

WHITE WINE

Haselgrove Semillon Sauvignon Blanc
Adelaide Hills SA
6.5 glass / 8.5 lg glass / 27 bottle

Trout Bay Sauvignon Blanc
Marlborough NZ
7 glass / 9 lg glass / 29 bottle

Mad Hatter Pinot Gris
Orange NSW
7.5 glass / 9.5 lg glass / 31 bottle

Mad Hatter White Rabbit Chardonnay
Orange NSW
8.5 glass / 10.5 lg glass / 36 bottle

Woods Crampton Riesling
Eden Valley
8.5 glass / 10.5 lg glass / 36 bottle

Fantini Pinot Grigio
38 bottle

Jones Road Sauvignon Blanc
Mornington Peninsula VIC
40 bottle

SPARKLING

Mad Hatter Sparkling
7 glass / 28 bottle

Chandon NV Sparkling Brut
VIC
9 glass / 42 bottle

Santa Margherita Prosecco
Italy
9.5 glass / 46 bottle

Hiedsieck & Co Monopole
France
75 bottle

Moet and Chandon
France
90 bottle

RED WINE

Honeysuckle Cabernet Sauvignon
Coonawarra SA
6.5 glass / 8.5 lg glass / 27 bottle

Menglers Hill Shiraz
Barossa SA
7.5 glass / 9.5 lg glass / 30 bottle

Goose Island Cabernet Sauvignon
Serafino VIC
7.5 glass / 9.5 lg glass / 32 bottle

Mount Trio Pinot Noir
Great Southern Region WA
8 glass / 10 lg glass / 33 bottle

Fleur de Paris Rose
Provence France
8.5 glass / 10.5 lg glass / 36 bottle

Delatite High Ground Pinot Noir
Victorian Alps VIC
40 bottle

Castelli Estate The Sum Shiraz
Great Southern WA
42 bottle

SPIRITS

Gordons Gin / 7.7

Smirnoff Red Vodka / 7.7

Bulleit Bourbon / 7.7

Johnnie Walker Red Scotch / 7.7

Bundaburg Rum / 7.7

COCKTAIL CARAFES

{Available from 3pm Wed-Fri only}

Rotates weekly / 25

BEER

Little Creatures Pale Ale / 7.5

Little Creatures Bright Ale / 7.5

Little Creatures Pilsner / 7.5

Young Henrys Newtowner / 7.5

Heinekin / 8.2

James Squires 150 Lashes / 7.5

White Rabbit Dark Ale / 7.5

Hahn Super Dry / 7

Tasting paddle / 13
Choose to sample from four of the Craft
Beers above / add olives and garlic pizza
crust / 4

Boags Light / 5 bottle

Bottled Beer of the Month / 6

Happy Hour / 5

Bucket of 4 / 20

**Beer Growler 1.9l / \$30 w/ complimentary
mixed salted nuts**

CIDER

Little Creatures Pipsqueak Apple
7.7 tap

James Squire Orchard Crush Apple
7.7 bottle

Rekorderlig
8.7 bottle

C O U R T
Y A R D R
E S T A U
R A N T A
N D B A R

MENU

**15% OFF
WITH
ACCESS**
#USUACCESS

BREAKFAST

{Available until 10:30am daily}

Toast / 5.5
Sourdough / quinoa soy sourdough /
fig raisin & cranberry w/ your choice of vegemite /
peanut butter / strawberry jam

Bacon & Egg Roll / 7.5
Bacon, free range egg on a soft milk bun
w/ tomato relish

Eggs on Toast / 8
Eggs your way (poached, scrambled, fried) served
on sourdough

Banana Bread G/F / 8.5
w/ maple coconut butter & fresh banana

Breakfast Burger / 10
Spicy lamb chevapi, w/ sriracha aioli, coriander,
smashed avo & burger cheese

Heirloom tomato and basil Bruschetta w/
poached eggs on sourdough toast / 12.5

Eggs Benedict / ham 13 / salmon 14
Two poached eggs served on olive oil panini w/
hollandaise

Smashed Avocado, Eggs on Sourdough / 13.5
Smashed avocado on sourdough w/ eggs your
way (poached, scrambled or fried)

Acai Smoothie Bowl / 13.5
Acai, banana w/ honey roasted granola, kiwi,
strawberries, chipped coconut & chia seeds

Wellness Bowl / 16
Beetroot quinoa, chia poached eggs, asparagus,
radish, smoked salmon, cherry tomatoes, baby
capers & fresh lemon

Courtyard Big Breakfast / 16.5
Spicy lamb chevapi, bacon, slow roasted tomato,
hash brown w/ eggs your way on sourdough

SIDES

Slow roasted tomato, two eggs, hash brown / 3

Spicy lamb chevapi, bacon / 3.5

Smoked salmon, smashed avocado / 4

PIZZA

{Available from 11:30am daily}

*All pizzas are 12inch and served with mozzarella
unless stated. Vegan cheese available.
Gluten free pizza base / 2*

Garlic & cheese (V) / 10

Tomato bruchetta (V) / 13

Roma tomato, buffalo mozzarella (V) / 14

Potato, rosemary, field mushroom & vegan
cheese (Vegan) / 15

Endive, fig, gorgonzola, peach, glazed
balsamic (V) / 15.5

Two cheese, zucchini, artichoke, ricotta,
eggplant & sage (V) / 15.5

Pancetta, rocket, fontina cheese / 16

Sopressa salami tomato olives, basil &
bocconcini / 16

Shaved leg ham, field mushrooms, ricotta,
basil / 16.5

Chicken, lemon thyme, pine nut, caramelized
onion & double brie / 17.5

Spicy lamb sausage, peppers, topped
w/ fresh coriander, fetta & pomegranate
molasses / 18

