

THE  
GOVERNOR

WHATS ON

---

POKER

WEDNESDAYS  
& THURSDAYS

REGISTRATION FROM 6PM

---



MEMBERS ONLY  
HOUSE BEER & WINE

MONDAY - FRIDAY  
FROM 4PM - 6PM

---



BRAIN BUSTER  
TRIVIA TUESDAYS

EVERY TUESDAY NIGHT AT 7PM

---



JOIN US  
FOR  
ROOFTOP

Salsa

EVERY SATURDAY

FAMILY FRIENDLY EVENT,  
ALL AGES AND SKILL LEVELS WELCOME.

ROOFTOP & BAR

## CHEF'S SPECIALS

	M	V
<b>TEMPURA BATTERED STUFFED ZUCCHINI FLOWER</b> ricotta, pistachio + peri-peri mayo	18	20
<b>CHARGRILLED 180g EYE FILLET</b> truffle purple mash, black garlic jus + wilted spinach	37	40
<b>SMOKED SALMON MEZZALUNA</b> tomato, mascarpone, rocket, pine nuts + balsamic	20	23

## SHARING/LIGHT MEALS

<b>V WILD MUSHROOM ARANCINI</b> aioli & parmesan	18	20
<b>V GARLIC &amp; MOZZARELLA PIZZA</b> fior di latte & parsley	SM 12 LG 18	SM 13 LG 19
<b>SEMOLINA FRIED CALAMARI</b> dusted in Szechuan pepper, parsley, lemon and aioli	19	20
<b>BUTTERMILK FRIED CHICKEN</b> chipotle aioli	19	21
<b>V DE CONSTRUCTED SOFT SHELL TACOS</b> <i>ADD CHICKEN \$6</i> tomatoes, avocado salsa, sour cream served with four warm flour tortillas	18	20
<b>CHICKEN SAN CHOY BOW</b> three lettuce cups, chilli, garlic & peanuts	20	22
<b>V FLAT BREAD</b> tomato, fetta, basil & extra virgin olive oil	19	21
<b>V CHILLI SALTED CORN RIBS</b> chipotle sauce	15	16

## SALADS/BOWLS

<b>V G GREEN BOWL</b> <i>ADD CHICKEN \$6</i> <i>ADD SALMON SASHIMI \$6</i> zucchini noodles, avocado, soft egg, broccolini, tamari dressing & pepitas	21	22
<b>G POACHED CHICKEN FATTOUSH SALAD</b> crunchy bread, heirloom tomato, cucumber, iceberg lettuce, pomegranate & sumac dressing	24	28
<b>G TUNA BOWL</b> red cabbage, zucchini noodles, cucumber, sriracha mayo, fried onion, togarashi salt, coriander & brown rice, ponzu	24	28
<b>V POKE BOWL</b> <i>CHOICE OF CHICKEN, SALMON OR VEGAN</i> seaweed salad, edamame beans, coriander, sweet onion shallots, beetroot, avocado, tobiko & ponzu with brown rice	24	28
<b>G STEAK BOWL</b> wagyu beef rump, crushed potatoes, heirloom tomatoes, rocket, roasted spring onions, feta & white balsamic dressing	26	28
<b>MOROCCAN LAMB BOWL</b> cracked wheat, hommus, marinated olives, fetta, heirloom tomatoes, beans, tzatziki & mint jelly	26	28

- V VEGETARIAN
- V VEGAN AVAILABLE
- G GLUTEN FREE
- G GLUTEN FREE AVAILABLE

ORDER FROM THE BISTRO  
 MONDAY-WEDNESDAY 11:30AM - 9PM  
 LIMITED MENU 3-5:30PM  
 THURSDAY-SUNDAY 11:30AM - 10PM  
 - MEMBER PRICING  
 V - VISITOR PRICING

