

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
FRIES V Served with garlic aioli	12 / 14
GRILLED HALLOUMI GF / V Served with green harissa	13 / 15
CHILLI SALTED CORN RIBS DF / GF / V / VE+ Served with chipotle aioli	15 / 16
SWEET POTATO FRIES V Served with garlic aioli	15 / 16
BURRATA SALAD GF+ / V / VE+ Served with heirloom tomato, garlic, shallots, baby sorrel & EVO crostini	16 / 18
DUMPLING 5PCS Pork or vegetable served with soy chilli sauce	16 / 17
BUTTERMILK CHICKEN WINGS Served with pickles & sriracha mayo	19 / 20
FLASH FRIED CALAMARI DF / GF Served with lemon wedge & aioli	19 / 20

FLAT BREAD

TOFU DF / V / VE+ Flat bread, red cabbage, carrot, beetroot, heirloom tomato, chilli bean curd sauce	20 / 22
LAMB RUMP DF+ Flat bread, hummus, roasted butternut pumpkin, almonds, spinach, feta, heirloom tomato	24 / 26
CHICKEN THIGH DF Flat bread, garlic sauce, cabbage slaw	24 / 26
SKINLESS ATLANTIC SALMON DF Flat bread, black sesame miso, puff rice noodle, Asian salad	32 / 34

LIGHT MEALS

	M / V
RAINBOW BOWL DF / GF / V / VE+ Zucchini noodles, avocado, soft egg, red cabbage, carrot, beetroot, heirloom tomato, tahini dressing	20 / 21
CHEESEBURGER Our Fire & Brimstone beef pattie, double cheese, sweet & spicy pickles, tomato sauce, mustard on a toasted milk bun & a side fries	22 / 23
HAND CRUMBED SCHNITZEL Served with slaw & a side of fries	24 / 25
DEEP DISH CHICKEN PARMIGIANA Served with fries	27 / 29

PIZZA

GF pizza available	4
MUSHROOM & SPINACH PIDE DF / V / VE Roasted capsicum, hummus & rocket Add feta	20 / 21 2
MARGHERITA V Tomato base, fior di latte, bocconcini & basil EVO	20 / 21
FUNGI DF+ / V / VE+ Tomato base, fior di latte, mushroom & truffle oil	22 / 23
DIAVOLA DF+ Tomato base, fior di latte, sopressa, black olive, chilli & bocconcini	23 / 24
MEAT LOVER DF+ Tomato base, fior di latte, sopressa, beef, ham, bacon & BBQ	24 / 26
CAPRICCIOSA DF+ Tomato base, fior di latte, ham, artichoke, black olive, bocconcini & basil	24 / 26
PROSCIUTTO DF+ Tomato base, mozzarella fior di latte, prosciutto, rocket, parmesan & extra virgin olive oil	24 / 26
POLLO DF+ Tomato base, fior di latte, mushroom, chicken & pesto genovese	24 / 26

DESSERT

BISCOFF DOUGHNUT V Biscoff filled Italian doughnut	4ea
WARM WAFFLE V Ice cream dulce de leche, fresh berries & honeycomb	14 / 15
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