

| at the courtyard |

Bistro Menu

ACCESS OUR
DIGITAL MENU



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vegetarian



vegan



gluten free



pescatarian



lactose free

Please let us know if you have any dietary restrictions, as we do not include a complete list of ingredients for each menu item.

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small plates

WHIPPED FETA

with fried pizza dough bites

82

CAULIFLOWER TEMPURA

crispy cauliflower florets with japanese mayo +
gently spicy sauce

72

GREEN BEAN

fine green beans, juicy cherry tomatoes,
roasted almonds, creamy danish feta + a zingy
mustard-lemon dressing

96

BITTERBALLEN

crispy dutch croquettes filled with slow-
cooked oxtail + courtyard mustard

96

PATAGONIAN SQUID

roasted pepper + almond romesco, toasted
panko, parsley + lemon

125

PIZZA BIANCO

roasted garlic, red onion + fresh rosemary

92

garden

our fresh produce is grown nearby, picked with the seasons + prepared to let the vegetables speak for themselves

ROOT

sweet potato, chickpeas, artichoke, sugar snap peas, baby spinach, pomegranate, pumpkin seeds, tahini sour cream dressing

152

PEA + MINT

bulgar wheat, baby peas, sugar snap peas, avocado, sprouts, roasted almonds, mint, basil, parsley, lemon dressing

148

VEG STACK

house-made vegan patty, quinoa, sundried tomatoes, butternut, sugar snap peas + spring onions, fried mushrooms, sprouts, avo + our magnificent nut dressing

192

pizza

neapolitan pizza made with italian tomatoes, fior di latte mozzarella and extra virgin olive oil.

neapolitan pizza is all about balance. for this reason we don't offer topping changes or swaps.

NEAPOLITAN 
baby tomatoes + basil
150

FUNGI + TRUFFLE 
mushrooms, roasted
garlic + truffle oil
170

FUNGI + BACON
mushrooms + bacon
180

SALAME
italian salami
165

SALAME + OLIVE
calamata olives, italian
salami + chilli
178

NAPOLI 
capers + anchovies
180

HOT HONEY, BACON + CHÉVRE
chilli infused honey, streaky
bacon + goats cheese
192

LEMON, GRUYÈRE + SPINACH 
parmesan, gruyère, baby
spinach + lemon zest
192

BUTTERNUT BIANCO 
roasted butternut, brown
butter sage + goats
cheese (tomato free)
178

AVO PIZZA BIANCO  
olive oil + caramelised
onion, avo, feta + rocket
(tomato + cheese free)
165

VEGAN FUNGI  
brown, portabello + exotic
mushrooms
(dairy free)
158

pasta

fresh egg pasta made in-house daily, served with
warm garlic bread

ROSEMARY RUMP

rump steak, mushrooms, roasted garlic + walnuts
218

CARBONARA

guanciale, pecorino, parmesan, black papper, pine
nuts
162

CHICKEN LIVER

chicken livers in a peri-peri tomato sauce
170

BASIL PESTO

baby tomatoes, sundried tomatoes and baby
spinach, basil pesto, parmesan + toasted pine nuts
162

PARMESAN CHICKEN GNOCCHI

chicken, parmesan cream, baby spinach, cracked
black pepper + lemon zest
172

SPINACH + GRILLED BABY MARROW GNOCCHI

baby spinach, grilled baby marrow, parmesan
cream, fine green beans, cracked black pepper +
lemon zest
172

**gluten free gnocchi available

seafood

responsibly sourced seafood, line-caught where possible, with care for our oceans + fisheries.

GRILLED LINEFISH

served with crispy baby potatoes, grilled baby marrows, sugar snap peas, gem squash croquette + garlic lemon butter sauce.

285

MARINIÈRE MUSSELS

west coast mussels in white wine cream sauce
with stone fired pizza bread
'marinière' - like a sailor

240

HARISSA PRAWNS + ORZO

shell-off prawns in a warm harissa—lemon butter with garlic + paprika, served over herbed orzo with peas, mint, lemon zest + olive oil

210

cariné

all of our beef and lamb is free range, hormone free + grass fed.
we recommend our steaks medium rare to showcase their flavour
and tenderness.

STEAK BEARNAISE

grass-fed beef steak on crushed baby
potatoes with seasonal greens + bearnaise
sauce

295 200G FILLET
265 250G RUMP

MUSHROOM STEAK

grass-fed beef steak with crispy parmentier
potatoes, baby tomatoes, young spinach +
garlic mushroom sauce

295 200G FILLET
265 250G RUMP

LAMB CUTLETS

three grilled lamb rib cutlets, lemon-oregano
potato croquette, fine green beans, courgette,
with a rosemary, muscadel + mint jus

290

dessert

COURTYARD CLOUD TIRAMISU

espresso-soaked biscuit, mascarpone cream,
cocoa swiss meringue
contains a small amount of alcohol

98

LEMONLOVA

lemon curd cheesecake

98

CHOCOLATE BUBBLES

house-made rich chocolate mousse, tim tam
biscuit

98

extra tim tam for sharing - **15**

BROWNIE POT

warm chocolate brownie, vanilla ice cream,
meg's mom's chocolate sauce

98

AFFOGATO

vanilla ice cream "drowned" in hot espresso

58

IRISH ESPRESSO

double espresso, irish whiskey, whipped cream
let us know if you'd like us to add a spoon or two of sugar

55