

SATURDAY AND SUNDAY  
FROM 12:00PM

# DINING

WEDNESDAY TO SUNDAY  
FROM 5:30PM

## SHARE PLATES

	M	NM
<b>SEAFOOD</b> <small>SERVES 2-3</small>	<b>\$85</b>	<b>\$100</b>

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

<b>12 HOUR LAMB SHOULDER</b> <small>SERVES 4</small>	<b>\$75</b>	<b>\$88.5</b>
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Labneh, hummus, dukkah, pomegranate, Lebanese pickles & pizza bread

<b>MEDITERRANEAN</b>	<b>\$65</b>	<b>\$76.5</b>
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SERVES 3-4

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

## CHILLED

<b>DIPS</b>	<b>\$20</b>	<b>\$23.5</b>
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Hummus, taramasalata, baba ganoush & pizza crust

<b>OYSTERS (GF)</b> <small>MIN 3</small>	<b>\$5</b>	<b>\$6</b>
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Fresh apples, cider vinegar & lemon

<b>TUNA CRUDO TOSTADA (GF)</b>	<b>\$25</b>	<b>\$29</b>
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Avocado crema, pickled raddish, jalapeño lime dressing & kumera crisps

<b>CHICKEN LIVER PÂTÉ</b>	<b>\$20</b>	<b>\$23.5</b>
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Stonefruit chutney, caramel onions & woodfired bread

<b>TUNA CARPACCIO (GF)</b>	<b>\$21</b>	<b>\$24.5</b>
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Tuna, pancetta crumbs, fennel, citrus, mint & dill mayo

<b>BUCKET OF TIGER PRAWNS (GF)</b>	<b>\$26.5</b>	<b>\$31</b>
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Lemon & cognac cocktail sauce

## SIDES

<b>FRIES (GF) (V)</b>	<b>\$10</b>	<b>\$12</b>
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Aioli

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

<b>BURRATA &amp; TOMATOES (GF) (V)</b>	<b>\$15</b>	<b>\$17</b>
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Seasonal tomatoes, basil, sumac & dukkah

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

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

GF — Gluten Free

V — Vegetarian

M — MEMBER

NM — NON MEMBER

# PIZZA

	M	NM
<b>GARLIC OR DRY SPICED</b>	<b>\$9</b>	<b>\$10.5</b>
Pizza crust with first press olive oil		
<b>CARNIVORE</b>	<b>\$27</b>	<b>\$32</b>
Pancetta, prosciutto, chorizo, red capsicum, red onion & cherry tomatoes		
<b>HAWAIIAN</b>	<b>\$25</b>	<b>\$29.5</b>
Ham, pineapple & mozzarella		
<b>CAPRICCIOSA</b>	<b>\$27</b>	<b>\$32</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>\$27</b>	<b>\$32</b>
Serrano prosciutto, rocket leaves & shaved parmesan		
<b>CHILLI SEAFOOD</b>	<b>\$30</b>	<b>\$35.5</b>
Prawns, calamari, mussels, baby octopus, cherry tomatoes, parsley, chilli & lemon		
<b>MARGHERITA (V)</b>	<b>\$21</b>	<b>\$25</b>
Fresh basil & extra virgin olive oil		
<b>DIABLO</b>	<b>\$27</b>	<b>\$32</b>
Hot salami, fresh chilli & chilli oil		
<b>SMOKED SALMON</b>	<b>\$30</b>	<b>\$35.5</b>
Smoked salmon, red onion, cherry tomatoes, sour cream, dill, chives & lemon		
<b>SALSICCIA E PATATE</b>	<b>\$27</b>	<b>\$32</b>
Prosciutto, pancetta, Italian sausage, potato, truffle oil, blue cheese & rosemary		
<b>VEGETARIAN</b>	<b>\$25</b>	<b>\$29.5</b>
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
<b>PESTO RIGATONI</b>	<b>\$23</b>	<b>\$27</b>
Genovese-style pesto & blistered tomatoes		
<b>BAO BUNS</b> <small>MIN 3</small>	<b>\$7</b>	<b>\$8.5</b>
Korean chicken karage, pickle, kewpie mayo & mesclun lettuce		
<b>COCONUT PRAWNS</b>	<b>\$31</b>	<b>\$36</b>
Yuzo kosho mayo		
<b>RENDANG BUTTERFLY PRAWNS (GF)</b>	<b>\$26</b>	<b>\$30</b>
Lime, cucumber, tumeric and charred pineapple salsa		
<b>GRILLED CHICKEN SKEWERS</b>	<b>\$19</b>	<b>\$22.5</b>
Achiote yoghurt sauce		
<b>STICKY LAMB RIBS (GF)</b>	<b>\$31.5</b>	<b>\$37</b>
Tamarind and brown sugar glaze & toasted sesame seeds		
<b>PEKING DUCK SPRING ROLLS</b>	<b>\$26.5</b>	<b>\$31</b>
Hoisin and coriander pesto		
<b>CALAMARI</b>	<b>\$26.5</b>	<b>\$31</b>
Aioli & lemon		
<b>KOREAN BBQ CHICKEN SPARE RIBS</b>	<b>\$21</b>	<b>\$24.5</b>
Kimchi slaw		

M — MEMBER

NM — NON MEMBER

\$19 MEMBERS

# SIGNATURE COCKTAILS

\$22.5 NON-MEMBERS

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## RUBY'S MAI TAI

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

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## MYRTLE IN ROUGE

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

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## MANGO NO. 5

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

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## PINEAPPLE DAISY

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

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## PASSON-PASSON

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

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## SPICED PINA COLADA

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

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## LADY'S LYCHEE

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

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## TAKES YUZU TO TANGO

Mango rum, Mandarin Napolean, yuzu, tangerine & lemon

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\$19 MEMBERS

# CLASSIC COCKTAILS

\$22.5 NON-MEMBERS

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## NEGRONI

Courtyard gin, Campari, Dolin Vermouth Rouge & orange twist

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## OLD FASHIONED

Makers Mark, sugar & Angostura Bitters

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## SOUR - WHISKEY OR AMARETTO

Lemon juice, simple syrup, aquafaba & Angostura Bitters

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## LONG ISLAND ICED TEA

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

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## ESPRESSO MARTINI

Kahlua, vanilla vodka & fresh espresso

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## SPRITZ - APEROL OR LIMONCELLO

Prosecco and soda

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## COSMOPOLITAN

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

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## MARGARITA - CLASSIC, SPICY OR TOMMY'S

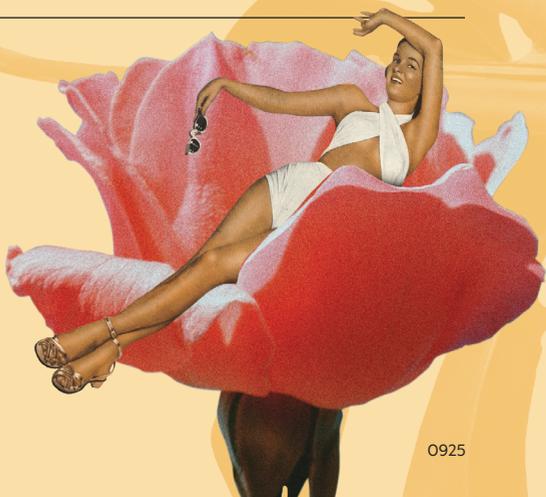
Blanco 1800 tequila, Manly Spirits' Mandarin Triple Sec & lime

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## MARTINI

Courtyard Gin or Belvedere vodka & Dolin Vermouth Dry

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# SPARKLING

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

# WHITE

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

# ROSE

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

# RED

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