ALL DAY MENU

BRUNCH / BREAKFAST DISHES

EGGS YOUR WAY – 14
Two eggs cooked to your liking, served with your choice of toasted bread. **(GF option available)**

NUTTY PORRIDGE – 19 (VGN)
Almond and oat porridge served with nuts, seasonal fruits, and berries.

GRANOLA – 19
A blend of oats, nuts, seeds, and dried fruit, topped with cinnamon-infused yoghurt.

SMASHED AVOCADO – 23
Avocado on multigrain toast, topped with cherry tomatoes, two poached eggs, and feta garnished with lemon herb ash. **(VGN and GF option available)**

BIG BREAKFAST – 28
Two poached eggs, bacon, chorizo, roasted tomato, hash brown, mushrooms, relish, and spinach, served with sourdough toast toast. **(GF option available)**

CHILLI SCRAMBLED EGGS – 24
Scrambled eggs cooked with our homemade mild chilli oil, topped with chilli threads and freshly grated parmesan. Served on a flaky croissant with pork chorizo sausages. **(VG and GF options available)**

EGGS BENEDICT – 21
Poached eggs, ham, gremolata, and house-made paprika hollandaise on sourdough toast.
(Vegetarian option with spinach available). (Upgrade to smoked salmon: +3)

OUR FAMOUS PANCAKES – 22
Thick pancakes made with our special recipe, served with sweet saffron mascarpone, homemade berry coulis, almond crumble, seasonal fruits, and maple syrup.

MAGIC MUSHROOMS – 23
Sautéed medley mushrooms on white bean hummus, asparagus, kale crisp, served on sourdough toast with poached egg and pesto. **(GF option available)**

SHAKSHUKA – 23
Baked free-range eggs in a spiced tomato and pepper sauce, dukkah, feta and fresh herbs, .
Served with sourdough toast.

ZUCCHINI & CORN FRITTERS – 23 (GF)
Golden fritters, avocado smash, capsicum yoghurt, wilted spinach, poached egg, salsa verde, and dukkah.

DUCK & LENTIL WAFFLE – 26 (GF)
House-made lentil waffle topped with confit duck leg, thyme-maple, roasted capsicum yoghurt and a sunny-side egg.

RÖSTI – 22 (GF)
Two homemade potato röstis served with cauliflower purée, salsa verde, bacon, and
2 poached eggs.

CHICKEN PARMIGIANA – 26
Crumbed chicken topped with napolitana sauce and mozzarella cheese, served with salad and chips.

OMELETTES

SERVED WITH TOASTED MULTIGRAIN BREAD AND TOMATO RELISH
(GF OPTION AVAILABLE)

CLASSIC OMELETTE – 22
Ham, cheese, and tomato.

ROYAL OMELETTE – 24
Smoked salmon, feta, and spinach.

VEGGIE OMELETTE – 21
Eggs, mushroom, cheese, and spinach.

PASTA / RISOTTO

PUMPKIN RISOTTO – 24
Arborio rice cooked with pumpkin purée, green peas, sage crisps, freshly grated parmesan, and toasted pumpkin seeds.

DUCK RISOTTO – 27
Confit duck leg with arborio rice, onion, mushrooms, parsley, freshly grated parmesan.

PULLED LAMB SPAGHETTI – 27
Slow-cooked lamb in our homemade Napoli sauce, topped with freshly grated parmesan and herbs.

SEASONAL GREEN GNOCCHI – 24
Pan fried gnocchi , seasoned greens , pesto and freshly grated parmesan and pumpkin seeds.

GARLIC CHILLI PRAWN SPAGHETTI – 27
Spaghetti cooked in our special garlic & mild chilli sauce with prawns, cherry tomatoes, kale, and freshly grated parmesan sauce.

PENNE PESTO – 23
Mushroom, spinach, and caramelised onion in a creamy pesto sauce, topped with freshly grated freshly grated parmesan. **(VEG option available)**

BURGERS (SERVED WITH CHIPS)

DOUBLE CHEESE BURGER – 24
Wagyu beef patty, double bacon, double cheese, lettuce, tomato, onion, BBQ sauce, and mayonnaise.

HOT CHICKEN BURGER – 24
Crispy fried chicken, cheddar cheese, lettuce, tomato, jalapeños, and Court special sauce.

PLANT-POWERED SANDWICH (VGN) – 24
Toasted sourdough toast filled with avocado, tomato, lettuce, cucumber, tofu, capsicum, red onion, and house-made white bean hummus.

SLOW-COOKED LAMB BURGER – 24
Tender 16-hour braised lamb with crisp cucumber, fresh lettuce, and capsicum yoghurt sauce, served in a toasted bun.

SALADS

SUPERFOOD SALAD – 19
A healthy mix of kale, farro, black rice, corn, avocado, seeds & nuts, tossed in a spiced honey mustard dressing.

GREEN GOODNESS – 19
Avocado, kale, asparagus, farro, broccoli & peas, tossed with toasted almond flakes, dukkah, pomegranate, and our house-made Green Goddess dressing.

WARM LAMB & CAULIFLOWER SALAD – 23
Cauliflower, chickpeas, Spanish onion, pomegranate, fresh herbs, cranberries, and slow cooled lamb n capsicum yogurt and tahini dressing, served warm.

PRAWN & WATERMELON SALAD – 25
A refreshing mix of watermelon, greens, mint, walnuts, halloumi, and balsamic glaze in an orange dressing, served with grilled prawns.

