



Menu



COURT | HOUSE

RESTAURANT

**72 Smith St Warragul
03 5622 2442**

info@courthousewarragul.com

Entrée



Turkish Bread 10.50 (add cheese \$2)

Bruschetta (v) 13.50

Toasted French Baguettes Topped With Chunky Tomato Salsa And Fresh Basil Finished With Shaved Parmesan And Balsamic Reduction.

Arancini Balls (v) 14.50

Chorizo, Cheese, Corn And Peas Italian Rice Balls, Crumbed And Deep Fried. Served With Tomato Relish And Finished With Shaved Parmesan.

Salt And Pepper Squid (Gf, Df) 14.50

Lightly Seasoned Calamari, Dusted And Fried. Served With Leafy Salad And Aioli.

Prosciutto Chicken (Gf, Df) 14.50

Grilled Chicken Tenderloins Wrapped With Prosciutto Served With A Leafy Salad And Tomato Relish.

Crispy Cauliflower Bites (V, Vn, Df) 13.50

Deep Fried Cauliflower Tossed In Sweet and Spicy Sauce.

Trio Dips (V) 13.90

With Crunchy Bread, Beetroot Tzatziki, Chickpea Hummus, And Spicy Capsicum.

Pan Seared Scallops (Df) 18.90

Served On A Bed Of Puff Pastry With Garlic Aioli And Finished With Caviar.

Sides



Bowl Of Veg	13.50
Side Salad	10.00
Side Potato Mash	10.00
Bowl Of Chip With Tomato Sauce	10.50
Loaded Chips With Bacon, Cheese And Tomato Sauce	13.50
Potato Wedges With Sour Cream And Sweet Chilli Sauce	14.90
Bowl Of Rice	7.00

(v) Vegetarian, (Vn) Vegan, (Gf) Gluten Free, (Df) Dairy Free.

Please! Advice Of Any Dietaries As Not All Ingredients Are Listed. May Contain Nuts And Seeds.

15% Surcharge On Public Holidays.



Mains



Chicken Parma 27.90

Home-Crumbed Chicken Schnitzel Topped With A Slice Of Ham Neapolitan Sauce And Melted Cheese Served With Chips And Salad.

Chicken Mignon (Gf) 33.90

Chicken Breast Wrapped With A Rash Of Bacon Pan-Fried And Served With Chips, Salad And Creamy Basil Pesto Sauce.

Pan-Fried Salmon (Gf) 38.90

Serve On A Bed Of Creamy Scallop Potato, And Wilted Spinach Topped Up With Hollandaise Sauce.

Fried Fish And Chip (Df) 25.90

Beer Batter Flathead Fillets Served With Chips, Salad And Tartare Sauce.

Seafood Platter (Df) 29.90

Grilled Tiger Prawns, Salt And Pepper Calamari, Beer Batter Fish Served With Chips, Salad And Tartare Sauce

Slow Roasted Pork Belly (Gf, Df) 37.90

Pork Belly Infused With Fennel And Slow-Roasted. Served On Creamy Scallop Potato And Topped With Apple Chutney.

Beef Brisket (Gf) 37.90

Slow-Cooked Chipotle Bbq Beef Brisket Served On Creamy Scallop Potato And Vegetables

Lamb Shank (Gf) 37.90

Braised Lamb Shank In Tomato Red Wine Jus, Served With Silky Mashed Potato And Vegetables

Porterhouse Steak (Gf) 42.90

350g Porterhouse, Cooked To Your Liking With Mash Potato And Vegetables.

Salt And Pepper Tofu (V, Vn, Df) 25.90

Lightly Seasoned Tofu Dusted And Fried. Served With Korean-Style Sweet And Spicy Glaze, Steamed Rice And Vegetables

Portobello Mushrooms (V, Vn, Gf, Df) 27.90

Grilled Portobello Mushroom Steaks Served With Salad And Vegetables Finished With Chimichurri

Sauces

Gravy 1.5 || Mushroom Gravy 2 || Pepper Gravy 2 || Red Wine Jus 2 || Garlic Butter 2
Creamy Garlic Sauce 2 || Tomato 1 || Garlic Aioli 1 || Surf And Turf With 3 Prawns 12

(V) Vegetarian, (Vn) Vegan, (Gf) Gluten Free, (Df) Dairy Free.

