

LIGHT MEALS/SHARING

	M	V
CONFIT GARLIC PIZZA V ROSEMARY & SEA SALT	12	13
SALT & PEPPER SQUID G 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

SIDES

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

SAUCES

	3 EACH
PEPPER G	JUS G
MUSHROOM G	GARLIC AIOLI G V
MAPLE G V	CHIPOTLE G V

V VEGETARIAN

G GLUTEN FREE

G GLUTEN FREE OPTIONS AVAILABLE

MAINS

	M	V
GOV CHEESE BURGER G 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
THE SCHNITZEL <i>make it a parmi 3</i> KALE SLAW & FRIES	22	23
SLOW BRAISED WAGYU RAGU G PAPPARDELLE & BUFFALO MOZZARELLA	29	31
CRISPY SKIN PORK BELLY G WALNUT & APPLE SALAD	31	34
OPEN ROASTED PUMPKIN RAVIOLI V BURNT BUTTER, WALNUTS & ROSEMARY	28	30
WAGYU RUMP MB8+ 300G G with a choice of sauce WITH ROSEMARY SALTED FRIES	32	35
CRISPY SKIN ATLANTIC SALMON G CRUSHED PEAS, MINT BUTTER & PANCETTA	36	38

SHARING/MAINS

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

SALADS/BOWLS

	M	V
GREEN BOWL V G 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 G WAGYU BEEF RUMP, CRUSHED POTATO, HEIRLOOM TOMATOES, ROCKET, ROASTED SPRING ONION, FETTA & BALSAMIC DRESSING	23	24

PIZZA

GLUTEN FREE BASE ADD 3

	M	V
MARGHERITA V 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 V 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 V G CHOCOLATE FUDGE BROWNIE, WARM GANACHE, VANILLA BEAN GELATO, HONEYCOMB & ANGLAISE	12	13
FRIED APPLE PIE V VANILLA BEAN GELATO	12	13
WILD FLOWER HONEY CRÈME BRULEE V G FRESH BERRIES, HONEYCOMB & DOUBLE CREAM	14	15



THE
GOVERNOR