

Breakfast

Available from 8:00am – 10:30am

	USU MEMBER	NON MEMBER
Toast with Spreads (Veg) (GFO) Bread options: white or seeded sourdough, cinnamon and sultana Turkish, croissant or gluten-free bread (+2) Spread options: butter, peanut butter, Vegemite, honey or strawberry jam	6.7	7.0
Eggs on Toast (Veg) (GFO) Eggs your way (poached, scrambled or fried) served on toasted sourdough	10.85	11.3
Caramel Banana Waffle (Veg) (Nuts) Waffles served with grilled banana, salted caramel sauce and vanilla ice cream, topped with almond and biscuit crumb	13.9	14.5
Breakfast Burger (H) Beef patty, cheese, fried egg, avocado, chipotle Tabasco and aioli on a milk bun Add bacon (+4.5)	12.95	13.5
Shakshuka (Veg) (GFO) Eggs poached in a fragrant spiced tomato, capsicum and onion sauce with smoked feta, served with grilled flatbread Add sujuk (+5) (H)	14.4	15.0
Chorizo Chilli Eggs Eggs scrambled with Calabrian chilli, grilled chorizo, smoked feta, spinach and avocado, served with grilled flatbread	17.3	18.0
Eggs Benedict Poached eggs served on an English muffin with wilted spinach and hollandaise sauce with your choice of topping: mushroom / ham / smoked salmon (+3)	17.3	18.0
Avocado & Tomato Bruschetta (V) (GFO) Smashed avocado, cherry tomato, onion and basil served on toasted focaccia	13.45	14.0
Mushroom Bruschetta (Veg) (GFO) (VO) Garlic mushrooms, wilted spinach and stracciatella served on toasted focaccia	16.3	17.0

SIDES

One Egg (poached or fried)	2.5
Hash Browns / Mushroom / Spinach / Roast Tomato / Bacon	4.5
Scrambled Egg / Smashed Avocado / Sujuk / Chorizo	5.0
Smoked Feta / Smoked Salmon	6.0

(Veg)	Vegetarian	(GF)	Gluten-free
(V)	Vegan	(GFO)	Gluten-free Option
(VO)	Vegan Option	(Nuts)	Contains Nuts
(H)	Halal	(Seafood)	Contains Seafood

Pasta

Available from 11:30am – 2:30pm
Gluten-free gnocchi available (+3)

	USU MEMBER	NON MEMBER
Garlic Prawn & Chilli Linguine (Seafood) (GFO) Linguine pasta, prawns, tomato sugo, garlic, Calabrian chilli, cherry tomato and fried capers	21.6	22.5
Zucchini & Pea Casarecce (Veg) (GFO) Casarecce pasta served in a creamed pea and zucchini sauce with peas, zucchini, stracciatella and a chilli and lemon fried breadcrumb topping	18.7	19.5
Truffle Cream Pork & Fennel Gnocchi (GFO) Potato gnocchi, pork and fennel mince, charred broccolini, served in a porcini and truffle cream sauce and topped with pecorino	20.2	21.0

Salad

Available from 11:30am – 2:30pm

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Crispy Noodle Salad (Veg) (Sesame) Crispy noodles, wakame seaweed, edamame, cabbage, cucumber, pickled ginger and yuzu sesame seeds with caramelised miso dressing	16.3	17.0
Mediterranean Chickpea Salad (V) (GF) (Sesame) Chickpeas, cherry tomato, avocado, mint, cucumber, radish, baby gem lettuce, tahini, sumac and lemon vinaigrette	18.2	19.0
Roast Sweet Potato & Fennel Salad (Veg) (GF) (Nuts) (VO) Roast sweet potato, rocket, roast fennel, roast onion, beetroot, gorgonzola and walnut with fig balsamic dressing	17.3	18.0
Add Protein		
Tofu (V)		3.0
Mushroom Falafel (Sesame) (V)		4.5
Grilled Chicken (H)		5.0
Smoked Salmon		6.0

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Pizza

Available from 11:30am – 2:30pm, 3:00pm – 6:30pm

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12' Pizza base, Vegan cheese & gluten free bases available		
Garlic & Rosemary (Veg)	14.4	15.0
Mozzarella, parmesan and rosemary on a garlic base		
Margherita (Veg)	18.7	19.5
Mozzarella, cherry tomato, confit garlic and basil on a tomato base		
Pork & Truffle	22.1	23.0
Mozzarella, pork and fennel mince, mushroom and sage on a truffle and garlic base		
Potato & Goat's Cheese (Veg) (Nuts)	20.2	21.0
Mozzarella, roast potato, caramelised onion, goat's cheese, rosemary, pistachio, rocket and lemon oil on a garlic base		
Spicy Chicken & Chorizo	24.0	25.0
Mozzarella, chicken, chorizo, avocado, chilli, roast capsicum, onion and chimichurri on a chipotle BBQ sauce base		
Hot Honey Pepperoni	21.6	22.5
Mozzarella, pepperoni, whipped lemon ricotta and hot honey on a tomato and garlic base		
Prawn & Fennel (Seafood)	23.0	24.0
Mozzarella, garlic prawns, roast fennel, onion, chilli, lemon ricotta and dill on a garlic base		
Zucchini & Sage (Veg)	19.2	20.0
Mozzarella, zucchini, ricotta, parmesan, onion and sage on a garlic base		
Pumpkin & Smoked Feta (Veg)	22.1	23.0
Mozzarella, roast pumpkin, caramelised leek, smoked feta and lemon thyme on a garlic base		
Hawaiian	22.1	23.0
Mozzarella, pancetta, ham, onion and pineapple on a tomato base		

Add Mushrooms / Olives	4.0
Add Chicken (H) / Ham	5.0
Gluten Free Base	4.5
Vegan Cheese	2.5

Contact

Email courtyardorders@usu.edu.au to reserve a table or host your next event with us at Courtyard. We look forward to having you!

usu.edu.au/food-drink/courtyard

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Bar Snacks

Available from 11:30am – 2:30pm, 3:00pm – 6:30pm

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Garlic Bread (Veg)	7.2	7.5
Oven-baked ciabatta with butter, garlic and herbs Add mozzarella (+2.5)		
Fries (V)	8.65	9.0
Fries with vegan aioli		
Truffle Parmesan Fries (Veg)	11.5	12.0
Fries tossed in parmesan, black pepper and fried garlic with truffle aioli		
Potato Wedges (Veg) (VO)	11.5	12.0
Potato wedges with sour cream and sweet chilli		
Chicken Tenders (H)	14.4	15.0
Fried crumbed chicken tenderloins served with Korean plum sauce and kewpie mayo		
Bruschetta (Veg) (VO)	15.35	16.0
Cherry tomato, garlic, onion and basil served on grilled focaccia and topped with stracciatella		
Tempura Cauliflower (V)	13.45	14.0
Tempura cauliflower with fried chickpeas and curry leaves, served with vegan curry mayo		
Mezze Plate (VegO) (GFO) (Sesame) (H)	17.3	18.0
Warm olives, smoked feta, sujuk sausage, hummus, roast capsicum and tahini dip served with grilled flatbread		

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