Please! Advice Of Any Dietarries As Not All Ingredients Are Listed. May Contain Nuts And Seeds.
15% Surcharge On Public Holidays.



Pans



Spaghetti Carbonara **24.90**

Tender Chicken Breast Pieces, Bacon And Onion, Pan-Fried With Little Garlic, Finished With Cream And Shaved Parmesan

Spaghetti Marinara **35.90 (Df)**

Fresh Seafood, Onion, Garlic, Olives, And Semi-Dried Tomato In Olive Oil Base.

Potato Gnocchi **25.90**

In A Creamy Basil Tomato Sauce With Onion, Garlic, Chicken, Spinach Topped With Almond Flakes And Parmesan.

Spinach And Ricotta Ravioli (V) **25.90**

In A Creamy Basil, Onion, Garlic Semi-Dried Tomato Topped With Walnut And Parmesan

Chicken And Chorizo Risotto **24.90 (Gf)**

Onion, Garlic, Chicken, Chorizo, And Mushroom, Simmered Through Chicken Stock And Cream Finished With Arborio Rice, Baby Spinach And Parmesan

Vegetarian Risotto (Gf) **24.90**

Pumpkin, Onion, Garlic, Capsicum, Semi-Dried Tomato, Simmered Through Vegetarian Stock And Cream Finished With Arborio Rice, Baby Spinach And Parmesan

Creamy Garlic Prawns (Gf) **36.90**

Large Tiger Prawns, Pan-Fried With Onion And Garlic, Finished With Creamy White Wine Sauce. Served With Basmati Rice And Salad.

Butter Chicken **31.50**

Tender Boneless Chicken Roasted Then Finished In The Pan With A Subtly Flavoured Blend Of Fenugreek, Tomato And Cream, Served With Rice And Naan Bread

Prawn Korma **36.90**

Tiger Prawns Cooked Through Onion, Tomato, Ginger, Garlic, And Cashew Nut Gravy With A Hint Of Rose Served With Basmati Rice And Naan Bread

(V) Vegetarian, (Vn) Vegan, (Gf) Gluten Free, (Df) Dairy Free.

Please! Advice Of Any Dieteries As Not All Ingredients Are Listed. May Contain Nuts And Seeds.

15% Surcharge On Public Holidays.



Pizza



Margherita 21.50

Tomato, Mozzarella Cheese, Basil, Bocconcini

Tropicana 21.50

Tomato, Cheese, Ham, Pineapple

Garden Veg 22.50

Tomato, Cheese, Capsicum, Spanish Onion, Olives, Mushroom, Pineapple

Aussie 21.50

Tomato, Cheese, Ham And Egg

Peri Peri Chicken 24.50

Tomato And Peri Sauce, Dice Tomato, Red Onion, Green Capsicum, Cheese, And Chicken Topped With A Swirl Of Peri-Peri Sauce.

Prosciutto 23.50

Tomato, Cheese, Oregano, Prosciutto And Rocket

Mexicana 24.50

Tomato, Cheese, Ham, Capsicum, Hot Salami, Beef And Chilli

Peperoni 21.50

Tomato, Peperoni, Cheese

Americana 24.50

Tomato, Chicken, Cheese, Capsicum, Spanish Onion, American Mustard

Garlic Prawns 29.90

Spanish Onion, Bocconcini, Garlic Prawns On A Tomato Base, Garnish With Fresh Herbs And A Lemon Wedge.

Courthouse 4 Cheese Garlic 24.90

Garlic-Infused Base, Topped With Mozzarella, Bocconcini Cheese, Ricotta, Shaved Parmesan And Italian Herbs

Tandoori Chicken 27.90

Tandoori Marinated Chicken Pieces, Diced Tomato And Spanish Onion, Spinach, Creamy Tomato Sauce Base, Sprinkled With Chilli Flakes, Topped With A Swirl Of Garlic Sauce And Garnished With Fresh Coriander.

