

SATURDAY AND SUNDAY
FROM 12:00PM

DINING

WEDNESDAY TO SUNDAY
FROM 5:30PM

PIZZA

	M	NM
PAESAN	\$26.5	\$31
Sopressa salami, mozzarella, roasted red capsicum, olives, chilli, basil & extra virgin olive oil		
CAPRICCIOSA	\$29	\$34
Mozzarella, ham, mushroom, olives & artichoke		
ULTIMATE	\$29	\$34
Salami, pepperoni, bacon, ham, grilled chicken, red and green capsicum, sundried tomatoes, red onion, black olives & garlic oil		
PROSCIUTTO	\$29	\$34
Serrano prosciutto, rocket leaves & shaved parmesan		
CHILLI SEAFOOD	\$31.5	\$37
Prawns, scallops, calamari, mussels, cherry tomatoes, parsley, hint of chilli & squeeze of lemon		
MARGHERITA	\$26.5	\$31
Fresh basil & extra virgin olive oil		
DIABLO	\$26.5	\$31
Hot salami, fresh chilli & chilli oil		
QUATTRO	\$29.5	\$34.5
Fior di latte, blue, pecorino, cheddar cheese & rosemary		
BOCCONCINI	\$28.5	\$33.5
Bocconcini, cherry tomato & basil		

All our pizzas are hand stretched GF & Vegan bases available

SHARE PLATES FOR 2

	M	NM
SEAFOOD	\$85	\$100
Oysters, scallops, prawns, smoked salmon rillette, crispy calamari, coconut lime crumbed prawns, Japanese fishcake, lemon & sauces		
MEDITERRANEAN	\$63.5	\$74.5
MEZZE		
Arancini, prosciutto, olives, hummus, baba ganoush, fetta, marinated & fresh vegetables, dried fruits & pita crisps		
CHEESE PLATTER	\$42.5	\$50
Chef's featured cheeses with accompaniments		

CHILLED

DIPS	\$20	\$23.5
Hummus, taramasalata & baba ganoush with chargrilled bread		
OYSTERS (GF) MIN 3	\$5 EA	\$6 EA
Tabasco & lemon cheek		
BUCKET OF TIGER PRAWNS (GF)	\$26.5	\$31
Lemon cheek & cognac cocktail sauce		
ROCKMELON & PROSCIUTTO BRUSCHETTA	\$25.5	\$30
Smear of citrus flecked goats cheese		

DINING

HOT

JAPANESE CRUMBED SALMON FISHCAKES	\$25.5	\$30
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Bonito, ginger, shallots, asian cress & kewpie mayo

PORK & FENNEL SAUSAGE ROLLS	\$20	\$23.5
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Tomato chutney

STICKY LAMB RIBS (GF)	\$31.5	\$37
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Tangy, sweet tamarind, brown sugar glaze & toasted sesame seeds

COCONUT LIME CRUMBED PRAWNS	\$35.5	\$42
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Lime aioli

PEKING DUCK SPRING ROLLS	\$29	\$34
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Hoisin & coriander pesto

CRISPY CALAMARI	\$26.5	\$31
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Paprika flour, sea salt, creamy chipotle mayonnaise & lemon wedge

CHEESE KRANSKY CHIPOLATAS	\$25.5	\$30
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Jumbo pretzel & mild mustard

HALLOUMI FRIES	\$18	\$21
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Mint, za'atar, lemon wedge & spiced mayonnaise

SIDES

FRIES (v)	\$10	\$12
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Shoestring fries & aioli

TRUFFLE FRIES	\$13.5	\$16
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Shaved ricotta salata

TOMATO & BOCCONCINI SALAD	\$15	\$17.5
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Mixed tomatoes, bocconcini, basil & tomato vinegarette

STICKY POTATO SKINS	\$13.5	\$16
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Potato skins, sweet chilli, sweet soy & sour cream

LITTLE GREEN SALAD	\$13.5	\$16
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Rocket leaves, cucumber, radish, lemon vinaigrette, parmesan, crunchy sprouts & toasted nuts

SPICY KIMCHI SLAW	\$13.5	\$16
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Kimchi, cabbage, daikon, carrots, sriracha, fish sauce & sesame oil

MAPLE GLAZE MINI PUMPKIN	\$15	\$17.5
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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

