

SATURDAY AND SUNDAY  
FROM 12:00PM

# DINING

WEDNESDAY TO SUNDAY  
FROM 5:30PM

## PIZZA

	M	NM
<b>PAESAN</b>	<b>\$26.5</b>	<b>\$31</b>
Sopressa salami, mozzarella, roasted red capsicum, olives, chilli, basil & extra virgin olive oil		
<b>CAPRICCIOSA</b>	<b>\$29</b>	<b>\$34</b>
Mozzarella, ham, mushroom, olives & artichoke		
<b>ULTIMATE</b>	<b>\$29</b>	<b>\$34</b>
Salami, pepperoni, bacon, ham, grilled chicken, red and green capsicum, sundried tomatoes, red onion, black olives & garlic oil		
<b>PROSCIUTTO</b>	<b>\$29</b>	<b>\$34</b>
Serrano prosciutto, rocket leaves & shaved parmesan		
<b>CHILLI SEAFOOD</b>	<b>\$31.5</b>	<b>\$37</b>
Prawns, scallops, calamari, mussels, cherry tomatoes, parsley, hint of chilli & squeeze of lemon		
<b>MARGHERITA</b>	<b>\$26.5</b>	<b>\$31</b>
Fresh basil & extra virgin olive oil		
<b>DIABLO</b>	<b>\$26.5</b>	<b>\$31</b>
Hot salami, fresh chilli & chilli oil		
<b>VERDURA (V)</b>	<b>\$26.5</b>	<b>\$31</b>
White base, spinach, garlic oil, pesto, mushroom & cherry tomatoes		
<b>BOLOGNESE</b>	<b>\$26.5</b>	<b>\$31</b>
Bolognese sauce, parmesan & basil		
<b>BOCCONCINI (V)</b>	<b>\$28.5</b>	<b>\$33.5</b>
Bocconcini, cherry tomatoes & basil		

All our pizzas are hand stretched GF & Vegan bases available

## SHARE PLATES FOR 2

	M	NM
<b>SEAFOOD</b>	<b>\$85</b>	<b>\$100</b>
Oysters, scallops, prawns, smoked salmon rilette, crispy calamari, dukkah crumbed prawns, Japanese fishcake, lemon & sauces		
<b>MEDITERRANEAN MEZZE</b>	<b>\$63.5</b>	<b>\$74.5</b>
Arancini, prosciutto, olives, hummus, baba ganoush, fetta, marinated & fresh vegetables, dried fruits & pita crisps		
<b>PAVLOVA PLATTER</b>	<b>\$42</b>	<b>\$49.5</b>
Passionfruit curd, raspberries, strawberry compote, strawberries, lychees & whipped cream		

## GRILLED

<b>DIPS</b>	<b>\$20</b>	<b>\$23.5</b>
Hummus, taramasalata & baba ganoush with chargrilled bread		
<b>OYSTERS (GF) <small>MIN 3</small></b>	<b>\$5 EA</b>	<b>\$6 EA</b>
Tabasco & lemon cheek		
<b>BUCKET OF TIGER PRAWNS (GF)</b>	<b>\$26.5</b>	<b>\$31</b>
Lemon cheek & cognac cocktail sauce		
<b>SMASHED AVOCADO (V)</b>	<b>\$22</b>	<b>\$26</b>
Sourdough toast, crumbled fetta & extra virgin olive oil		

# DINING

## HOT

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

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<b>PORK &amp; FENNEL SAUSAGE ROLLS</b>	<b>\$20</b>	<b>\$23.5</b>
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Tomato chutney

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

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<b>DUKKAH CRUMBED PRAWNS</b>	<b>\$35.5</b>	<b>\$42</b>
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Tahini & mint sauce

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<b>PEKING DUCK SPRING ROLLS</b>	<b>\$29</b>	<b>\$34</b>
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Hoisin & coriander pesto

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<b>CALAMARI</b>	<b>\$26.5</b>	<b>\$31</b>
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Paprika flour, sea salt, creamy chipotle mayonnaise & lemon wedge

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<b>PRAWN MAC N' CHEESE</b>	<b>\$30</b>	<b>\$35.5</b>
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Plump prawns, silky, cheesy, macaroni & parmesan crisp

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<b>FRIED KOREAN CHICKEN</b>	<b>\$24.5</b>	<b>\$29</b>
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Gochujang sauce

## SIDES

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<b>FRIES (V)</b>	<b>\$10</b>	<b>\$12</b>
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Shoestring fries & aioli

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<b>TRUFFLE FRIES (V)</b>	<b>\$13.5</b>	<b>\$16</b>
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Shaved ricotta salata

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<b>TOMATO &amp; BOCCONCINI SALAD (GF) (V)</b>	<b>\$15</b>	<b>\$17.5</b>
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Mixed tomatoes, bocconcini, basil & tomato vinegarette

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<b>SWEET POTATO WEDGES (V)</b>	<b>\$15</b>	<b>\$17.5</b>
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Ridge cut with avocado dip

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<b>STICKY POTATO SKINS (V)</b>	<b>\$13.5</b>	<b>\$16</b>
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Potato skins, sweet chilli, sweet soy & sour cream

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<b>LITTLE GREEN SALAD (GF) (V)</b>	<b>\$13.5</b>	<b>\$16</b>
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Rocket leaves, cucumber, radish, lemon vinaigrette, parmesan, crunchy sprouts & toasted nuts

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<b>CHILLED ROASTED BEETS (V)</b>	<b>\$13.5</b>	<b>\$16</b>
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Orange gremolata, sunflower kernels & goat cheese

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<b>RAINBOW SLAW (V)</b>	<b>\$15</b>	<b>\$17.5</b>
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Tahini dressing

\$19 MEMBERS

# SIGNATURE COCKTAILS

\$22.5 NON-MEMBERS

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## JASMINA'S BREW

Raspberry Gin, jasmine tea, citrus, passionfruit & aquafaba

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## MYRTLE IN ROUGE

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

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## COURTYARD KISS

Courtyard Gin, Aperol, coconut, orange bitters & citrus

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## PINEAPPLE DAISY

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

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## PASSON-PASSON

Gin, passionfruit liqueur, green tea, citrus & aquafaba

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## HONEY RIDER

Honey Gin, Manly Spirits' Mandarin Triple Sec, Canton Ginger liqueur, peach bitters & mint

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## LADY'S LYCHEE

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

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\$19 MEMBERS

# CLASSIC COCKTAILS

\$22.5 NON-MEMBERS

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## NEGRONI

Hendricks Gin, Campari, Dolin sweet Vermouth & orange

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## OLD FASHIONED

Makers Mark, sugar & Angostura Bitters

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## SOUR - WHISKEY OR AMARETTO

Lemon juice, simple syrup, egg white & Angostura Bitters

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## LONG ISLAND

Bacardi Rum, Vodka, Gin, Tequila, Manly Spirits' Mandarin Triple Sec & lemon

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## ESPRESSO MARTINI

Kahlua, Vanilla Vodka & coffee

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## APEROL SPRITZ

Aperol, Prosecco, soda & orange

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## COSMOPOLITAN

Vodka, Manly Spirits' Mandarin Triple Sec, lime juice & cranberry juice

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## MARGARITA - CLASSIC, SPICY OR TOMMY'S

Blanco 1800 Tequila, Manly Spirits' Mandarin Triple Sec & lime juice

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## MOJITO

Bacardi Rum, sugar, lime & mint

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