Bbq Meat Lover 29.90

Smoked Ham, Pepperoni, Italian Sausage, House-Cooked Chicken And Bacon On A Bbq Base

All The Pizzas Can Be Done Gluten Free

(V) Vegetarian, (Vn) Vegan, (Gf) Gluten Free, (Df) Dairy Free.

Please! Advice Of Any Dietaries As Not All Ingredients Are Listed. May Contain Nuts And Seeds.

15% Surcharge On Public Holidays.



Burgers



Beef Brisket Burger **25.90**

With Chipotle Mayo Slaw, Tomato, Jalapeno, Cheese, And Chipotle Sauce And Served With Chips

Mexican Chicken Burger **24.90**

Grilled Chicken Breast, Slaw, Tomato, Jalapeno, Cheese Slice And Chipotle Mayo Served With Chips.

Sticky Bbq Pork Belly Burger **25.90**

With Aioli-Slaw, Tomato, Pickled Apple, And Sriracha-Aioli And Served With Chips

Salads



Grilled Moroccan Chicken (Gf, Df) **28.50**

The Marinated Grilled Chicken Tenderloin Comes On Bed Of Mesclun Leaves, Dried Apricot, Dried Cranberries, Pepitas Seeds, Ricotta Cheese, Spanish Onion, Cucumber, Olives And Cherry Tomatoes Mixed Through Honey Mustard Dressing.

Calamari Salad (Gf,Df) **29.50**

Salt And Pepper Coated Deep-Fried Calamari Mix With Sliced Chinese Cabbage, Red Cabbage, Spanish Onion, Julienne Carrots, Cucumber, Cherry Tomatoes, And Peanuts Through Thai Sweet Chilli And Coriander Dressing.

Pumpkin And Goats Feta Salad (V) **25.90**

Roasted Butternut Pumpkin, Spinach Leaves, Spanish Onion, Roasted Pine Nuts And Marinated Goat's Feta Cheese Mix Through Honey Balsamic Vinaigrette Dressing.

Garden Salad **16** (Add Grilled Prawns **+10** Or Chicken And **+10**)

Mix Lettuce, Spanish Onion, Julienne Carrots, Cucumber, And Cherry Tomatoes Mix Through Honey Mustard Dressing.

(V) Vegetarian, (Vn) Vegan, (Gf) Gluten Free, (Df) Dairy Free.

Please! Advice Of Any Dietarries As Not All Ingredients Are Listed. May Contain Nuts And Seeds.

15% Surcharge On Public Holidays.



Dessert

Chocolate Tart 15.90

Served With Whipped Cream And Chocolate Ganache

Apple Pie 15.90

Flaky, Buttery Crust, Tart-Sweet Apple With Cinnamon
Aroma Served With Vanilla Ice Cream

Churros 12.50

Home-Made Churros Served With Warm Chocolate
And Caramel Sauce.

Sundae (Gf) 14.90

Bowl Of Ice Cream Topped Up With Flavoured Topping And Nuts

Affogato 18.90

Baileys, Ice Cream And Coffee

Perdo Ximenex Sherry 8.00

Coffee

Latte	6
Cappuccino	
Flat White	
Long Black	
Short Black	
Short Macchiato	
Long Macchiato	
Mocha	6.5
Hot Chocolate	
Chai Spiced	
Chai Vanilla	
Dirty Chai	7
Baby Chino	3
Iced Coffee	10
Iced Chocolate	10

Tea

English Breakfast	5
Earl Grey	
Lemongrass and Ginger	5
Green	
Chamomile	
Peppermint	
Milkshakes	
Chocolate	10
Strawberry	
Syrups	50c
Vanilla, Caramel, Hazelnut	
Milk options	50c
Soy, Oat, Almond, Lactose Free	

(V) Vegetarian, (Vn) Vegan, (Gf) Gluten Free, (Df) Dairy Free.
Please! Advice Of Any Dieteries As Not All Ingredients Are Listed. May Contain Nuts And Seeds.
15% Surcharge On Public Holidays.



