

DINING MENU

SOUP, SALADS AND ENTREES:

Garlic Bread with Dukkha and Olive Oil (V)	\$9
<i>Add:</i>	
Cheese	\$3
Soup of the day	\$12
Garlic Butter Sourdough Toast	
Bruschetta (V)	\$16
Of Tomato Tartare and Roasted Lipstick Peppers with Capers	
Field Greens and Power Grain Salad (VG) (V)	\$18
Crisp Fennel, Oven Dried Tomatoes, Quinoa, And Chia Seeds	
<i>Add:</i>	
Good Oil Marinated Feta Cheese Crumble	\$3
Caesar Salad	\$18
Crisp Romaine Lettuce Tossed With Oven Baked Seasoned Croutons, Pancetta, Anchovies And Parmesan Cheese Topped With Boiled Egg	
<i>Add:</i>	
Grilled Chicken	\$6
Grilled Prawns (3 pcs)	\$12
Mozzarella -Two Ways	\$22
Served With Heritage Tomato Salad	
Chicken Bulgogi	\$22
Pok Choy And Sesame	
Hot Smoked Salmon	\$24
Rocket, Fennel And Caper Salad With Herbed Cream Cheese	






BETWEEN THE BREAD

Ham and Cheese toasties	\$20
Sliced Leg Of Ham And Swiss Cheese Melt	
Curried Chicken Jaffle	\$24
Swiss Cheese	
Grilled Mushroom, Brie And Spinach (V)	\$28
Ciabatta Panini	
Vegan Burger	\$28
Smashed Avocado, Corn, Lettuce, Dairy Free Mayonnaise And Tomato Chutney	
Angus Beef Burger	\$32
Crisp Lettuce, Tomatoes, Pickled Gherkins, Double Smoked Bacon And Cheddar Cheese	
Swiss Cheese, BBQ Sauce And Aioli	

V – Suitable for Vegetarians, H – We consider that these are suitable for a healthy diet, G – Gluten free

Please note that some of our menu contains nuts, nut traces or nut oil. Special dietary requirements can be accommodated.

PASTAS AND RISOTTO

Primavera Linguine 	\$26
A Hearty Pasta Dish Tossed With Seasonal Vegetables, Finished With Parmesan Cream And Lemon	
Woodman's Style Linguine 	\$28
Pancetta, Mushrooms Cooked In White Wine Flamed Cream Sauce	
Mixed Mushroom Risotto  	\$28
With Chives, Cherry Tomato Confit And Mascarpone	
Chorizo, Fennel and Green Pea Risotto 	\$28
parmesan	

GRILLS







\$48

Served with any two sides and choice of your sauce: Red Wine / Mushroom / Café de Paris



- Grain Fed Striploin Steak (200 gms.)
- Ranger's Valley Scotch Fillet Steak (250 gms.)
- Lamb Back strap (200 gms.)
- Make your grills 'surf n turf' by adding Prawns

\$5 each

Sides

- Paris Mash**  
- Mixed leaf salad**   
- Chips**
- Sea Salt
- Buttered Seasonal vegetables**   

BISTRO SPECIALS

Balsamic Roast Spachcock 	\$32
Served With Whipped Herb Mash Potatoes	
Chicken Curry of The Day 	\$34
Steamed Rice And Poppadum	
Humpty-Doo Barramundi Cooked In Paperbark	\$36
Crustacean Gastrique, Mash Potatoes And Olive Pangrattato	
Batter-Fried Cod	\$34
Chips, Tartare Sauce And Lemon Cheek	

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BISTRO

CLASSICS WITH A TWIST

MON – THURS 1730 – 2130 HRS

Grilled Halloumi   \$30
Warm Salad Of Quinoa, Kale, Roasted Red Pepper Sauce

Burmese Khow Suey   \$28
Wholesome Coconut Based Soup And Noodle Meal

Add:

Boiled Egg \$3

Chicken \$6

SIDES \$8

Mixed Leaf Salad   
With House Dressing

Fries 
Sea Salt

Broccolini 
With Toasted Almonds

Seasonal Vegetables   
Steamed And Finished With EVOO Drizzle And Sea Salt

Steamed Basmati Rice / Jasmine Rice   

Buttered Naan (2 pcs)

Truffle Salt and Parmesan Fries \$12

DESSERT

Crème Brulee \$16
Served With Fresh Strawberries

Warm Chocolate Fondant Cake \$16
Vanilla Bean Ice Cream

Saffron Poached Pear \$16
Crème Anglaise And Fairy Floss

Coconut And Mango Panna Cotta   \$16

Selection Of Swiss Style Ice Cream (2 Scoops) \$12
Vanilla Bean / Strawberry / Belgian Chocolate

Artisanal Cheese Board \$18
Served With Toasted Raisin Bread, Charcoal Cheese Crackers, Quince Chutney And Nuts

Freshly Cut Seasonal Fruit Platter \$18

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COURTYARD[®]
BY MARRIOTT

KIDS SELECTION

Toasted Ham And Cheese Sandwich With Chips	\$16
Linguini In Cheese Sauce	\$18
Grilled Chicken Breast	\$18
With Mashed Potato Or Chips	
Fish And Chips	\$18
Served With Tartare Sauce	
Fresh Yoghurt With Strawberries	\$12
Vanilla Ice Cream With Tim Tams	\$12

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