

COURTHOUSE

FUNCTIONS AT THE COURTHOUSE

We aim to make organising your function stress-free and seamless. The decisions you'll need to make are really just the fun ones – what to eat, drink and wear (we can help with the first two). With years of experience throwing all kinds of events, we would love to work with you to tailor the perfect occasion.

For bookings and enquiries please contact Laura
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BACK BAR

Tucked down the Queensberry side of our building is our Back Bar. Relax back into the leather banquettes with a drink from the private bar while listening to the sweet sounds unravel from the vinyl record player.

Room Features:

- Up to 35 guests for seated dining
- Up to 60 guests for stand up event
 - Private Bar (stand up events)
 - Ideal for cocktail style events
 - Built in projector and screen
 - Microphone / ability to control own music in room



GROUND FLOOR DINING ROOM

Our Ground Floor Dining Room is beautiful room all year round. Soft hessian lined walls and curtains envelope the timber rich room which enjoys light filled afternoons and a crackling fireplace during the winter months.

Room Features:

- Up to 20 guests for seated dining
- Up to 30 guests for stand up event



FIRST FLOOR DINING ROOM

Head upstairs to our First Floor Dining Room. This light filled space overlooks the heart of North Melbourne with the trees along Errol Street and the Town Hall as your backdrop.

Comfy leather banquettes wrap around the beautiful art deco curved room and an open fireplace to keep you toasty warm in winter.

Room Features:

- Up to 35 guests for seated dining
- Up to 40 guests for stand up event
 - Portable projector and screen available
 - Microphone / ability to control own music in room





PRIVATE DINING ROOM

Our Private Dining Room is an intimate space for small celebrations or work meals and meetings. Original timber floorboards, soft green walls, and windows overlooking the trees of Errol Street create a calming space tucked away from the hustle and bustle of the pub below.

Room Features:

- Up to 10 guests for seated dining
- Portable projector and screen available
- Ideal for small celebrations and meetings



COURTHOUSE

SET MENU

TWO COURSES: \$57

THREE COURSES: \$72

STARTERS TO SHARE

HOUSE BAKED FOCACCIA, Heritage Grove olive oil (vgn)

TEMPURA ZUCCHINI, butternut hummus, leatherwood honey, pistachio (ovgn)

CHORIZO & MOZZARELLA CROQUETTES, aioli, pickles

MAINS TO SHARE

BEEF RUMP CAP, rosemary potatoes, buttered greens, truffle jus (gf)

EGGPLANT PARMIGIANA, parmesan cream, basil, rocket (gf, v)

BABY GEM, salsa verde, pecorino (gf, v)

CHIPS, aioli

DESSERT TO SHARE

STICKY DATE PUDDING, rum butterscotch sauce, vanilla ice cream

Please note on Sunday a 10% surcharge applies to all bills

COURTHOUSE

CHRISTMAS SET MENU

AVAILABLE FROM NOVEMBER 25TH

TWO COURSES: \$57

THREE COURSES: \$72

STARTERS TO SHARE

HOUSE BAKED FOCACCIA, Heritage Grove olive oil

GRILLED FLATHEAD, asparagus, pea, finger lime, soft herbs (gf)

SPICED CAULIFLOWER CROQUETTES, aioli, pickles, fried curry leaf (v)

MAINS TO SHARE

HARISSA LAMB SHOULDER, freekah, pomegranate, jus (ogf)

EGGPLANT PARMIGIANA, parmesan cream, basil, rocket (gf, v)

BABY GEM, salsa verde, pecorino (gf, v)

CHIPS, aioli (ogf, v)

DESSERT TO SHARE

TIRAMISU, toasted hazelnut

OPTIONAL EXTRAS

PACIFIC OYSTERS (TAS), finger lime \$6ea

TEMPURA ZUCCHINI FLOWER, ricotta, lemon, leatherwood honey \$8ea

WOODFIRED GRASS FED CHATEAUBRIAND (instead of lamb shoulder)
truffled mash, beef fat bernaise and watercress salad \$15pp

