

## Supreme Court Bar & Restaurant

### Breakfast Menu

#### Layered Muesli Glass

House toasted muesli, layered with berries, Greek yoghurt  
And drizzled with honey

#### Breakfast Pizza

Tomato base with bacon, potato rosti, onion, sweet chilli,  
Free-range egg, topped with mozzarella

#### Supremes' Breakfast

Two free-range eggs of your liking, bacon, tomato, mushrooms, Pyrenees  
Chipolatas, grilled haloumi and served with locally supplied Vienna loaf

#### Eggs Benedict

Two free-range poached eggs on thick cut toast topped with  
Shaved leg ham and hollandaise

#### Your Style Eggs

Free-range eggs poached, fried or scrambled with  
Locally supplied Vienna loaf

#### Parkview Sourdough or Parkview Fruit Loaf

Served with butter and house made preserves

#### Toasties

Shaved leg ham, in house cheese mix, fresh vine ripped tomato  
Or

Free range egg, bacon and house relish

#### Extras

Bacon, Leg Ham, Beans, Avocado, Mushrooms, Tomato, Spinach,  
Potato Rosti, Hollandaise, Egg, Smoked Salmon, Pyrenees Chipolata

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### Lunch Menu

#### Supreme' Signature Burger

Pyrenees beef pattie, fresh oak lettuce, tomato,  
Swiss cheese, tempura onion rings, crispy bacon, garlic aioli  
All in a Parkview sour dough bun with fries

#### Barramundi

Wild caught fillets grilled or fried to your liking and  
Served with chefs leafy salad

#### Calamari

Lightly dusted or crumbed calamari pieces,  
Atop a rocket salad with chilli aioli

#### Chicken Schnitzel

Crumbed breast of chicken served with a house salad with tomato chutney

#### Warm Tandoori Salad

Marinated lamb atop of a leafy salad accompanied by fresh mint yogurt

#### Chicken Pesto Penne

Fresh basil pesto, pumpkin, caramelized onion tossed  
Through creamy garlic sauce finished with shaved Parmesan

#### Risotto of the Moment

Chef's choice

#### Vegetable Frittata

Layered seasonal vegetables baked and served with a house salad

#### EXTRAS: Fries      Wedges

Tomato Sauce, Relish, Aioli, Sour Cream and Sweet Chilli

For our seasonal changes, please refer to our **\*\*Daily Specials Board\*\***

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### Main Course

#### Supreme' Parmagiana:

Hand crumbed breast of chicken topped with Napoli sauce,  
In house cheese mix and crispy prosciutto

#### Eggplant Parmagiana:

Slices of grilled eggplant in crispy crumbs, topped with Napoli sauce  
In house cheese mix and finished atop a goat's cheese galette  
and pesto cream

#### Barramundi:

Grilled fillet seasoned with a house made dukkah salt and served  
With chickpea chips, rocket salad and preserved lemon aioli

#### Lamb Roulade:

Back strap of lamb layered with semi dried tomatoes and spinach,  
Grilled to med-rare atop a potato crush and glazed with a honey  
And rosemary jus

#### Black Angus Scotch Fillet:

Cooked to your liking and served with hand cut chips,  
Chef's salad and a sauce of your choosing

#### Grain Fed Eye Fillet:

250 gram cut cooked to your liking, with pomme puree,  
Seasonal vegetables with your choice of sauce

#### Market Fish of the Day:

Served with fresh seasonal vegetables and sauce from the pan **Check Specials Board**

#### Sauces from the Pan:

Hollandaise, Red Wine Peppercorn, Garlic Butter, Sautéed Mushrooms,  
Caramelized Shallots, Seafood Cream

## Supreme Court Bar & Restaurant

### Pasta "from the pans"

House Made Gnocchi of the Day: Refer to Specials Board

**Spanish Chorizo and Cherry Tomato Risotto:** Arborio rice cooked with  
Local white wine and vegetable stock tossed with chorizo, tomatoes  
and spinach finished with Parmesan. (Vegetarian option also available)

**Fettuccini Moonlight:** Seared prawns and diced tomato tossed  
Through a light chilli oil, spinach, parsley and Parmesan

### Gourmet Pizzas

**Butchers:** Bacon, chorizo, shaved leg ham, salami, mozzarella and tomato

**Margherita:** Tomato, basil, mozzarella and oregano

**Caramelized Pumpkin:** Oven roasted pumpkin, goats' cheese,  
Garlic, tomato, mozzarella, pepper, topped with pine nuts

**Chilli Beef:** Marinated scotch fillet, fetta, char grilled capsicum,  
Semi dried tomatoes, mozzarella, spinach finished with sweet chilli aioli

**Hawaiian:** Shaved leg ham, pineapple, mozzarella on a tomato base

**Tangy BBQ Chicken:** Marinated chicken breast, crispy bacon,  
Caramelized onion, drizzled with garlic aioli

**Lamb Souvlaki:** Basil pesto, spinach, onion, capsicum, fetta, mozzarella,  
Olives, topped with marinated lamb and mint yoghurt

**Pork and Sage:** Spicy plum base, fillet of pork, fresh sage, baby spinach,  
Brie and char grilled vegetables

**Gluten Free Bases**