ADD TO YOUR MAINS

Add: Tomato relish, spicy mayo, or other condiments – 2 each

Add: Smoked salmon or grilled chicken, pulled lamb – 6 each

Add: Bacon, avocado, chorizo, mushrooms, spinach, or
halloumi – 4.5 each

Add: Tomato, poached or fried egg, feta, hollandaise sauce,
or hash brown – 3.5 each

Gluten-free options – 2

IMPORTANT INFORMATION
NO SPLIT PAYMENTS

CARD SURCHARGE APPLIES

PUBLIC HOLIDAY SURCHARGE: 15%

PLEASE LET OUR FRIENDLY STAFF KNOW IF YOU HAVE ANY ALLERGIES OR DIETARY REQUIREMENTS

ALL DAY MENU

SPECIALTY COFFEE (SERVED UNTIL 5 PM)

ANY BLACK: REGULAR – 5 | MUG – 6.5
ANY WHITE: REGULAR – 5 | MUG – 6.5

COFFEE ALTERNATIVES

HOT CHOCOLATE – 5 | MUG – 6.5
MATCHA LATTE – 5.5 | MUG – 7
TURMERIC LATTE – 5.5 | MUG – 7
STICKY CHAI – 5.5 | MUG – 7
CHAI LATTE – 5 | MUG – 6.5

POT OF TEA – 5
(ENGLISH BREAKFAST, EARL GREY, CHAMOMILE, LEMONGRASS GINGER, SENCHA GREEN)

ICED BEVERAGES (ADD ICE CREAM + 2)

ICED LATTE / ICED LONG BLACK – 6
ICED MATCHA – 7
ICED COCONUT MANGO MATCHA – 9
ICED STRAWBERRY MATCHA – 9

SYRUPS: CARAMEL, HAZELNUT, VANILLA – ADD 0.70
ALTERNATE MILK: SOY, OAT, ALMOND, OR LACTOSE-FREE – ADD 0.70

ICED BEVERAGES (SERVED WITH ICE AND ICE CREAM UNLESS NOTED)

ICED COFFEE – 8
ICED CHAI – 8.5
ICED CHOCOLATE – 8.5
ICED MOCHA – 8.5
CHOCOLATE BROWNIE SHAKE – 10

COLD PRESS JUICES

APPLE, ORANGE, OR WATERMELON – 9 EACH

PINEAPPLE – 10

ABC (APPLE, BEETROOT & CARROT) – 10

SUNSHINE QUEEN – 10
CARROT, GINGER, PINEAPPLE & ORANGE.

RED BOOSTER – 12
STRAWBERRIES AND MINT MUDDLED WITH WATERMELON, LEMON & PINEAPPLE JUICE.

(UPGRADE ANY JUICE TO LARGE SIZE – ADD 2)

SMOOTHIES

MANGO SMOOTHIE – 10
MANGO, VANILLA YOGURT, COCONUT & ALMOND CRUMBLE.

BERRY MIX – 10
MIXED BERRIES, BANANA, MINT LEAVES & APPLE JUICE.

GREEN MACHINE – 10
AVOCADO, KALE, CUCUMBER, PINEAPPLE, COCONUT, GREEN APPLE & APPLE JUICE.

SPIRITS

+$2 FOR MIXERS WITH TONIC OR RED BULL

VODKA SHOT – 9
GREY GOOSE VODKA SHOT – 12

RED LABEL – 9
BLACK LABEL – 10
CHIVAS REGAL – 12
GLENFIDDICH – 12
JAMESON – 12

GODSONS – 9
HENDRICK'S – 12

MALIBU – 9
BACARDI – 11

BLACK SAMBUCA – 10
FIREBALL – 10
TEQUILA – 10

JIM BEAM – 8
JACK DANIEL'S – 10

GLASS OF WINES

SPARKLING:
BAY OF STONES – 9
PROSECCO – 12

WHITES:
PINOT GRIGIO – 9
MOSCATO – 8
SAUVIGNON BLANC – 9
CHARDONNAY – 9
ROSÉ – 9

REDS:
SHIRAZ – 9
MERLOT – 9
CABERNET SAUVIGNON – 9
PINOT NOIR – 12

BEERS

CORONA, PERONI OR VB – 10

SOFT DRINKS

COKE, COKE NO SUGAR, FANTA, LEMONADE, SPARKLING WATER – 4.5 EACH
LIPTON ICED TEA, LYCHEE JUICE, CRANBERRY OR MANGO JUICE – 5.5 EACH
LEMON, LIME & BITTERS – 7.5 EACH
GINGER BEER – 5.5

MOCKTAILS

MOJITO MOCKTAIL OR STRAWBERRY MOCKTAIL – 12
PINA COLADA MOCKTAIL – 14

COCKTAILS

MIMOSA – 13
SPARKLING WINE WITH ORANGE JUICE

SEX ON THE BEACH – 18
VODKA, PEACH SCHNAPPS, CRANBERRY JUICE, ORANGE JUICE

OLD FASHIONED – 18
BOURBON WHISKEY, BITTERS, SUGAR, ORANGE ZEST

APEROL SPRITZ – 14
APEROL, PROSECCO, SODA

NEGRONI – 18
GIN, ROSSO, CAMPARI, ORANGE

MOJITO – 18
RUM, LIME, MINT, SUGAR, SODA

LONG ISLAND ICED TEA – 20
VODKA, RUM, GIN, TEQUILA, COINTREAU, LEMON JUICE, COKE

PINA COLADA – 18
RUM, COCONUT CREAM & PINEAPPLE JUICE

ESPRESSO MARTINI – 18
VODKA, KAHLUA, ESPRESSO & SUGAR

IMPORTANT INFORMATION
NO SPLIT PAYMENTS

CARD SURCHARGE APPLIES

PUBLIC HOLIDAY SURCHARGE: 15%

PLEASE LET OUR FRIENDLY STAFF KNOW IF YOU HAVE ANY ALLERGIES OR DIETARY REQUIREMENTS