



DINING MENU

Meze

WARMED LOCAL OLIVES | bay leaf oil (v, gf)

8

BRIOCHE | chickpea | taramasalata | citrus (v*)

10

STICKY CHICKEN WINGS (6) | baklava crumb (gf*)

11

LAMB RIBS | aleppo chilli | dukkah | smoked labneh

14

HUMMUS | cauliflower | pomegranate | khobz (v)

13

CHICKEN SKEWERS (5) | zhoug | caramelised yoghurt (gf)

14

THICK CUT POTATO CHIPS | honey & aleppo emulsion (v)

10

CHARCUTERIE | nduja | jamon | pickled green chilli | smoked baba | sourdough

21

CHEESE | quince butter | gin-poached apple | fennel crisp | silan

- charleston jersey *brie* (adelaide hills, sa)
- oveja al romero *semi-firm sheep's milk* (spain)
- milawa king river gold *wash rind* (milawa, vic)
- berry's creek oak *blue* (gippsland, vic)

1 for 18, 2 for 27, 3 for 36, 4 for 45

v - suitable for vegetarians; v - vegan option*

gf - suitable for gluten-intolerances; gf - gf option; if coeliac, please advise our staff*

To assist in paying our staff penalty rates, a surcharge of 10% on Sat-Sun & 15% on public holidays will apply

51 Alfred St, Fortitude Valley, Brisbane
www.dutchcourage.com.au

Chef's Selections

** served share-style, min two people
one chef's selection per table*

CAPTAIN'S

brioche | chickpea | taramasalata | citrus

lamb ribs | aleppo chilli | dukkah | smoked labneh

burnt eggplant | heirloom tomato | zucchini cream | serrouda | basil oil

hot smoked ocean trout | couscous | zucchini | pickled green chilli | curd | bottarga

charcoal flanked steak | aleppo pepper | pommes anna | smoked sour cream

46 pp

ADMIRAL'S

hummus | cauliflower | pomegranate | khobz

beef tartare | chermoula | spring onion msemen | cured hens egg | parmesan

squid | cumin | sea salt | quince aioli | yellow zucchini

roasted hen & olive tagine | burnt onion | couscous | sweet potato | pumpkin

mechoui lamb | baharat salted tomato emulsion | silan | chickpea | quinoa

57 pp

LIEUTENANT'S (v)

hummus | cauliflower | pomegranate | khobz

charred carrot & haloumi cigars | za'atar | oat | pomegranate | sticky honey

roasted baby beetroot & fennel | burnt honey | jben | pistachio | tarragon

wild mushrooms | australian black barley | caramelised yoghurt | sherry

roasted pumpkin | pistachio | baba | burnt onion | labneh

46 pp

** chef's selection dishes are served when ready*

*Dutch
courage*
— Original Menu —



DINING MENU

Smaller Plates

BURNT EGGPLANT

heirloom tomato | zucchini cream | serrouda | basil oil (v*, gf)
18

CHARRED CARROT & HALOUMI CIGARS

za'atar | oat | pomegranate | sticky honey (v*)
19

ROASTED BABY BEETROOT & FENNEL

burnt honey | jben | pistachio | tarragon (v*)
17

HOT SMOKED OCEAN TROUT

couscous | zucchini | pickled green chilli | curd | bottarga (gf*)
19

WILD MUSHROOMS

australian black barley | caramelised yoghurt | sherry (v)
18

BEEF TARTARE

chermoula | pickled cucumber | spring onion msemen | cured hens egg | parmesan
17

SQUID

cumin | sea salt | quince aioli | yellow zucchini (gf)
18

Larger Plates

CHARCOALED FLANK STEAK

aleppo pepper | pommes anna | smoked sour cream (gf)
29

ROASTED PUMPKIN

pistachio | baba | burnt onion | labneh (v*, gf)
25

MECHOUI LAMB

baharat salted tomato emulsion | silan | chickpea | quinoa
33

ROASTED HEN & OLIVE TAGINE

burnt onion | couscous | sweet potato | pumpkin (gf*)
32

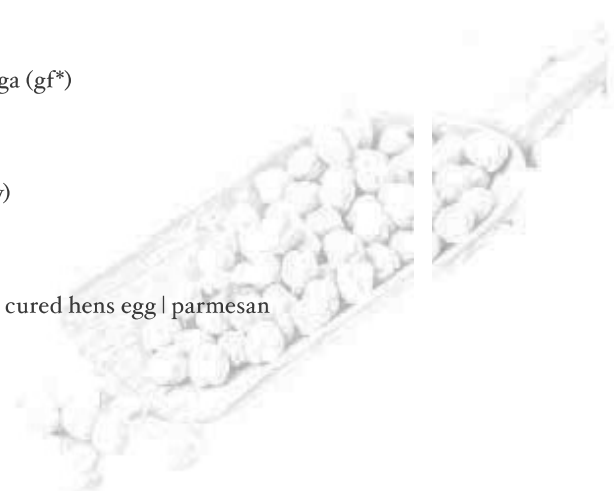
Sweets

DARK CHOCOLATE

poached mandarin | baklava (gf*)
14

MALABI

rosewater | milk | raspberry (gf)
12



* dishes are served when ready, rather than traditional entree-main format

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— Official Menu —