CHEESE BOARD, house condiments, crackers \$10pp

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COURTHOUSE

CANAPE MENU

6 PIECES PER PERSON - \$36

CRISPY TOFU, carrot, ginger, shallot (vgn, gf)

KANGAROO, rare seared, beetroot bruschetta

EDAMAME HUMMUS, sesame lavosh (vgn, gf)

TEMPURA ZUCCHINI, hummus, honey, pistachio

SAUSAGE ROLL, pork & fennel, onion

FRIED GOATS CHEESE, aioli, pistachio, shallot (v)

8 PIECES PER PERSON - \$42

CRISPY TOFU, carrot, ginger, shallot (vgn, gf)

KANGAROO, rare seared, beetroot bruschetta

EDAMAME HUMMUS, sesame lavosh (vgn, gf)

CHORIZO CROQUETTES, pickles, aioli

TEMPURA ZUCCHINI, hummus, honey, pistachio

SAUSAGE ROLL, pork & fennel, onion

FRIED GOATS CHEESE, aioli, pistachio, shallot

PORK CRACKLING, whipped cod roe, chive

10 PIECES PER PERSON - \$48

CRISPY TOFU, carrot, ginger, shallot (vgn, gf)

KANGAROO, rare seared, beetroot bruschetta

EDAMAME HUMMUS, sesame lavosh (vgn, gf)

CHORIZO CROQUETTES, pickles, aioli

DAHL SAMOSA, coriander, spring onion (vgn)

TEMPURA ZUCCHINI, hummus, honey, pistachio

SAUSAGE ROLL, pork & fennel, onion

FRIED GOATS CHEESE, aioli, pistachio, shallot

PORK CRACKLING, whipped cod roe, chive

PRAWN TOAST, sesame, wasabi mayonnaise

MINIMUM ORDER - 20 GUESTS

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COURTHOUSE

GRAZING TABLE

\$750 (caters for 25 guests)

CURED MEATS

150g Mr Cannubi free range capocollo

150g De Palma bresaola

150g La Boqueria macron picante salami

150g Mr Cannubi free range mortadella

150g Humble Pastures New York style pastrami

LOCAL CHEESE & CONDIMENTS

1kg of local cheeses from Calendar Cheese Co

House made crackers, quince paste, grapes & honeycomb

SEASONAL DIPS & HOUSE BAKED FOCACCIA

Two seasonal dips

House baked focaccia

PICKLES, FRESH & DRIED FRUIT, NUTS

1kg Toolunka Estate mixed Italian olives

Mustard pickled cucumbers

Fresh berries & melon

Dried figs, apricots, walnuts & almonds

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COURTHOUSE

PACKAGE 1

2 HOURS - 50PP / 3 HOURS - 60PP / 4 HOURS - 70PP

Wine: Tar & Roses prosecco / Courthouse Dry White

Yangarra Rose / Courthouse Claret

Tap Beer / Hop Nation 'Mind Ya Head' XPA

Non-alcoholic: soft drinks / juices / tea & coffee

PACKAGE 2

2 HOURS - 65PP / 3 HOURS - 75PP / 4 HOURS - 85PP

Wine: Kreglinger NV / Kris Pinot Gris / Murdoch Hill Chardonnay

Rouleur Pinot Noir / Syrahmi Demi Shiraz

Tap beer / Hop Nation 'Mind Ya Head' XPA

Non-alcoholic: Lyre's Amalfi Spritz / Dr Lo Alc Free Riesling
soft drinks / juices / tea & coffee

EXTRAS

(only available in addition to a drinks package)

Welcome cocktail on arrival 10pp (1 hour)

Aperol Spritz, Limoncello Spritz, House Negroni,

House Martini OR Margarita

SPIRITS 10PP (PER HOUR)

Four Pillars gin / Vodka O / Johnny Walker Black / Havana Run / Sailor Jerry spiced rum

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