

“LOVE food,
love THE GOV”

LET'S GET STARTED...

WOOD~FIRED GARLIC PIZZA BREAD 	
with SEA SALT AND PARSLEY	\$6.00
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DUO OF HOUSE~MADE DIPS 	
with FETA, OLIVES AND WARM CRUSTY BREAD	\$16.50
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BAROSSA PATÉ	
with RELISH AND WARM CRUSTY BREAD	\$11.50
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HOUSE~MADE FALAFEL  GF DF	
with PUMPKIN AND ROAST GARLIC HUMMUS, QUINOA TABOULI AND PITA	\$13.00
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SHARE PLATE	
with CURED MEATS, RELISH, CHEESE AND WARM CRUSTY BREAD	\$21.00
[Vegetarian  available on request]	 \$19.00

THE
GOV

 = Vegetarian **GF** = Gluten Free **DF** = Dairy Free  = Vegan

SALADS

MARINATED CHARGRILLED SWISS BROWN MUSHROOMS 🍄 **GF** \$17.90
 ON A FETA, LENTIL **AND** LEMON PUREE **with** ROAST CAPSICUM
AND WATERCRESS SALAD **AND** GRILLED HALOUMI

ROASTED VEGETABLES 🍆 🥬 **GF DF**
with MORROGAN SPICES, PRESERVED LEMON **AND** TAMARIND RELISH SALAD \$17.90
 * ADD CHICKEN \$4.00

WARM FREE RANGE CHICKEN SALAD **GF**
 CHERMOULA RUBBED CHICKEN ON EGGPLANT PUREE **with**
 LEMON DRESSED CHICKPEA **AND** ROCKET SALAD \$22.00

SALT & PEPPER SQUID SALAD **GF DF**
with FRESH GARDEN SALAD **AND** A JAPANESE DRESSING \$18.90

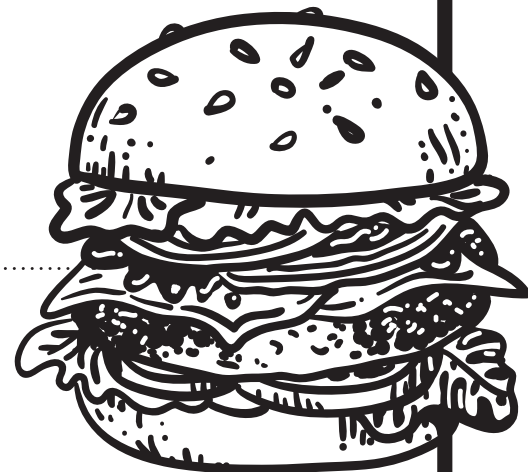
BURGERS

MEXICAN BEAN BURGER 🍌 \$15.90
 LIGHTLY SPICED CORN CHIP CRUSTED
 REFRIED BEAN BURGER ON BRIOCHE **with**
 CHEESE, LETTUCE, SOUR CREAM AND SPICED
 AVOCADO SALSA **AND** CHIPOLTE SPICED MAYONNAISE

BUTTERMILK CHICKEN BURGER \$16.90
 CRISP BUTTERMILK MARINATED BREAST
 TOSSED IN SPICED SAUCE **with** MAPLE CHILLI BACON,
 LETTUCE **AND** BLUE VEIN MAYO ON BRIOCHE

BEEF BURGER \$16.90
with BACON, TASTY CHEESE, BEETROOT RELISH,
 FRESH TOMATO & LETTUCE

SALT & PEPPERED BARRA BURGER \$18.90
with LIME AIOLI, PICKLED RED ONION **AND** WATERCRESS



All BURGERS served with
 SHOE-STRING FRIES
 Gluten Free **GF** available on request

Add a sauce to
 compliment your meal



FLAVOUR UP A SCHNITTY, STEAK OR FRIES **GF**

CHIMICHURRI

BLUE CHEESE

TRADITIONAL
 GRAVY

DIANNE SAUCE

RED WINE JUS

SEEDED MUSTARD
 CREAM SAUCE

TRUFFLE
 MUSHROOM
 GRAVY

PEPPER GRAVY

MAINS

MURRAY VALLEY PORK CUTLET GF \$26.90

CARAWAY SALT-RUBBED *AND* LIGHTLY SMOKED THEN CHARGRILLED *served on*
A TURNIP APPLE MASH *with* BROCCOLINI, BABY CARROTS *AND* SALSA VERDE