Truffle, speck, broccolini, taleggio / 19.5

PIZZA OF THE DAY

{Available from 11:30am daily}

Quarter / 4.5

Half / 8.5

Add side salad / 4

PASTA

{Available from 11:30am – 2.30pm daily}

Blistered cherry tomatoes, kalamata olives,
basil, pecorino spaghetti (V) / 14.5

Gnocchi w/ pumpkin, burnt butter, gorgonzola
(V) / 15

Slow cooked lamb ragu, pappardelle w/
pecorino / 16

Garlic prawns, spinach, chilli, lemon oil,
spaghetti / 16.5

PASTA OF THE DAY

{Available from 11:30am daily} 9.6

Add side salad / 4

SALADS

(Available from 11:30am – 2.30pm daily)

Maple glazed heirloom carrot, beetroots,
fennel, Persian fetta, quinoa, pine nuts, lemon
& mustard vinaigrette (V) / 14

Beef bresaola, radicchio, endive, water cress,
soft boiled egg, anchovy, pecorino / 15

Hot smoked trout, kipfler potatoes, baby
capers, green beans, eschallots, baby cos,
honey chervil & mustard dressing / 16

SALAD OF THE DAY

9.6 / 5 (after 5 pm)

BOOK YOUR FUNCTION OR EVENT AT COURTYARD

Courtyard is available for hire! For
bookings or reservations in excess of
8 people or to enquire about catering,
contact our Functions Manager –
courtyardorders@usu.edu.au

TAKE AWAY / phone: 9563 6289

TO SHARE

{Available from 11:30am daily}

Fried onion rings w/ smoked mayo / 9.5

Pumpkin & fennel arancini / 11

Parmesan waffle fries w/ truffle aioli / 12

Charcuterie board bresaola, sopressa
salami, prosciutto, gherkins, mixed
olives, grissini, duck pate, onion jam &
tomato chutney / 22 for 4 people / 50 for
10 people

HOT DRINKS

Latte / Flat White / Cappuccino /
Long Black / 3.9 reg / 4.7 lge (TA only)

Mocha / 4.1 reg / 5.1 lge (TA only)

Espresso / Macciato / Piccolo / 3.6

Hot Chocolate / Chai Latte / 3.9 reg /
4.7 lge (TA only)

English Breakfast / Earl Gray /
Chamomile / Peppermint / Green /
Lemon Ginger / 2.5 reg / 3 lge /
3.7 teapot

COLD DRINKS

Iced Coffee / Iced Mocha /
Iced Chocolate / 6

Courtyard Signature Iced Tea / 6

Homemade Lemonade / 5.5

Smoothies / 7.5

Frappes / 7.5



BREAKFAST

{Available until 10:30am daily}

Toast / 5.5

Sourdough / quinoa soy sourdough /
fig raisin & cranberry w/ your choice of vegemite /
peanut butter / strawberry jam

Bacon & Egg Roll / 7.5

Bacon, free range egg on a soft milk bun
w/ tomato relish

Eggs on Toast / 8

Eggs your way (poached, scrambled, fried) served
on sourdough

Banana Bread G/F / 8.5

w/ maple coconut butter & fresh banana

Breakfast Burger / 10

Spicy lamb chevapi, w/ sriracha aioli, coriander,
smashed avo & burger cheese

Heirloom tomato and basil Bruschetta w/
poached eggs on sourdough toast / 12.5

Eggs Benedict / ham 13 / salmon 14

Two poached eggs served on olive oil panini w/
hollandaise

Smashed Avocado, Eggs on Sourdough / 13.5

Smashed avocado on sourdough w/ eggs your
way (poached, scrambled or fried)

Acai Smoothie Bowl / 13.5

Acai, banana w/ honey roasted granola, kiwi,
strawberries, chipped coconut & chia seeds

Wellness Bowl / 16

Beetroot quinoa, chia poached eggs, asparagus,
radish, smoked salmon, cherry tomatoes, baby
capers & fresh lemon

Courtyard Big Breakfast / 16.5

Spicy lamb chevapi, bacon, slow roasted tomato,
hash brown w/ eggs your way on sourdough

SIDES

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/ courtyardusyd / courtyard_usyd

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Garlic & cheese (V) / 10

Tomato bruchetta (V) / 13

Roma tomato, buffalo mozzarella (V) / 14

Potato, rosemary, field mushroom & vegan cheese (Vegan) / 15

Endive, fig, gorgonzola, peach, glazed balsamic (V) / 15.5

Two cheese, zucchini, artichoke, ricotta, eggplant & sage (V) / 15.5

Pancetta, rocket, fontina cheese / 16

Sopressa salami tomato olives, basil & bocconcini / 16

Shaved leg ham, field mushrooms, ricotta, basil / 16.5

Chicken, lemon thyme, pine nut, caramelized onion & double brie / 17.5

Spicy lamb sausage, peppers, topped w/ fresh coriander, fetta & pomegranate molasses / 18

Truffle, speck, broccolini, taleggio / 19.5

TO SHARE

{Available from 11:30am daily}

Fried onion rings w/ smoked mayo / 9.5

Pumpkin & fennel arancini / 11 4pc

Parmesan waffle fries w/ truffle aioli / 12

Charcuterie board bresaola, sopressa salami, prosciutto, gherkins, mixed olives, grissini, duck pate, onion jam & tomato chutney / 22 for 4 people / 50 for 10 people

PIZZAS

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