

SATURDAY AND SUNDAY
FROM 12:00PM

DINING

WEDNESDAY TO SUNDAY
FROM 5:30PM

SHARE PLATES

M NM

SEAFOOD SERVES 2-3 **\$85** **\$100**

Oysters, scallops, prawns, smoked salmon rillette, crispy calamari, coconut lime crumbed prawns, tuna carpaccio, pizza bread & sauces

12 HOUR LAMB SHOULDER SERVES 4 **\$75** **\$88.5**

Labneh, hummus, dukkah, pomegranate, Lebanese pickles & pizza bread

MEDITERRANEAN **\$65** **\$76.5**

SERVES 3-4

Arancini, prosciutto, salami, olives, dips, fetta, marinated and fresh vegetables, dried fruits & pizza bread

CHILLED

DIPS **\$20** **\$23.5**

Hummus, taramasalata, baba ganoush & pizza crust

OYSTERS (GF) MIN 3 **\$5** **\$6**

Fresh apples, cider vinegar & lemon

TUNA CRUDO TOSTADA (GF) **\$25** **\$29**

Avocado crema, pickled raddish, jalapeño lime dressing & kumera crisps

CHICKEN LIVER PÂTÉ **\$20** **\$23.5**

Stonefruit chutney, caramel onions & woodfired bread

CRAB SLIDERS MIN 3 **\$7** **\$8.5**

Brioche bun, spanner crab, tabasco mayo & celery

TUNA CARPACCIO (GF) **\$21** **\$24.5**

Tuna, pancetta crumbs, fennel, citrus, mint & dill mayo

BUCKET OF TIGER PRAWNS (GF) **\$26.5** **\$31**

Lemon & cognac cocktail sauce

SIDES

FRIES (GF) (V) **\$10** **\$12**

Aioli

TRUFFLE FRIES (GF) (V) **\$13.5** **\$16**

Shaved ricotta salata

BURRATA & TOMATOES (GF) (V) **\$15** **\$17**

Seasonal tomatoes, basil, sumac & dukkah

STICKY POTATO SKINS (GF) (V) **\$13.5** **\$16**

Potato skins, sweet chilli, sweet soy & sour cream

LITTLE GREEN SALAD (GF) (V) **\$13.5** **\$16**

Rocket, cucumber, radish, lemon vinaigrette, parmesan, sprouts & toasted nuts

GF — Gluten Free

V — Vegetarian

PIZZA

	M	NM
GARLIC OR DRY SPICED	\$9	\$10.5
Pizza crust with first press olive oil		
CARNIVORE	\$27	\$32
Pancetta, prosciutto, chorizo, red capsicum, red onion & cherry tomatoes		
HAWAIIAN	\$25	\$29.5
Ham, pineapple & mozzarella		
CAPRICCIOSA	\$27	\$32
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	\$27	\$32
Serrano prosciutto, rocket leaves & shaved parmesan		
CHILLI SEAFOOD	\$30	\$35.5
Prawns, calamari, mussels, baby octopus, cherry tomatoes, parsley, chilli & lemon		
MARGHERITA (v)	\$21	\$25
Fresh basil & extra virgin olive oil		
DIABLO	\$27	\$32
Hot salami, fresh chilli & chilli oil		
SMOKED SALMON	\$30	\$35.5
Smoked salmon, red onion, cherry tomatoes, sour cream, dill, chives & lemon		
SALSICCIA E PATATE	\$27	\$32
Prosciutto, pancetta, Italian sausage, potato, truffle oil, blue cheese & rosemary		
VEGETARIAN	\$25	\$29.5
Zucchini, capsicum, cherry tomatoes, spinach, artichoke, red onion & oregano		

All our pizzas are hand stretched. GF and vegan bases and vegan cheese available.

HOT

	M	NM
PESTO RIGATONI	\$23	\$27
Genovese-style pesto & blistered tomatoes		
BAO BUNS MIN 3	\$7	\$8.5
Korean chicken karage, pickle, kewpie mayo & mesclun lettuce		
COCONUT PRAWNS	\$31	\$36
Yuzo kosho mayo		
RENDANG BUTTERFLY PRAWNS (GF)	\$26	\$30
Lime, cucumber, tumeric and charred pineapple salsa		
GRILLED CHICKEN SKEWERS	\$19	\$22.5
Achiote yoghurt sauce		
STICKY LAMB RIBS (GF)	\$31.5	\$37
Tamarind and brown sugar glaze & toasted sesame seeds		
PEKING DUCK SPRING ROLLS	\$26.5	\$31
Hoisin and coriander pesto		
CALAMARI	\$26.5	\$31
Aioli & lemon		
KOREAN BBQ CHICKEN SPARE RIBS	\$21	\$24.5
Kimchi slaw		

