















LIGHT MEALS/SHARING

	M	V
TRUFFLE & PARMESAN FRIES  AIOLI	11	12
CONFIT GARLIC PIZZA  ROSEMARY & SEA SALT	12	13
SALT & PEPPER SQUID CHILLI SALT & AIOLI	19	20
BUTTERMILK FRIED CHICKEN MAPLE MAYONNAISE	19	21
GOVERNOR'S RAMEN SMOKED BRISKET, PORK BELLY, NORI, NOODLES & SOFT EGG	22	24
DE CONSTRUCTED SOFT SHELL TACO MARINATED CHICKEN, TOMATO, AVOCADO SALSA, SOUR CREAM SERVED WITH FOUR WARM FLOUR TORTILLAS	22	24
ROASTED SPLIT KING PRAWNS (3) KING PRAWNS, BURNT BUTTER & CHILLI	26	28


SIDES

	M	V
ROSEMARY SALTED FRIES  SERVED WITH GARLIC AIOLI	SM 7 LG 11	SM 8 LG 12
ROASTED BROCCOLI & CAULIFLOWER   WITH FETA, PINENUTS & VINCOTO DRESSING	8	9
WALNUT & APPLE SALAD  ICEBERG & FRISEE LETTUCE, CANDIED WALNUT, APPLE, PARMESAN & WHITE BALSAMIC MAYONNAISE	8	9
SMASHED CHAT POTATOES   GARLIC, ROSEMARY & SEA SALT	8	9
MINI CORN COBS   GRATED PARMESAN & BUTTER	8	9
STEAMED GREENS   SEASONAL GREENS, LEMON & OLIVE OIL	9	10
SWEET POTATO FRIES   SERVED WITH GARLIC AIOLI	SM 10 LG 14	SM 11 LG 16




SAUCES

3 EACH		
PEPPER	JUS	MUSHROOM
GARLIC AIOLI	MAPLE	CHIPOTLE





MAINS

	M	V
GOV CHEESE BURGER add bacon 4 add pattie 5 WAGYU BLEND PATTIE, DOUBLE AMERICAN CHEESE, SECRET SAUCE, SWEET & SPICY PICKLES & LETTUCE ON A TOASTED MILK BUN, SERVED WITH ROSEMARY SALTED FRIES	20	22
SOUTHERN FRIED CHICKEN BURGER add bacon 4 add pattie 5 SPICY SOUTHERN FRIED CHICKEN, RED CABBAGE SLAW, CHIPOTLE AIOLI & SWEET & SPICY PICKLES ON A TOASTED MILK BUN, SERVED WITH ROSEMARY SALTED FRIES	21	22
CRISPY SKIN PORK BELLY WALNUT & APPLE SALAD	31	34
THE SCHNITZEL <i>make it a parmi 5</i> KALE SLAW & FRIES	22	23
CRUMBED PORK CUTLET KALE SLAW & FRIES	28	30
OPEN ROASTED PUMPKIN RAVIOLI  BURNT BUTTER, WALNUTS & ROSEMARY	28	30
SLOW BRAISED WAGYU RAGU PAPPARDELLE & BUFFALO MOZZARELLA	29	31
STEAK 300G DRY AGED GRASS FEED WITH ROSEMARY SALTED FRIES	32	35
PAN ROASTED BARRAMUNDI MACADAMIA NUTS, SNOW PEAS & BURNT BUTTER	36	38
CRISPY SKIN ATLANTIC SALMON CRUSHED PEAS, MINT BUTTER & PANCETTA	36	38

SHARING/MAINS

	M	V
LAMB SHOULDER BONE IN 3-4 PEOPLE  PICK 3 SIDES	79	83
TOMAHAWK STEAK 1.2KG 3-4 PEOPLE  PICK 3 SIDES	180	189
OVEN ROASTED KING SALMON 1.2 KG 6-8 PEOPLE  AVOCADO, CRUSHED POTATOES, HEIRLOOM TOMATOES, SOFT EGG, BROCCOLINI, ROASTED SPRING ONION, TAMARI SOY DRESSING	190	199

SALADS/BOWLS

GREEN BOWL   add chicken 6 add salmon sashimi 6 ZUCCHINI NOODLES, AVOCADO, SOFT EGG, BROCCOLINI, TAMARI DRESSING & PEPITAS	20	22
POKE BOWL  CHOICE OF SALMON SASHIMI OR CHICKEN, SEAWEEED SALAD, EDAMAME BEANS, CORIANDER, SWEET ONION SHALLOTS, BEETROOT, AVOCADO, TOBIKO & PONZU WITH BROWN RICE	20	22
STEAK BOWL  DRY AGED RUMP, CRUSHED POTATO, HERILOOM TOMATOES, ROCKET, ROASTED SPRING ONION, FETTA & BALSAMIC DRESSING	23	24

PIZZA GLUTEN FREE BASE ADD 3

	M	V
MARGHERITA TOMATO BASE, MOZZARELLA FIOR DI LATTE, GRANA PADANO PARMESAN & BABY BASIL	20	22
SALAME TOMATO BASE, MOZZARELLA FIOR DI LATTE, HOT SALAMI & BABY BASIL	24	26
VEGETARIANA TOMATO BASE, RICOTTA, ZUCCHINI, SAUTÉED SPINACH, EGGPLANT & SHAVED GRANA PADANO PARMESAN	24	26
DIAVOLA TOMATO BASE, MOZZARELLA FIOR DI LATTE, HOT SALAMI, MUSHROOMS, GRILLED EGGPLANT, BLACK OLIVES & BABY BASIL	24	26
ITALIAN JOB TOMATO BASE, MOZZARELLA FIOR DI LATTE, LEG HAM, SALAMI, SAUSAGE & PANCETTA	24	26
CAPRICCIOSA TOMATO BASE, MOZZARELLA FIOR DI LATTE, LEG HAM, ARTICHOKE, DRIED BLACK OLIVES, MUSHROOMS, GRANA PADANO PARMESAN & BASIL OIL	24	26
PROSCIUTTO TOMATO BASE, MOZZARELLA FIOR DI LATTE, PROSCIUTTO, ROCKET & GRANA PADANO PARMESAN	24	26
ITALIAN BACON TOMATO BASE, MOZZARELLA FIOR DI LATTE, PANCETTA, ROASTED PUMPKIN, PINE NUTS & FETA	24	26
POLLO TOMATO BASE, MOZZARELLA FIOR DI LATTE, MUSHROOM, CHERRY TOMATOES, SPANISH ONION, MARINATED CHICKEN BREAST & BASIL PESTO	24	26

DESSERT

	M	V
MOLTEN MESS CHOCOLATE FUDGE BROWNIE, WARM GANACHE, VANILLA BEAN GELATO, HONEYCOMB & ANGLAISE	12	13
LOADED BANANA SPLIT VANILLA AND MACADAMIA NUT GELATO, CHOCOLATE CRUMB, PEANUT BRITTLE & CHOCOLATE FUDGE SAUCE	12	13
FRIED APPLE PIE VANILLA BEAN GELATO	12	13
WILD FLOWER HONEY CRÈME BRULEE FRESH BERRIES, HONEYCOMB & DOUBLE CREAM	14	15



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 VEGETARIAN

 GLUTEN FREE

 GLUTEN FREE OPTIONS AVAILABLE

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GOVERNOR

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