

ENTRÉE		MAINS	
GARLIC BREAD (4) ADD CHEESE & BACON + \$2	\$9	CHICKEN ROULADE (AGF) Chicken breast filled with provolone cheese & sage, wrapped with prosciutto, served with spinach, potato gratin & creamy mushroom sauce	\$28
SOUP OF THE DAY Please see our specials board or speak to our friendly staff	\$10	CHICKEN MADRAS CURRY (AGF) (V) Traditional coconut curry sauce, cooked with tender chicken,	\$26
ARANCINI BALLS (4) Pumpkin, sundried tomato & cheese fried risotto balls, served with aioli	\$16	vegetables, spices & mustard seed, served with rice & roti MONGOLIAN BEEF (AGF)	\$29
BRUSCHETTA (V) Tomato bruschetta on sourdough bread, topped with a duo of parmesan	\$14	Wok tossed tender beef with Mongolian sauce, Asian greens & steamed vegetables, served on a bed of jasmine rice	D 29
WEDGES Served with sour cream & sweet chilli sauce	\$14	PORK BELLY (AGF) Twice cooked pork belly with Asian greens, chat potato, mango chutney & poached apple	\$30
BEEF POUTINE Crispy chips topped with gravy, homemade pulled beef & cheese	\$18	GARLIC PRAWNS (AGF) E\$1	9/\$29
CHICKEN DRUMETTES (8) Coated in homemade tangy sauce, served with ranch sauce & coleslaw	\$15	Pan fried tiger prawns in a creamy white wine sauce with garlic, served with jasmine rice	
		CHICKEN KIEV Golden crumb chicken breast filled with cheesy garlic butter, served with chips & salad	\$28
SALADS WARM BEETROOT & PUMPKIN SALAD (AGF) (V)	\$26	CRISPY SKIN SALMON (AGF) Served with steamed broccolini, chat potatoes & roasted cherry tomatoes, with a creamy pesto sauce	\$33
Spinach tossed with beetroot, pumpkin, chickpeas, pearl couscous & onion, topped with balsamic dressing & feta cheese	***	AMERICAN RIBS Marinated pork ribs, slow cooked & basted with homemade BBQ sauce,	\$30
CAESAR SALAD (AGF) Cos lettuce, bacon, parmesan, croutons, poached egg & Caesar dressing ADD CHICKEN + \$6	\$20	served with chips & salad SATAY CHICKEN (AGF)	\$25
CALAMARI & CHORIZO SALAD (AGF) Lemon pepper calamari served with onion, fried shallots, spinach &	\$24	Chicken tenderloins marinated in satay sauce, served with jasmine rice & salad COURTHOUSE PAELLA	\$33
cucumber salad, topped with chorizo & chilli lime dressing THAI BEEF SALAD (AGF) Mixed letting topped with client marineted boof tomate, everywhere	Pan fi \$27 napol cucumber, dles LAM Slow	Pan fried chicken, onion, garlic, mussels, prawns, chorizo & calamari in a napoli sauce with arborio rice, topped with parmesan, served in a hot pan	φυυ
Mixed lettuce tossed with sliced marinated beef, tomato, cucumber, carrot, onion, topped with chilli lime dressing & fried noodles		LAMB SHANK Slow cooked lamb shank cooked with carrot, onion & mushroom with a red wine sauce, served on a bed of creamy mash & peas	\$35
PUB CLASSICS			
CHICKEN SCHNITZEL Crumbed chicken breast, served with chips & salad or vegetables	\$27	BURGERS	
VEAL SCHNITZEL Crumbed veal schnitzel, served with chips & salad or vegetables, & your choice of sauce	\$32	SOUTHERN FRIED CHICKEN BURGER Chicken fried with secret spices, on a brioche bun with spicy mayo, lettuce, tomato, cheese & jalapeños, served with chips	\$26
FISH & CHIPS (AGF) Battered or grilled flathead tails, served with tartare, lemon, chips & salad	\$26	COURTHOUSE BURGER Grilled tender beef patty, served with crispy bacon, fried egg, beetroot, caramelised onion, cheese, tomato, lettuce & relish, served with chips	\$26
CRUMBED CALAMARI Lemon & pepper crumbed calamari, served with chips & salad	\$25	VEGGIE BURGER (V) Grilled veggie patty on a toasted bun with rustic relish, tomato, lettuce & onion, served with chips	\$22
ROAST OF THE DAY (AGF) Please see our specials board or speak to our friendly staff Served with potatoes, vegetables & gravy	\$25	BEEF BRISKET BURGER Homemade pulled beef, coleslaw & chipotle BBQ sauce, served with chips	\$26

SERVED WITH CHIPS & SALAD OR VEGETABLES & YOUR CHOICE OF SAUCE

120 DAY GRAIN FED BEEF

PORTERHOUSE STEAK (300G) (AGF)	\$40
SCOTCH FILLET (300G) (AGF)	\$45
EYE FILLET (250G) (AGF)	\$48

PASTA & RISOTTO

CHOICE OF PENNE, FETTUCINE OR SPAGHETTI GF/VEGAN CHICKPEA PASTA +\$3

CHICKEN & MUSHROOM RISOTTO (AGF) Pan fried chicken with mushroom, spinach, onion & garlic with arborio rice	\$26
PUMPKIN & SPINACH RISOTTO (AGF) (V) Roasted pumpkin, spinach, pine nuts, sundried tomatoes, garlic & onion with arborio rice	\$26
CHILLI PRAWN Tiger prawns, chorizo, chilli & garlic with white wine, tossed through spaghet & spinach, finished with crumbed feta	\$29 ti
BOLOGNESE (VO) Housemade beef bolognese	\$24
CARBONARA Pan fried bacon, mushroom, garlic & spring onion in a creamy white wine sauce, finished with shaved parmesan	\$25
GNOCCHI (V) Pan fried onion & garlic with pumpkin & spinach in a rich creamy blue cheese sauce, topped with shaved parmesan	\$25
PARMAS	