CHARGRILLED 200 GM BEEF FILLET GF \$32.00

Served on CRISP PARMESAN POLENTA FINGERS *with*
ROAST TOMATO, BROCCOLINI TAPENADE *AND* BASIL INFUSED JUS

300G SCOTCH FILLET STEAK GF \$29.50

COOKED TO YOUR LIKING *served with* CREAMY MASH POTATO,
A GARDEN SALAD *AND* SAUCE OF YOUR CHOICE

MUSHROOM FRICASSEE  GF \$22.00

TRIO OF MUSHROOMS IN A SPRING ONION WHITE WINE SAUCE *with*
SAUTÉED BABY KALE *AND* SOFT BLUE CHEESE INFUSED SEMOLINA

MARINATED FREE RANGE CHICKEN BREAST GF \$24.00

CHARGRILLED *AND* *served on* A WARM WHITE BEAN GARLIC PUREE *AND*
RATATOUILLE *with* A BOCCONCINI, CHERRY TOMATO *AND* BASIL SALAD

SNAPPER PAN FRIED GF \$23.90

Served on A COUSCOUS SALAD TOPPED *with* A SALSA VERDE

CRISPY BEER BATTERED GARFISH \$19.00

with SALAD *AND* FRIES

SCHNITZELS All \$18.90

* HERB CRUSTED CHICKEN BREAST

with SALAD *AND* FRIES

* HERB CRUSTED BEEF

with SALAD *AND* FRIES

* HERB CRUSTED EGGPLANT 

with SALAD *AND* FRIES



MONDAY
\$10.00*
Schnitty
 NIGHT

Add one
of our



TOPS!

TRADITIONAL PARMY:

with NAPOLITANA SAUCE & MOZZARELLA CHEESE Add \$4.00

AUSSIE : BBQ SAUCE, BACON, ONION *AND* MOZZARELLA
CHEESE TOPPED *with* BATTERED ONION RINGS Add \$4.50

THE HOT GOV:

with NAPOLITANA SAUCE, CAPSICUM, JALAPEÑOS,
MOZZARELLA CHEESE *AND* TOPPED *with* SRIRACHA SAUCE Add \$4.50

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Our Wood Fired PIZZA

TUESDAY
\$18.00*
 FOR TWO

TRADITIONAL MARGHERITA

FINELY SLICED ROMA TOMATOES, BUFFALO MOZZARELLA

AND FRESH BASIL ON A TOMATO BASE, TOPPED *with* A SPLASH OF OLIVE OIL \$14.00

MEAT LOVERS BACON, PEPPERONI, CHORIZO, ROAST CAPSICUM *AND* MOZZARELLA CHEESE ON A TOMATO BASE FINISHED *with* SRIRACHA SAUCE \$17.00

VEGETARIAN  SPINACH, ROAST PUMPKIN, ROAST CAPSICUM, SPANISH ONION, HALOUMI CHEESE *AND* TOMATO BASE FINISHED *with* SUMAC YOGHURT \$15.50

SPANIARD BACON, CHORIZO, JALAPEÑOS, MOZZARELLA, ON A TOMATO BASE TOPPED *with* GUACAMOLE *AND* SOUR CREAM \$15.50

THE BUTCHERS BLOCK HONEY ROASTED CHICKEN, BAROSSA BACON, SALAMI, PROSCIUTTO *AND* MOZZARELLA SERVED *with* A SMOKY BBQ SAUCE \$17.00

Gluten Free **GF** pizza base available on request * Specials not available Show Nights

SIDES *(All Vegetarian)*

BUTTERED SAUTÉED GREENS **GF** \$8.50

BOWL OF FRENCH FRIES *with* TOMATO SAUCE **DF** \$7.90

BOWL OF WEDGES *with* SWEET CHILLI SAUCE *AND* SOUR CREAM \$8.90

ROSEMARY *AND* SEA SALT ROAST POTATOES **GF DF** \$7.90

GARDEN SALAD **GF DF** \$5.90

GREEK SALAD **GF** \$7.90

KIDS 12 YRS + UNDER

BATTERED GARFISH & CHIPS *(pan fried on request)* \$7.00

JUNIOR GOV BURGER *with* TASTY CHEESE, TOMATO RELISH, FRESH TOMATO *AND* LETTUCE. SERVED *with* FRIES
Your choice of CHICKEN or BEEF \$8.00

GOV KID SCHNITZEL *with* CHIPS
Your choice of CHICKEN or BEEF \$7.00

DESSERT

FIVE SPICE SCENTED CRÈME BRULEE
with CINNAMON SPICED SUGAR *AND* SWEET SMOKED ALMOND SHORTBREAD \$9.90

CHOCOLATE SALTED Caramel Tart
 SERVED *with* DOUBLE CREAM, POACHED RAISINS *AND* A BLACK SPANISH SHERRY SYRUP *AND* VANILLA ICE CREAM \$10.90

JAFFA TIRAMISU
 ORANGE SCENTED MASCARPONE ENCASED BY COFFEE SPONGE FINGERS FINISHED WITH SHAVED DARK CHOCOLATE, COFFEE SYRUP *AND* ORANGE PRALINE \$10.90

DESSERT TRIO
 A TASTING PLATE OF OUR THREE DELICIOUS DESSERTS \$25.00

CHEESE TRIO
 SERVED *with* MUSCATELS, QUINCE PASTE *AND* LAVOSH \$22.00