Wine

Sparkling	Region	Glass	Bottle
Francesco Prosecco	King Valley Vic	10	45
Which Way is Up Blanc de Blanc	South Australia		50
Gallagher Duet	Canberra ACT		60
Pirramimma Sparkling Shiraz	McLaren Vale SA		55
Pierre Gimmonnet & Fills Cuvee Cuis 1er Blanc de Blanc	Champagne France		130
White			
The Willows Riesling	Barossa Valley SA		50
Gilded Lilly Sauvignon Blanc	McLaren Vale SA	10	45
Mission Estate Sauvignon Blanc	Marlborough NZ		55
Krystallo Estate Vermantino	Lake Nillahcootie Vic		55
Which Way Is Up Pinot Gris	Mt Benson SA	10	45
Bellvale Pinot Gris	Gippsland Vic		60
Byron and Harold Chardonnay	Great Southern WA	10	45
Pirramimma French Oak Chardonnay	Adelaide Hills / McLaren Vale SA		60
Driftwood Single Site Chardonnay	Margaret River WA		90
Francesco Moscato	King Valley Vic	10	45
Rose			
Allandale Rose	Hilltops NSW		55



Wine

Pinot Noir and Lighter Reds	Region	Glass	Bottle
Pirramimma Pinot Noir	McLaren Vale SA	12	55
Mission Estate Reserve Pinot Noir	Central Otago NZ		75
Gallagher Merlot	Canberra ACT		60
Krystallo Estate Sangiovese	Lake Nillahcootie Vic		55
Red Blends			
The Bandit Shiraz Cabernet	Coonawarra SA		50
Pirramimma Stocks Hill GSM	McLaren Vale SA		55
Brands Night Owl Shiraz Malbec	Coonawarra SA		65
Henschke Euphorium	Barossa Valley SA		130
Pirramimma ACJ Blend	McLaren Vale SA		95
Shiraz			
Byron and Harold Shiraz	Great Southern WA		50
Glenburn Grampians Shiraz	Grampians Vic	12	55
The Willows Shiraz	Barossa Valley SA		65
Narkoojee Francis Road Shiraz	Gippsland Vic		70
Allandale Grandfather Shiraz	Hilltops NSW		85
Pirramimma Ironstone Shiraz	McLaren Vale SA		90
The Willows Bonesetter Shiraz	Barossa Valley SA		95
Cabernet Sauvignon			
Byron and Harold Cabernet Sauvignon	Great Southern WA	12	50
Driftwood Artifacts Cabernet Sauvignon	Margaret River WA		65
Jim Brand 'Silent Partner' Cabernet Sauvignon	Coonawarra SA		90
Allandale Winemakers Res Cabernet Sauvignon	Mudgee NSW		95



Drinks

Cocktails

Fruit Tingle Slushy 12

Mango Slushy 12

Aperol Spritz 16.5

Aperol, Prosecco and soda.

Sex on the beach 16.5

Vodka, Peach Schnapps, Pineapple, Orange and Cranberry.

Mojito 18.5

White-rum, Mint, Lime and Soda.

Moscow Mule 18.5

Vodka, Mint, Lime and Ginger Beer.

Old Fashioned 18.5

Johnnie Walker Black, Angostura Aromatic Bitters and Sugar.

Negroni 18.5

Bombay Sapphire, Dolin rouge, Campari.

Espresso Martini 18.5

Vodka, Kahlua and Espresso.

Pornstar Martini 18.5

Vanilla Vodka, Vanilla Syrup, Passoa and Passionfruit.

Long island iced tea 22.5

White-rum, Vodka, Tequila, Triple sec, Gin, Lemon and Soda.

Mocktails 12

Virgin Mojito

Lime, mint, sugar and soda.

Virgin French Martini

Raspberry and pineapple.

Shirley Temple

Lime, Orange, Squash and grenadine.