I AINWIAS

CLASSIC PARMA Crumbed chicken breast topped with napoli sauce, ham & cheese blend, served with chips & salad or vegetables	\$27
HAWAIIAN PARMA Topped with napoli sauce, ham, cheese blend & pineapple	\$30
AUSSIE PARMA Topped with napoli sauce, ham, cheese blend, bacon & a fried egg	\$30
MEXICAN PARMA Topped with salsa, cheese blend, guacamole, sour cream & jalapeños	\$30
BOLOGNESE PARMA Topped with bolognese sauce & cheese blend	\$30
SOUTHERN PARMA Topped with bacon, cheese & bbq sauce	\$30



LUNCH MENU

AVAILABLE MONDAY - FRIDAY LUNCH ONLY

ALL MEALS \$21

CHICKEN PARMA

Chicken breast topped with ham, napoli & cheese, served with chips & salad

CHICKEN SCHNITZEL

Crumbed chicken breast served with chips & salad

VEAL SCHNITZEL

Crumbed veal schnitzel served with chips, salad & your choice of sauce

GRILLED CHICKEN BLT

Chicken grilled & served with tomato, bacon, lettuce, cheese & mayo, served on a Turkish roll with chips

COURTHOUSE WRAP (CHICKEN OR BEEF)

Chicken or beef with cheese, lettuce, tomato & bacon with sweet chilli mayo sauce in a wrap, served with a side of chips

COURTHOUSE BURGER

Grilled beef tender patty, served with crispy bacon, caramelised onion, cheese, tomato, lettuce & relish, served with chips

BOLOGNESE (VO)

Housemade beef bolognese

CARBONARA

Pan fried bacon, garlic & spring onion in a creamy white wine sauce, finished with shaved parmesan

STEAK SANDWICH

Grilled 150g steak with tomato, lettuce, cheese, bacon & caramelised onion, served on a Turkish roll with tomato relish & a side of chips

SAUCES

ALL \$2.5

GRAVY | MUSHROOM GRAVY | PEPPER GRAVY
CREAMY MUSHROOM | CREAMY GARLIC | GARLIC BUTTER

SEAFOOD SAUCE \$7.5

Please be aware that all care is taken when catering for special requirements. It must be noted that within the premises we handle nuts, seafood, shellfish, sesame seeds, wheat flour, eggs, fungi & dairy products so there may be traces of these ingredients. Customers' requests will be catered for to the best of our ability, but the decision to consume a meal is the responsibility of the diner.

(V) Vegetarian | (VO) Vegetarian Option | (AGF) Available Gluten Free

SENIORS

AVAILABLE MONDAY - FRIDAY LUNCH IN THE BISTRO ONLY
1 COURSE \$18 | 2 COURSE \$20 | 3 COURSE \$25

ENTREE

SOUP OF THE DAY GARLIC BREAD (2)

MAIN

ROAST OF THE DAY

Please see our specials board or speak to our friendly staff Served with chat potatoes, seasonal vegetables & gravy

CHICKEN SCHNITZEL

Crumbed chicken breast served with chips & salad or vegetables

CHICKEN PARMA

Chicken breast topped with ham, napoli & cheese, served with chips & salad or vegetables

CRUMBED CALAMARI

Lemon & pepper crumbed calamari, served with chips & salad

FISH & CHIPS (AGF)

Battered or grilled flathead tails, served with chips & salad or vegetables

SPAGHETTI BOLOGNESE (VO)

Housemade beef bolognese with spaghetti

EYE FILLET (220G)

Served with chips & salad or vegetables & your choice of sauce MAIN \$30 | 2 COURSE \$32 | 3 COURSE \$37

DESSERT

SALTED CARAMEL CRUMB ICE CREAM CHOCOLATE FUDGE BROWNIE STICKY DATE PUDDING CHOCOLATE MOUSSE

THE COURTHOUSE HOTEL

116 MAIN STREET BACCHUS MARSH VIC 3340 (03) 9851 4285

KIDS

2 COURSE \$13 | 12 YEARS & UNDER

MAIN

CHICKEN PARMA/SCHNITZEL

CHICKEN NUGGETS

Served with chips

ROAST OF THE DAY (AGF)

Served with vegetables

FISH & CHIPS (AGF)

Grilled or battered fish

SPAGHETTI (VO)

Bolognese or carbonara

DESSERT

ICE CREAM WITH TOPPING
Chocolate, Strawberry, Caramel, Banana or Blue Heaven
CHOCOLATE MOUSSE
FROG IN A POND

SIDES

WARM BREAD ROLL	.50
MASH POTATO	\$
GARDEN SALAD	\$
CHAT POTATOES	\$
SEASONAL VEGETABLES	\$
BOWL OF CHIPS	\$

♠@courthousehotelbm

(a)@courthousehotel_bacchusmarsh

mwww.courthousehotelbm.com.au

⊠info@courthousehotelbm.com.au

*** A 15% SURCHARGE APPLIES ON PUBLIC HOLIDAYS ***

NO TAKEAWAY AVAILABLE