

# COURTHOUSE

## SMALL PLATES

HOUSE FOCACCIA, Heritage Grove olive oil (2pc)	4
CRISPY CHICKPEAS, za'atar, lemon (vgn,gf)	6
MARINATED OLIVES, rosemary, garlic (vgn,gf)	9
FRIED GOATS CHEESE, rhubarb ketchup, walnuts, dill (v)	13
WHIPPED COD ROE, fermented cucumber, pork crackling, dill (gf)	16
KANGAROO CARPACCIO, finger lime, asparagus, almond (gf)	18
STRACCIATELLA, grilled zucchini, hazelnut, guindilla, foccacia (ovgn,ogf)	18
CHORIZO & MOZZARELLA CROQUETTES, pickled zucchini, aioli	18

## MAINS

CHEESEBURGER, provolone, house pickles, guinness ketchup, chips	24
BRAISED LAMB & RED WINE PIE, garlic & rosemary mash, greens, gravy	29
EGGPLANT PARMIGIANA, parmesan cream, basil, rocket (gf,v)	29
CHICKEN SCHNITZEL, broccoli, chilli & almond slaw, chips, gravy	30
GRILLED BARRAMUNDI, chips, watercress, lemon, oregano, aioli (ogf)	32
RICOTTA & BLACK GARLIC AGNOLOTTI, confit cherry tomato, basil (ovgn)	34
MARKET FISH, fennel, pearl cous cous, green olive tapenade, salsa verde	M/P
300G PORTERHOUSE, chips, baby gem salad, jus (ogf)	47
LAMB RUMP, triple cooked chips, greens, pea puree, minted jus (gf)	38

## SIDES

BABY GEM SALAD, salsa verde, pecorino (v,gf)	11
CHARRED GREENS, tamarind (vgn,gf)	11
BROCCOLI, CHILLI & ALMOND SLAW (v,gf)	11
GARLIC & ROSEMARY MASH (v,gf)	11
CHIPS (v,ogf)	12