Drinks

<u>On Tap</u>	Pot	Schooner	Pint	Jug
Carlton Draught	6.9	9.9	12.9	24.9
Great Northern	6.9	9.9	12.9	24.9
Hard Rated (solo)	7.9	10.9	13.9	25.9
James Squire 150 lashes	7.9	10.9	13.9	25.9

Beers and Ciders

Kosciuszko Pale Ale 12	Asahi Super Dry 10	Budweiser 10
Stone & Wood Pacific Ale 12	Corona Extra 10	Carlton Dry 10
Balter Hazy IPA 12.5	Peroni Nastro 10	Coopers Light 10
Somersby Pear 10	James Squie Ginger Beer 12	Wild Dog Apple 10
	Heineken Zero 8	

Spirits

Vodka	Tequila	Gin	Cognac
NUVÉ 10	Omleca Altos Plata 13	Bombay Sapphire 12	H by Hine VSOP 13
Grey Goose 14		Dingle Bay 15	

Single Malt	Whiskey	Rum
Macallan 12 28	Johnnie Walker Black 12	Bacardi 10
Talisker 10 19	Gentleman Jack 15	Bundaberg 10
Glenmorangie 10 18	Jack Daniels 12	Captain Morgan 10
	Woodford Reserve 15	Kraken 15
	Wild Turkey 12	
	Jameson Irish 12	
	Jim Beam 12	
	Canadian Club 12	



Drinks

Liqueurs

Midori 9	Baileys 9	Southern Comfort 10
Malibu 9	Kahlua 9	Fireball 12
Chambord 11	Frangelico 9	Galliano Black Sambuca 12
Galliano Vanilla 12	Drambuie 12.5	Jagermeister 12

Soft Drinks 5.5

Soda Water	Tonic Water	Lemon, Lime and Bitters
Lemon Squash	Lemonade	Ginger Ale
Pepsi	Pepsi Max	Raspberry

Juices 5.5

Cranberry	Orange	Apple	Pineapple
-----------	--------	-------	-----------

Sparkling Water 12

Soft drink jug 20



Set Menu

Alternate Drop only



Set meu 1

2 course **50**

3 course **65**

Set meu 2

2 course **55**

3 course **70**

Entrée



Crispy Cauliflower Bites

Salt and Pepper Squid

Arancini Balls

Prosciutto Chicken

Mains



Chicken Mignon

Pork Belly

Pan Fried Salmon

Beef Brisket

Dessert



Chocolate Tart

Apple Pie

Chocolate Tart

Apple Pie





COURT HOUSE

restaurant

KIDS MENU 12.50



CHICKEN NUGGETS AND CHIPS

Crumbed Chicken Served With Chips And Tomato Sauce

FISH AND CHIP

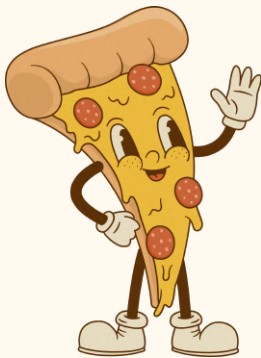
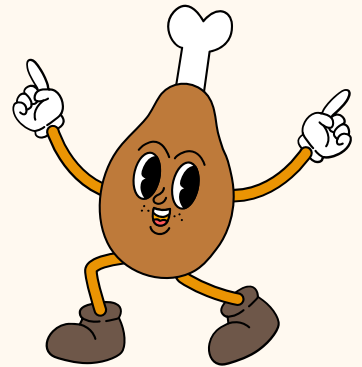
Batter Flathead Fillets Served With Chips And Tartare Sauce.

SPAGHETTI CARBONARA

Bacon And Onion, Pan-Fried With A Little Garlic, Finished With Cream And Shaved Parmesan

RISOTTO

Chicken, Mushroom, Garlic And Parmesan Cheese



MARGARITA PIZZA

Tomato, Cheese, Basil

HAWAIIAN PIZZA

Tomato, Cheese, Ham, Pineapple

PEPPERONI PIZZA

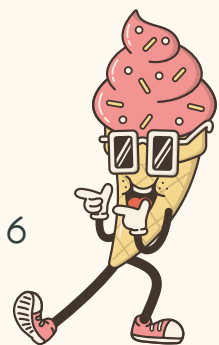
Tomato, Peperoni, Cheese, Basil

BBQ CHICKEN

Bbq Sauce, Chicken, Cheese

DESSERT

Ice Cream Or Sorbet With Topping (Chocolate Or Strawberry) 6



(V) Vegetarian, (Vn) Vegan, (Gf) Gluten Free, (Df) Dairy Free.

Please! Advice Of Any Dietaries As Not All Ingredients Are Listed. May Contain Nuts

And
Seeds.

15% Surcharge On Public Holidays.

