

THE GOV

WOOD OVEN PIZZA

CROCODILE AND MANGO

Lemon aspen, ginger and garlic base with preserved mango, Vietnamese mint, lemongrass, coriander and chilli \$15.50

KANGAROO + EMU (COAT OF ARMS)

Garlic and pepper berry base with blueberry and honey glaze and wild rocket \$15.50

YELLOWFIN TUNA

BBQ base with jalapeno, red onion, kalamata olives and cherry tomato with anchovy aioli \$15.00

MARGHERITA

Tomato base with cherry tomato, fresh basil and buffalo mozzarella \$10.50

ROAST PUMPKIN + FETA

Garlic and rosemary base with roast pumpkin, feta, baby spinach, thyme and pine nuts \$9.50

BABY BEETROOT + GOATS CHEESE

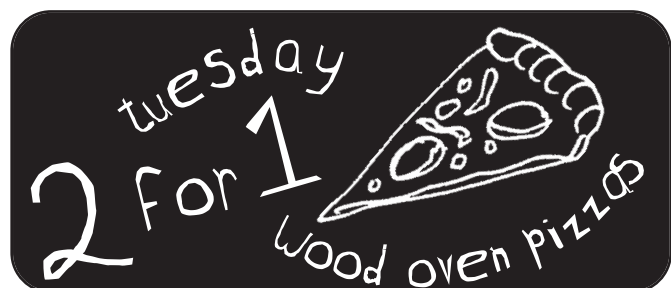
Garlic base with baby beetroot, caramelized onion, roasted fennel and goat's cheese \$11.50

FREE-RANGE SUMMER CHICKEN

Tomato base with roasted chicken, green olives, preserved lemon, fennel and river mint tomato tapenade \$12.50

SPANISH MEAT LOVERS

Tomato base with tomato, mozzarella, morcon coarse salami, lomo-cured sausage, San José chorizo, roasted peppers and chili (thin base) \$14.50



Cook your own BBQ*

Porterhouse	\$18.00
Rissoles	\$9.00
Scotch Fillet	\$17.00
Chicken Skewers	\$12.00
Gourmet Sausages	\$9.00
Mixed Grill	\$12.00

* Served with Potatoes + Salad
BOOKINGS ESSENTIAL

Lunch Lepinjas

- 1 VEGETARIAN**
Roast pumpkin, feta, baby spinach and pine nuts with aioli \$6.50
- 2 CHICKEN**
Roasted chicken, green olives, preserved lemon and roasted fennel with tomato tapenade \$7.00
- 3 SPANISH MEAT LOVERS**
Tomato, morcon coarse salami, lomo-cured sausage, rocket and roasted peppers with aioli \$7.00

SIDES

Bowl of hot chips served with Tomato Sauce	\$5.00
Bowl of wedges served with Sweet Chilli and Sour Cream	\$7.50
Garden Salad (serves two)	\$5.00
Seasonal Vegetables (serves two)	\$5.00

no separate accounts please

THE GOV

MAINS

SALT AND PEPPER TEMPURA (MARKET FISH)

Main course served with green tea noodles, dashi-shoyu dipping sauce and a salad of cucumber ribbons and spring onion e \$14.00 m\$21.00

* VEGETARIAN OPTION

Pan fried tofu wrapped in nori e \$12.50 m\$15.00

CHICKEN BREAST

Stuffed with macadamia butter and served on baby spinach, sun dried tomato, avocado and pine nut salad with a lemon creame \$19.50

HONEY GLAZE DUCK CONFIT SALAD

Served with baby beetroot, blood orange and native currant dressing \$17.50

* VEGETARIAN OPTION

Honey glazed flat mushroom and feta \$14.00

BUNYA NUT AND COCONUT ROASTED PUMPKIN PIE

Served with crisp salad with mango dressing \$16.00

BLACK ANGUS PORTERHOUSE

Served on rosemary cream kipfler potatoes with caramelized onion jam and native currant jus \$27.00

BBQ PALE ALE SAUSAGES

With mashed potato, cannellini beans and wilted spinach \$16.50

1.25 KG BLACK ANGUS RIB EYE

TOMAHAWK FOR TWO (24 hour advance order)

Served on roasted kipfler potato and pumpkin infused with aniseed myrtle with garlic-soy jus \$60.00

FISH + CHIPS

Coopers beer battered fish served with golden fries and garden salad \$16.50



STARTERS

GARLIC BREAD \$4.50

GOAT'S CHEESE + FENNEL BRUSCHETTA

With walnut and wild rocket salad and balsamic dressing \$6.50

SOUP OF THE DAY (see specials board) \$6.90

TANDOORI CHICKEN SALAD

A mixed salad of cherry tomato, cucumber served with a spring onion and mint yogurt e \$ 12.50

TRIO OF DIPS

Homemade vegetarian/vegan dips platter served with warm flat bread \$12.90

SWEET POTATO AND FETA BURGER

Ciabatta with hummus, tomato and rocket served with fries \$14.00

THE GOV'S STEAK SANDWICH

200gm Porterhouse steak on a lightly toasted ciabatta with tomato, rocket, mozzarella, homemade mayo and a zesty tamarind chutney served with fries \$15.00

SCHNITZEL

Chicken or Beef Schnitzel Served plain or with your choice of sauce, served with golden fries and garden salad \$16.50

THE GOV SCHNITZEL

Beef or Chicken with your choice of:

- sliced vine ripened tomato, grilled bocconcini and drizzled with basil pesto served with golden fries and garden salad
- topped with thinly sliced grilled eggplant, spiced napolitan sauce and mozzarella served with golden fries and garden salad \$18.00

no separate accounts please