



MENU

OPEN
Lunch 11.30am - 3.00pm
Dinner 5.00pm - 8.30pm

See menu board for daily specials

SHARES

Garlic Bread	9
Cheese + Chilli Garlic Bread	11
Bowl of Chips (v)(df) with aioli	11
Bruschetta	14
Toasted ciabatta, tomatoes, olive oil, shaved parmesan, balsamic glaze	
Wedges	16
Melted cheese, served with sour cream and sweet chilli sauce	
Nachos (v)(gf)	24
Corn chips, cheese, jalapenos, roasted vegetable & bean ragu, sour cream, salsa, guacamole	
Add Nacho Beef Mince +6	

SALADS

Poke Bowl (v)(df)(gf)	28
Edamame, quinoa, roast pumpkin, broccolini, cucumber, dukkha, avocado, ginger, Italian dressing	
Vietnamese Chicken & Prawn Salad (df)(gf)	29
Green papaya slaw, rice noodles, pickled carrot, paw paw, nam jim dressing, sweet chilli glazed peanuts, fried shallots	
Court House Salad (v)(df)(gf)	25
Mesclun greens, avocado, cherry tomatoes, cucumber, shredded carrot, boiled eggs, radishes, olives	
Lemon Pepper Calamari Salad	28
Served with slaw, lettuce, lime coriander dressing & lemon aioli	
Add: fetta +5; lemon pepper calamari +8; marinated grilled chicken +8; grilled fish +8; tiger prawns +8	

How to Order

Place your order at the bistro window & our friendly staff will deliver your meal to your table

TACOS

3 soft tortillas with slaw and a tomatillos & coriander salsa (gf corn tortillas available on request)	
Fish (df) local barramundi with chipotle mayo	27
Grilled Chicken with chipotle mayo	27
Beef Mince with garlic aioli	26
Vegetarian (vegan friendly) fried cauliflower with smokey tomato chutney	25

SEAFOOD

Fish & Chips (df)	29
Local wild caught mackerel served grilled or battered with chips, salad, tartare, lemon	
Bucket Of Prawns (gf)(df)(300g)	30
Chilled, locally caught Queensland prawns, cocktail sauce, lemon	
Yellow Seafood Curry	31
Vermicelli noodles, grilled prawns, mussels, scallops, barramundi	
Courty Seafood Plate (df)	56
Grilled local mackerel, green lip mussels, QLD scallops, lemon pepper calamari, chilled smoked salmon, oysters, whole prawns, chips & dipping sauces	
Barramundi (gf)	38
Local, wild caught barramundi fillet served on a bed of herbed baby potatoes with fresh asparagus, broccolini & hollandaise	
Calamari & Chips	28
Served with lime aioli & salad	

GRILL

Our premium steaks are cooked to your liking and served with chips & salad and your choice of sauce: garlic butter, gravy, pepper, red wine jus, French Dijon, mushroom	
Rump 300g (df) Black onyx marble Angus	39
Scotch 250g (df) Young grass fed	44
Cajun Marinated Pork Outlet	36
Add Surf & Turf: prawns, scallops, garlic butter & onion rings +8	

FAVOURITES

Courty Burger	25
Grass fed beef patty, lettuce, tomato, cheddar cheese, pickles, tomato relish, Dijon & chips	
Steak Sandwich	29
150g scotch fillet, lettuce, tomato, red onion, capsicum, cheddar cheese, BBQ & aioli sauce on toasted ciabatta & chips	
Chicken Schnitzel	28
Panko crumbed chicken breast & chips & salad with your choice of sauce: garlic butter, gravy, pepper, red wine just, Dijon, mushroom	
Chicken Parmy	30
Panko crumbed chicken breast layered with shaved ham, Napoli sauce and melted cheese with chips & salad	

KIDS

All 12

Grilled Fish & Chips & Salad
Battered Fish & Chips & Salad
Chicken Nuggets & Chips & Salad
Grilled Chicken & Chips & Salad
Cheese Burger Beef patty, cheese, pickle, tomato sauce & chips
Calamari served with chips & salad

SIDES

sm 5 / lg 8

Garden Salad
Slaw
Broccolini
Onion Rings

DESSERTS

Choc Lava Cake	12
ice cream, choc fudge sauce	
Lemon Meringue Tart	12
berry coulis, lemon sorbet	
Choc Top	4



@courthouseportdouglas

(v) Vegetarian (df) Dairy Free (gf) Gluten Free

10% PUBLIC HOLIDAY SURCHARGE APPLIED TO FOOD AND BEVERAGE PURCHASES.

We take all efforts to ensure that dietary requirements & gluten free items are handled with care. Our kitchen is not a nut free or gluten free environment so traces and allergens may be presented.

11/22