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THE
GOVERNOR

*Chef
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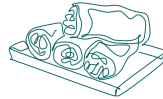


Momento Signature Dish

LIGHT MEALS

GARLIC BREAD (V) 7 / 8
Add cheese 3 | Make GF 3

JINJA SPRING ROLLS (V) 4PC 15 / 16
Served with plum sauce



CRUMBED ZUCCHINI WEDGES (V / GF) 16 / 17
Served with sweet chilli sauce

GRILLED FLATBREAD WITH HUMMUS & DUKKAH (V) 17 / 19
Drizzled with EVO, sumac & sesame

JINJA DANCING DUMPLINGS 5PC 19 / 20
Chicken & Mushroom served with soy, chilli & shallot



BAKED BRIE 19 / 20
Honeycomb, truffle oil & lavosh

CALAMARI (DF / GF) 19 / 20
Flash fried squid, chilli & shallot, served with lemon & aioli

FRIED CHICKEN WINGS 23 / 24
Choice of sauce: hot smokey BBQ or sticky Korean sauce

BURRATA (GF+) 25 / 27
Toasted sourdough, prosciutto, heirloom tomato & fresh basil



FATTOUSH SALAD 22 / 24
(DF / GF+)

Cos lettuce, radish, crispy Lebanese bread, heirloom tomato, cucumber, onion, lemon vinaigrette sumac with pomegranate

BRUNCH BOWL 25 / 27
(V)

Pickled vegetables, brown rice, gochujang & wasabi mayo

HOUSE SALAD 25 / 27
(GF+ / N)

Rocket, grilled peach, prosciutto, candied walnuts, heirloom tomato & balsamic vinaigrette

WARM TUSCAN SALAD 25 / 27
(DF / GF+)

Grilled chicken, rocket, semi dried tomatoes, crispy pancetta, grilled asparagus, sourdough croutons

ADD PROTEIN

110g Grilled Chicken 7 110g Katsu Chicken 7
120g Sesame Crusted Tofu 7 100g Sashimi Salmon 9
100g Grilled Salmon 9 100g Short Horn Striploin *cooked medium* 12



POKE BOWL 26 / 28

Choice of sashimi salmon (GF / DF), katsu chicken (GF+) or sesame crusted tofu (V / VE+ / GF)
Avocado, pickled ginger, crisp seaweed, red cabbage, edamame beans, shiso, wasabi mayo, brown rice and ponzu dressing

STEAK BOWL 29 / 30
(DF+ / GF)

Short horn striploin, crushed potatoes, heirloom tomatoes, rocket, roasted shallot, feta & white balsamic dressing

SALAD & BOWLS

CLASSICS

HALOUMI BURGER (V) 24 / 25
Grilled haloumi, fried onion, lettuce, tomato relish, aioli on a toasted milk bun served with chips

SOUTHERN FRIED CHICKEN BURGER 25 / 26
Bacon, American cheese, slaw, pickles & chipotle aioli, on a toasted milk bun served with chips

MOMENTO BURGER 25 / 26
Brisket patty, American cheese, lettuce, tomato, onion, pickles, mustard & burger sauce on a toasted milk bun served with chips

SCHNITZEL 26 / 27
Chicken breast crumbed in our signature herbed breadcrumb, served with chips & house salad

100% NOT SCHNITZEL 26 / 27
Plant based schnitzel pan fried served with chips & house salad

TRADITIONAL FISH & CHIPS 28 / 30
Served with house made tartar sauce

BEEF & BACON BURGER 29 / 31
Double cheese, double beef patty, bacon, tomato relish, lettuce, sweet & spicy pickles, Fire & Brimstone smoky BBQ sauce on a toasted milk bun served with chips

BURGER ADD ONS
Add Cheese 3 / Add Bacon 4
Add Patty 6 / GF Bun Available

MAKE IT A PARMESI 5
Smothered in napolitana sauce, fior de latte mozzarella & parmesan

KIDS MEALS

Comes with a free soft drink or juice



FISH & CHIPS 15

CHICKEN SCHNITZEL & CHIPS 15

PASTA NAPOLITANA 15
(V / VE+)

CHEESE PIZZA 15
(V)



ICE CREAM 6
Choice of topping



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MAINS



CHEFS PIE OF THE WEEK 21 / 23
Ask our staff for this weeks flavour

PORCHETTA 33 / 35
Red cabbage & fennel compote, broccolini & gravy

WILD MUSHROOM RISOTTO (GF / GF+ / V / VE+ / N) 25 / 27
Black garlic, pine nuts & manchego cheese

PRAWN LINGUINE (GF+) 36 / 38
Garlic, n'duja, chilli, crispy capers & fresh herbs

BUTTER CHICKEN 25 / 27
Traditional butter chicken with basmati rice and raita

OVEN ROASTED SALMON (DF / GF) 37 / 38
Green beans & tarragon butter

SARINO'S BEEF & PORK LASAGNE 27 / 28
Served with house salad



200G SHORT HORN STRIPLAIN MSA 34 / 36
Choice of one side & a sauce

CRISPY SKIN CHICKEN BREAST (GF) 32 / 34
Choice of one side & a sauce

300G SOUTHERN PRIME SCOTCH FILLET MSA 42 / 44
Choice of one side & a sauce

SIDES & SAUCES

HOUSE SALAD (GF / V / VE+) 8
Rocket, grilled peach, prosciutto,
candied walnuts, heirloom tomato
& balsamic vinaigrette

CHIPS (V)
SML - 6 / 7
LRG - 11 / 12
Served with BBQ salt & aioli

ALL SAUCES (GF) 3

Gravy (VE)
Pepper
Mushroom

CRISPY CHATS 8
Confit garlic, chives, truffle & EVO



SWEET POTATO CHIPS (V)
SML - 10 / 11
LRG - 14 / 15
Served with aioli



Sriracha Mayo (V)
Garlic Aioli (V)
Fire & Brimstone Smoky BBQ

SEASONAL GREENS (GF / VE) 9
Seasonal greens, sea salt & EVO

PIZZA

MARGHERITA (V) 20 / 22
Tomato base, fior di latte,
basil & EVO

POTATO & CHORIZO 24 / 26
Tomato base, fior di latte, sliced
potato, chorizo, onion & fresh chilli

PROSCIUTTO 28 / 29
Tomato base, fior di latte, prosciutto,
burrata, rocket, parmesan & EVO

VEGETARIANA (V) 23 / 24
Tomato base, fior di latte, capsicum,
mushroom, artichoke, black olive
& eggplant

MEATLOVERS 24 / 26
Tomato base, fior di latte, sopressa,
beef, ham, bacon & BBQ sauce

GAMBERI 28 / 29
Tomato base, prawn, confit garlic,
chilli, heirloom tomato & salsa verde

BBQ CHICKEN 27 / 28
BBQ base, fior di latte, chicken breast,
mushroom & onion

GLUTEN FREE BASE AVAILABLE 4 / VEGAN CHEESE 4 / EVO - EXTRA VIRGIN OLIVE OIL



DESSERT

PEANUT BUTTER DOUGHNUT (N) 5 / 6
Dipped in Nutella
Add ice cream 2

CHOCOLATE BROWNIE (GF / N) 14 / 15
Vanilla bean ice cream,
chocolate sauce & berries

PASSIONFRUIT BRÛLÉE (GF / N) 14 / 15
Pistachio crumb & vanilla bean ice cream



*Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish and gluten.
Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen free*