# MENU

MAINS	M	V
<b>THE HAND CRUMBED SCHNITZEL</b> <i>MAKE IT A PARM! \$4</i> kale slaw & fries	22	23
<span style="border: 1px solid black; padding: 2px;">G</span> <b>OVEN ROASTED BARRAMUNDI</b> charred corn, heirloom tomato salad & chilli salt	37	39
<span style="border: 1px solid black; padding: 2px;">G</span> <b>SLOW BRAISED WAGYU RAGU</b> pappardelle & buffalo mozzarella	29	31
<span style="border: 1px solid black; padding: 2px;">G</span> <b>CRISPY SKIN PORK BELLY</b> green bean & olive salad	31	34
<b>PRAWN GNOCCHI</b> kale pesto, cherry tomato & toasted coconut	29	31
<span style="border: 1px solid black; padding: 2px;">G</span> <b>CRISPY SKIN ATLANTIC SALMON</b> crushed peas, mint butter & pancetta	36	38
<span style="border: 1px solid black; padding: 2px;">V</span> <b>OPEN ROASTED PUMPKIN RAVIOLI</b> burnt butter, walnuts & rosemary	28	30
<b>LAMB SHOULDER BONE IN</b> (3-4 PEOPLE) pick 3 sides	84	87

BURGERS	M	V
<span style="border: 1px solid black; padding: 2px;">G</span> <b>GOV CHEESE BURGER</b> wagyu blend pattie, double american cheese, secret sauce, sweet & spicy pickles & lettuce on a toasted milk bun, served with rosemary salted fries	21	22
<b>SOUTHERN FRIED CHICKEN BURGER</b> spicy southern fried chicken, red cabbage slaw, chipotle aioli & sweet & spicy pickles on a toasted milk bun, served with rosemary salted fries	21	22
<span style="border: 1px solid black; padding: 2px;">V</span> <b>PULLED MUSHROOM BURGER</b> fried onion rings, spinach, zucchini noodles & smoky bbq sauce	21	22

ADD-ONS	
<b>BACON PATTIE</b> (BEEF, CHICKEN, MUSHROOM)	4
<b>AVOCADO</b>	5
	3

GOV GRILL	M	V
<span style="border: 1px solid black; padding: 2px;">G</span> <b>PETITE SIRLOIN MB2+ 200G</b> <i>CHOICE OF SAUCE</i> smashed chat garlic potatoes & truss tomatoes	30	32
<span style="border: 1px solid black; padding: 2px;">G</span> <b>WAGYU RUMP MB8+ 300G</b> <i>CHOICE OF SAUCE</i> smashed chat garlic potatoes & truss tomatoes	32	35

SIDES		
<span style="border: 1px solid black; padding: 2px;">V</span> <b>ROSEMARY SALTED FRIES</b> garlic aioli	SM7 LG11	SM8 LG12
<span style="border: 1px solid black; padding: 2px;">V</span> <span style="border: 1px solid black; padding: 2px;">G</span> <b>ROASTED BEETROOT</b> feta, pine nuts & vincotto dressing	8	9
<span style="border: 1px solid black; padding: 2px;">V</span> <span style="border: 1px solid black; padding: 2px;">G</span> <b>WALNUT &amp; APPLE SALAD</b> iceberg & frisee lettuce, candied walnut, apple, parmesan & white balsamic mayonnaise	8	9
<span style="border: 1px solid black; padding: 2px;">V</span> <span style="border: 1px solid black; padding: 2px;">G</span> <b>SMASHED CHAT POTATOES</b> garlic, rosemary & sea salt	8	9
<span style="border: 1px solid black; padding: 2px;">V</span> <b>CHARRED BROCCOLINI</b> walnut crumb & lemon	8	9
<span style="border: 1px solid black; padding: 2px;">V</span> <span style="border: 1px solid black; padding: 2px;">G</span> <b>STEAMED GREENS</b> seasonal greens, lemon & olive oil	9	10
<span style="border: 1px solid black; padding: 2px;">V</span> <span style="border: 1px solid black; padding: 2px;">G</span> <b>SWEET POTATO FRIES</b> served with garlic aioli	SM10 LG14	SM11 LG16

SAUCES	3 each
<span style="border: 1px solid black; padding: 2px;">G</span> PEPPER	<span style="border: 1px solid black; padding: 2px;">G</span> JUS
<span style="border: 1px solid black; padding: 2px;">G</span> MUSHROOM	<span style="border: 1px solid black; padding: 2px;">V</span> <span style="border: 1px solid black; padding: 2px;">G</span> GARLIC AIOLI
<span style="border: 1px solid black; padding: 2px;">V</span> <span style="border: 1px solid black; padding: 2px;">G</span> CHIPOTLE AIOLI	




*We try our best to cater for all dietary requirements, please consider that all menu items may contain traces of gluten, nuts and other allergens. If you have any concerns or requests please let us know!*

