

M- MEMBERS PRICE

V - VISITORS PRICE

THE GOVERNOR'S rooftop

DAIRY FREE - (DF)

GLUTEN FREE - (GF)

VEGETARIAN - (V)

VEGAN - (VE)

DIETARY AVAILABLE - (+)

MENU

TO SHARE

M / V

OYSTERS NATURAL DF / GF 4ea Served with lemon wedge & mignonette sauce

FRIES V 10 / 11 Served with garlic aioli

GRILLED HALLOUMI GF / V 12 / 14 Served with green harissa

CHILLI SALTED CORN RIBS DF / GF / V / VE+ 14 / 16 Served with chipotle aioli

SWEET POTATO FRIES V 14 / 15 Served with garlic aioli

EGGPLANT CHIPS DF / GF / V / VE 14 / 15 Served with sweet chilli

BURRATA SALAD GF+ / V / VE+ 15 / 17 Served with heirloom tomato, garlic, shallots, baby sorrel & EVO crostini

DUMPLING 5PCS 15 / 17 Pork or vegetable served with soy chilli sauce

BUTTERMILK CHICKEN WINGS 19 / 20 Served with pickles & sriracha mayo

FLASH FRIED CALAMARI DF / GF 19 / 20 Served with lemon wedge & aioli

FLAT BREAD

TOFU DF / V / VE+ 20 / 22 Flat bread, red cabbage, carrot, beetroot, heirloom tomato, chilli bean curd sauce

LAMB RUMP DF+ 24 / 26 Flat bread, hummus, roasted butternut pumpkin, almonds, spinach, feta, heirloom tomato

CHICKEN THIGH DF 24 / 26 Flat bread, garlic sauce, pickled onion, cabbage slaw

SKINLESS ATLANTIC SALMON DF 32 / 34 Flat bread, black sesame miso, puff rice noodle, Asian salad

LIGHT MEALS

M / V

RAINBOW BOWL DF / GF / V / VE+ 21 / 22 Zucchini noodles, avocado, soft egg, red cabbage, carrot, beetroot, heirloom tomato, tahini dressing

CHEESEBURGER 21 / 22 Our Fire & Brimstone beef pattie, double cheese, sweet & spicy pickles, tomato sauce, mustard on a toasted milk bun & a side fries

HAND CRUMBED SCHNITZEL 22 / 23 Served with slaw & a side of fries

DEEP DISH CHICKEN PARMIGIANA 26 / 28 Served with fries

PIZZA

GF pizza available 3

MUSHROOM & SPINACH PIDE DF / V / VE 19 / 20 Roasted capsicum, hummus & rocket Add feta 2

MARGHERITA V 20 / 21 Tomato base, fior di latte, bocconcini & basil EVO

FUNGI DF+ / V / VE+ 22 / 23 Tomato base, fior di latte, mushroom & truffle oil

DIAVOLA DF+ 22 / 23 Tomato base, fior di latte, sopressa, black olive, chilli & bocconcini

MEAT LOVER DF+ 23 / 25 Tomato base, fior di latte, sopressa, beef, ham, bacon & BBQ

CAPRICCIOSA DF+ 23 / 25 Tomato base, fior di latte, ham, artichoke, black olive, bocconcini & basil

PROSCIUTTO DF+ 23 / 25 Tomato base, mozzarella fior di latte, prosciutto, rocket, parmesan & extra virgin olive oil

POLLO DF+ 23 / 25 Tomato base, fior di latte, mushroom, chicken & pesto genovese

DESSERT

NUTELLA DOUGHNUT V 4ea Nutella filled Italian doughnut

WARM WAFFLE V 14 / 15 Ice cream dulce de leche, fresh berries & honeycomb

Add ice cream 1.50



REWARDME



Become a member & receive discounts, members pricing & more!

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 accommodated