b>\$27.5</b>	<b>\$32.5</b>
Salami, pepperoni, bacon, ham, grilled chicken, red and green capsicum, sundried tomatoes, red onion, black olives & garlic oil		
<b>PROSCIUTTO</b>	<b>\$27.5</b>	<b>\$32.5</b>
Serrano prosciutto, rocket leaves & shaved parmesan		
<b>CHILLI SEAFOOD</b>	<b>\$29.5</b>	<b>\$34.5</b>
Prawns, scallops, calamari, mussels, cherry tomatoes, parsley, hint of chilli & squeeze of lemon		
<b>MARGHERITA</b>	<b>\$25</b>	<b>\$29.5</b>
Fresh basil & extra virgin olive oil		
<b>DIABLO</b>	<b>\$25</b>	<b>\$29.5</b>
Hot salami, fresh chilli & chilli oil		
<b>QUATTRO</b>	<b>\$28</b>	<b>\$33</b>
Fior di latte, blue, pecorino, cheddar cheese & rosemary		
<b>BOCCONCINI</b>	<b>\$27</b>	<b>\$32</b>
Bocconcini, cherry tomato & basil		

## SHARE PLATES FOR 2

	M	NM
<b>SEAFOOD</b>	<b>\$80</b>	<b>\$94</b>
Oysters, scallops, prawns, smoked salmon rillette, crispy calamari, coconut lime crumbed prawns, Japanese fishcake, lemon & sauces		
<b>MEDITERRANEAN</b>	<b>\$60</b>	<b>\$71</b>
<b>MEZZE</b>		
Arancini, prosciutto, olives, hummus, baba ganoush, fetta, marinated & fresh vegetables, dried fruits & pita crisps		
<b>CHEESE PLATTER</b>	<b>\$40</b>	<b>\$47</b>
Chef's featured cheeses with accompaniments		

## GRILLED

<b>DIPS</b>	<b>\$19</b>	<b>\$22.5</b>
Hummus, taramasalata & baba ganoush with chargrilled bread		
<b>OYSTERS (GF) <small>MIN 3</small></b>	<b>\$4.5 EA</b>	<b>\$5.5 EA</b>
Tabasco & lemon cheek		
<b>BUCKET OF TIGER PRAWNS (GF)</b>	<b>\$25</b>	<b>\$29.5</b>
Lemon cheek & cognac cocktail sauce		
<b>ROCKMELON &amp; PROSCIUTTO BRUSCHETTA</b>	<b>\$24</b>	<b>\$28</b>
Smear of citrus flecked goats cheese		

All our pizzas are hand stretched GF & Vegan bases available

# DINING

## HOT

	M	NM
<b>JAPANESE CRUMBED SALMON FISHCAKES</b>	<b>\$24</b>	<b>\$28</b>
Bonito, ginger, shallots, asian cress & kewpie mayo		
<b>PORK &amp; FENNEL SAUSAGE ROLLS</b>	<b>\$19</b>	<b>\$22.5</b>
Tomato chutney		
<b>STICKY LAMB RIBS (GF)</b>	<b>\$29.5</b>	<b>\$34.5</b>
Tangy, sweet tamarind, brown sugar glaze & toasted sesame seeds		
<b>COCONUT LIME CRUMBED PRAWNS</b>	<b>\$33.5</b>	<b>\$39.5</b>
Lime aioli		
<b>PEKING DUCK SPRING ROLLS</b>	<b>\$27.5</b>	<b>\$32.5</b>
Hoisin & coriander pesto		
<b>CRISPY CALAMARI</b>	<b>\$25</b>	<b>\$29.5</b>
Paprika flour, sea salt, creamy chipotle mayonnaise & lemon wedge		
<b>CHEESE KRANSKY CHIPOLATAS</b>	<b>\$24</b>	<b>\$28</b>
Jumbo pretzel & mild mustard		
<b>HALLOUMI FRIES</b>	<b>\$17</b>	<b>\$20</b>
Mint, za'atar, lemon wedge & spiced mayonnaise		

## SIDES

	M	NM
<b>FRIES (V)</b>	<b>\$9.5</b>	<b>\$11</b>
Shoestring fries & aioli		
<b>TRUFFLE FRIES</b>	<b>\$12.5</b>	<b>\$14.5</b>
Shaved ricotta salata		
<b>TOMATO &amp; BOCCONCINI SALAD</b>	<b>\$14</b>	<b>\$16.5</b>
Mixed tomatoes, bocconcini, basil & tomato vinegarette		
<b>STICKY POTATO SKINS</b>	<b>\$12.5</b>	<b>\$14.5</b>
Potato skins, sweet chilli, sweet soy & sour cream		
<b>LITTLE GREEN SALAD</b>	<b>\$12.5</b>	<b>\$14.5</b>
Rocket leaves, cucumber, radish, lemon vinaigrette, parmesan, crunchy sprouts & toasted nuts		
<b>SPICY KIMCHI SLAW</b>	<b>\$12.5</b>	<b>\$14.5</b>
Kimchi, cabbage, daikon, carrots, sriracha, fish sauce & sesame oil		
<b>MAPLE GLAZE MINI PUMPKIN</b>	<b>\$14</b>	<b>\$16.5</b>
Filled with quinoa salad, served chilled		

\$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

---

## SOUR - WHISKEY OR AMARETTO

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

---

## COSMOPOLITAN

Vodka, Triple sec, lime juice & cranberry juice

---

## MARGARITA - CLASSIC, SPICY OR TOMMY'S

Blanco 1800 Tequila, Cointreau & lime juice

---

## MOJITO

Bacardi Rum, sugar, lime & mint

---