M — MEMBER

NM — NON MEMBER

\$19 MEMBERS

SIGNATURE COCKTAILS

\$22.5 NON-MEMBERS

RUBY'S MAI TAI

Bacardi, Crème de Peche, lime, orgeat & mango syrup

MYRTLE IN ROUGE

Lemon myrtle vodka, Pama Pomegranate Liqueur, hibiscus, lime & rhubarb bitters

MANGO NO. 5

Courtyard gin, lime, mango puree, aquafaba, sugar syrup & mango syrup

PINEAPPLE DAISY

Pineapple gin, Massenez Coco-Ananas, pineapple juice, lime & pineapple syrup

PASSON-PASSON

Gin, passionfruit liqueur, green tea syrup, lime & aquafaba

SPICED PINA COLADA

Sailor Jerry spiced rum, Malibu, pineapple juice & coconut cream

LADY'S LYCHEE

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

TAKES YUZU TO TANGO

Mango rum, Mandarin Napolean, yuzu, tangerine & lemon



\$19 MEMBERS

CLASSIC COCKTAILS

\$22.5 NON-MEMBERS

NEGRONI

Courtyard gin, Campari, Dolin Vermouth Rouge & orange twist

OLD FASHIONED

Makers Mark, sugar & Angostura Bitters

SOUR - WHISKEY OR AMARETTO

Lemon juice, simple syrup, aquafaba & Angostura Bitters

LONG ISLAND ICED TEA

Bacardi rum, vodka, gin, tequila, Manly Spirits' Mandarin Triple Sec & lemon

ESPRESSO MARTINI

Kahlua, vanilla vodka & fresh espresso

SPRITZ - APEROL OR LIMONCELLO

Prosecco and soda

COSMOPOLITAN

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

MARGARITA - CLASSIC, SPICY OR TOMMY'S

Blanco 1800 tequila, Manly Spirits' Mandarin Triple Sec & lime

MARTINI

Courtyard Gin or Belvedere vodka & Dolin Vermouth Dry



SPARKLING

		150ml	250ml	750ml
TYRRELL'S MOORES CREEK PREMIUM BRUT	M	\$9	-	\$35.5
Hunter Valley, NSW	NM	\$10.5	-	\$42
FIORE MOSCATO (SPRITZIG)	M	\$10	\$16	\$39
Mudgee, NSW	NM	\$12	\$19	\$46
T'GALLANT PROSECCO	M	\$12	-	\$49
Mornington Peninsula, VIC	NM	\$14	-	\$57.5
CAVALIERE D'ORO PROSECCO	M	\$14	-	\$56
Veneto Prosecco, Italy	NM	\$16.5	-	\$66
VEUVE D'ARGENT NV BRUT	M	\$12	-	\$49
Ingrandes-Sur-Loire, France	NM	\$14	-	\$57.5
MOET & CHANDON BRUT IMPERIAL NV	M	-	-	\$130
Champagne, France	NM	-	-	\$153
VEUVE CLICQUOT YELLOW LABEL BRUT	M	-	-	\$149
Champagne, France	NM	-	-	\$175
PERRIÈR-JOUET BELLE ÉPOQUE CHAMPAGNE	M	-	-	\$300
Champagne, France	NM	-	-	\$350

WHITE

		150ml	250ml	750ml
CHRISMONT KING VALLEY RIESLING	M	\$11.5	\$19	\$46.5
King Valley, VIC	NM	\$13.5	\$22.5	\$54.5
YOUNG POETS PINOT GRIGIO	M	\$9.5	\$15	\$36.5
Mudgee, NSW	NM	\$11	\$17.5	\$43
T'GALLANT JULIET PINOT GRIGIO	M	\$10.5	\$18	\$42
Mornington Peninsula, VIC	NM	\$12.5	\$21	\$49.5
CANTINA DI GAMBELLARA PINOT GRIGIO	M	\$13.5	\$22.5	\$54
Veneto, Italy	NM	\$16	\$26.5	\$63.5
TYRRELL'S MOORE'S CREEK SEMILLON SAUVIGNON BLANC	M	\$9	\$14	\$35.5
Hunter Valley, NSW	NM	\$10.5	\$16.5	\$42
TYRRELL'S HUNTER VALLEY CHARDONNAY	M	\$11.5	\$19	\$46.5
Hunter Valley, NSW	NM	\$13.5	\$22.5	\$54.5
SQUEALING PIG ZERO SAUVIGNON BLANC	M	-	-	\$25
(Non Alc) *375ml	NM	-	-	\$29.5
VIDAL SAUVIGNON BLANC	M	\$12	\$20.5	\$49
Marlborough, NZ	NM	\$14	\$24	\$57.5
OYSTER BAY SAUVIGNON BLANC	M	\$13.5	\$22.5	\$54
Marlborough, NZ	NM	\$16	\$26.5	\$63.5

ROSÉ

		150ml	250ml	750ml
DEEP WOODS ROSÉ	M	\$11	\$19	\$44.5
Margaret River, WA	NM	\$13	\$22.5	\$52.5
LA VIEILLE FERME CÔTES DU VENTOUX ROSÉ	M	\$12	\$20.5	\$49
Southern Rhone, France	NM	\$14	\$24	\$57.5
CARPE HORAM ROSÉ	M	\$14	\$23.5	\$56
Languedoc-Roussillon, France	NM	\$16.5	\$27.5	\$66
MAISON SAINT AIX ROSÉ	M			\$65
Provence, France	NM			\$77

RED

		150ml	250ml	750ml
FAT BASTARD PINOT NOIR	M	\$12	\$20.5	\$49
Languedoc, France	NM	\$14	\$24	\$57.5
TYRRELL'S MOORE'S CREEK SHIRAZ	M	\$9	\$14	\$35.5
Hunter Valley, NSW	NM	\$10.5	\$16.5	\$42
BELENA SHIRAZ	M	\$13.5	\$22.5	\$54
Barossa Valley, SA	NM	\$16	\$26.5	\$63.5
SONS OF EDEN MARSCHALL SHIRAZ	M	\$15	\$24.5	\$59.5
Barossa Valley, SA	NM	\$17.5	\$29	\$70
REDMAN SHIRAZ	M	-	-	\$55
Coonawarra, SA	NM	-	-	\$64.5
TAYLOR'S HERITAGE CABERNET SAUVIGNON	M	\$14	\$23.5	\$56
Clare Valley, SA	NM	\$16.5	\$27.5	\$66
WIRRA WIRRA CHURCH BLOCK CAB/SAUV/SHIR/MERLOT	M	-	-	\$59
McLaren Vale, SA	NM	-	-	\$69.5