-  VEGETARIAN
-  VEGAN AVAILABLE
-  GLUTEN FREE
-  GLUTEN FREE AVAILABLE

# MENU

ORDER FROM THE BISTRO  
 MONDAY-TUESDAY 11:30AM - 9PM  
 LIMITED MENU 3-5:30PM  
 THURSDAY-SUNDAY 11:30AM - 10PM  
 - MEMBER PRICING  
 V - VISITOR PRICING

## PIZZAS





	M	V
<b>MAKE YOUR BASE GLUTEN FREE</b>		<b>3</b>
 <b>MARGHERITA</b> tomato base, mozzarella fior di latte, basil & extra virgin olive oil	<b>20</b>	<b>22</b>
 <b>GOOD FOR YOU</b> roasted pumpkin, spinach, zucchini, heirloom tomatoes & pepitas	<b>22</b>	<b>24</b>
<b>POLLO</b> provolone cheese fior di latte, chicken breast, mushroom & fresh chilli	<b>24</b>	<b>26</b>
 <b>VEGETARIANA</b> tomato base, scamorza cheese, grilled zucchini, eggplant, capsicum, mushroom & olives	<b>24</b>	<b>26</b>
<b>PROSCIUTTO</b> tomato base, mozzarella fior di latte, san daniele prosciutto, rocket, parmesan & extra virgin olive oil	<b>24</b>	<b>26</b>
<b>CALABRESE</b> tomato base, mozzarella fior di latte, salami, ricotta, olives & chilli	<b>24</b>	<b>26</b>
<b>CAPRICCIOSA</b> tomato base, mozzarella fior di latte, smoked ham, salami, olives & mushrooms	<b>24</b>	<b>26</b>
<b>MARINARA</b> tomato base, mozzarella fior di latte, calamari, prawns, chilli & garlic	<b>24</b>	<b>26</b>
<b>DAL SALUMIERE</b> tomato base, mozzarella fior di latte, smoked ham, Italian sausage & salami	<b>24</b>	<b>26</b>
<b>SALSICCIA E FRIARELLI</b> mozzarella fior di latte, Italian sausage & fresh chilli	<b>24</b>	<b>26</b>
<b>DELICIOUS PIZZA CREATED BY YOU!</b> using the freshest ingredients you can design your ultimate pizza		
<b>1/2 METRE PIZZA</b> <i>CHOICE OF TWO TOPPINGS</i>	<b>44</b>	<b>48</b>
<b>1 METRE PIZZA</b> <i>CHOICE OF FOUR TOPPINGS</i>	<b>82</b>	<b>86</b>

## KIDS

includes a small juice

	M	V
<b>CALAMARI</b> <i>CHOICE OF CHIPS, SALAD OR STEAMED VEGETABLES</i>	<b>12</b>	<b>13</b>
<b>CHICKEN SCHNITZEL</b> <i>CHOICE OF CHIPS, SALAD OR STEAMED VEGETABLES</i>	<b>12</b>	<b>13</b>
<b>CHEESEBURGER</b> <i>CHOICE OF CHIPS, SALAD OR STEAMED VEGETABLES</i>	<b>12</b>	<b>13</b>
<b>HAM &amp; CHEESE PIZZA</b>	<b>12</b>	<b>13</b>
<b>FETTUCCHINE NAPOLETANA</b>	<b>12</b>	<b>13</b>

## DESSERTS

	M	V
  <b>BROWNIE</b> warm chocolate brownie, vanilla gelato, salted caramel & honeycomb	<b>14</b>	<b>15</b>
 <b>BOMBOLONE</b> nutella filled Italian donuts	<b>14</b>	<b>15</b>
 <b>GOV BRULEE</b> fresh berry compote & almond biscotti	<b>14</b>	<b>15</b>

## LET US CATER TO YOU!

Celebrate and bring The Governor to your office, home or special venue of choice



All catering menus and requirements can be tailored to meet your every need, including early or late delivery, dietary needs and service options.

**Get in touch and let's start planning!**

Phone: (02) 8884 2896

E-mail: [sales@momentohospitality.com.au](mailto:sales@momentohospitality.com.au)

*We try our best to cater for all dietary requirements, please consider that all menu items may contain traces of gluten, nuts and other allergens. If you have any concerns or requests please let us know!*