



COURTHOUSE *Hotel* GUNNEDAH

ALTERNATE DROP MENU

PRICING

ONE COURSE MEAL
(MAIN) \$25 PER PERSON

TWO COURSE MEAL
(ENTRÉE, MAIN OR MAIN, DESSERT)
\$38 PER PERSON

THREE COURSE MEAL
(ENTRÉE, MAIN & DESSERT)
\$50 PER PERSON



Please be advised that we are more than willing to invent new menu items to suit your tastes and budget. Feel free to work with us to create the ideal menu for your event, function or party. Weekend parties may require minimum spends in some areas of the hotel



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STARTER

(PLEASE CHOOSE 2 OF THE FOLLOWING)

JAPANESE FRIED CHICKEN BAO BUNS W GINGER, PEA
SPROUTS AND KEWPIE MAYO

SMOKED SALMON ON POPPY SEED BELLINI WITH
HORSERADISH CREAM

MUSHROOM & MOZZARELLA ARANCINI BALLS WITH PESTO
AIOLI

STICKY PORK BELLY PIECES COATED IN ASIAN MARINADE
ON SPROUT SALAD

BEEF, BACON AND SWEET POTATO PASTRY WITH GRILLED
MOZZARELLA CHEESE

COCONUT WRAPPED PRAWNS WITH BROWN RICE, AVOCADO
AND GINGER MAYONNAISE

PULLED LAMB ON BRIOCHE TOAST, TOMATO AND
CRUMBLD FETA CHEESE

POPCORN PRAWN SALAD WITH LIME AND SPICY MAYO

STICKY ASIAN BBQ CHICKEN WINGS WITH SESAME SOY
GLAZE

CORIANDER FALAFELS IN CUCUMBER YOGURT AND
SRIRACHA SAUCE (VEGETARIAN)



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MAINCOURSE

(PLEASE CHOOSE 2 OF THE FOLLOWING)

BARRAMUNDI FILLET

BONELESS FILLETS GRILLED AND SERVED WITH A LEMON BUTTER SAUCE, CHIPS AND SALAD

LEMON PEPPER CALAMARI

HAND COATED AND FRIED CALAMARI STRIPS SERVED WITH CHIPS, SALAD AND A CITRUS AIOLI

BAKED ASIAN SALMON FILLET

GLAZED FILLET ON A BED OF VEGETABLE AND NOODLE SALAD WITH A SWEET SOY AND LIME DRESSING

JUICY PORK CUTLET

GRILLED AND SERVED ON POTATO BAKE, VEGETABLES WITH APPLE GRAVY

BBQ PORK RIBS

½ RACK OF RIBS MARINATED AND BAKED WITH CHIPS AND COLESLAW

CHICKEN CAESAR SALAD

BABY COS LETTUCE, BACON, PARMESAN CHEESE, CROUTONS, CAESAR DRESSING AND GRILLED CHICKEN

MILD CHICKEN CURRY

TIKKA MASALA STYLE CURRY SERVED WITH YOGURT, NAAN BREAD AND RICE

RUMP STEAK DIANE

COOKED MEDIUM AND SERVED WITH CHIPS, SALAD AND COATED IN CREAMY DIANE SAUCE

ROAST PUMPKIN SALAD (VEGETARIAN OPTION)

MIXED LEAVES, QUINOA, SEEDS, NUTS, FETA CHEESE AND TAHINI WHIP DRESSING



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DESSERT (PLEASE CHOOSE 2 OF THE FOLLOWING)

CRUNCHY APPLE AND CINNAMON CRUMBLE SLICE IN
CUSTARD POOL

VANILLA BEAN PANACOTTA WITH RASPBERRY PUREE AND
PISTACHIO BISCOTTI

DARK CHOCOLATE AND HAZELNUT MOUSSE WITH DOUBLE
CREAM AND CARAMEL CORN

TROPICAL FRUIT SALAD WITH ICE CREAM AND COINTREAU

BAKED STICKY BANANA PUDDING WITH GOLDEN SYRUP
SAUCE

BAKED CHEESE CAKE WITH CHOCOLATE HONEYCOMB

