


EAT SING DRINK BITE DANCE

LET'S GET
STARTED...

LOVE *the* GOV

ALL MAIN MEALS \$22

 WOOD~FIRED GARLIC
PIZZA BREAD \$6.00
with SEA SALT *AND*
PARSLEY

 DUO of HOUSE~MADE
DIPS \$16.50
with FETA & OLIVES
AND WARM CRUSTY
BREAD

BAROSSA PATE \$11.50
with RELISH *AND* WARM
CRUSTY BREAD

 HOUSE~MADE
FALAFEL \$13.00
with PUMPKIN *AND* ROAST
GARLIC HUMMUS,
QUINOA TABOULI
AND PITA



ANTIPASTO
PLATE \$21.00
with CURED MEATS,
RELISH CHEESE *AND*
WARM CRUSTY BREAD

*vegetarian  option
available on request

MAINS

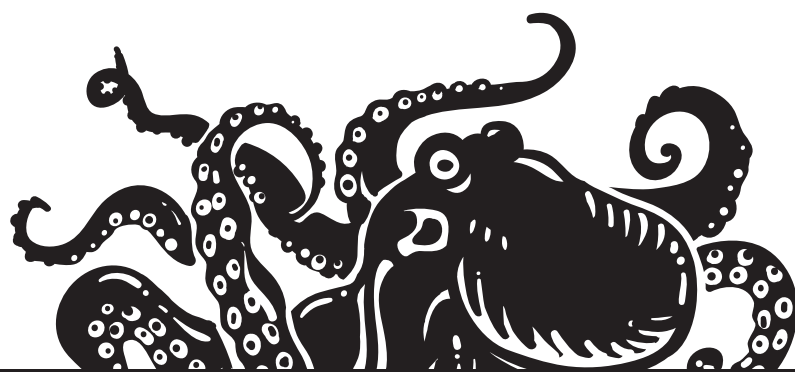
WARM FREE RANGE
CHICKEN SALAD
\$22.00

CHERMOULA
RUBBED CHICKEN ON
EGGPLANT PUREE
with LEMON BASED
CHICKPEA DRESSING
AND ROCKET SALAD

MUSHROOM FRICASSEE   \$22.00
TRIO OF MUSHROOMS IN A SPRING ONION
WHITE WINE SAUCE *with*
SAUTÉED BABY KALE *AND* SOFT BLUE CHEESE
INFUSED SEMOLINA

SNAPPER
PAN FRIED \$22.00
Served on A COUSCOUS
SALAD TOPPED *with* A
SALSA VERDE

SALT & PEPPER
SQUID SALAD \$22.00
with FRESH GARDEN
SALAD *AND* A SESAME
BASED JAPANESE
DRESSING



 = Vegetarian  = Gluten Free  = Dairy Free  = Vegan

DANCE EAT SING DRINK LOVE

the **GOV's**
Classic
Schnitty



seriously good

HERB CRUSTED
BEEF *or* CHICKEN
SCHNITZEL \$22.00
with SALAD *and* FRIES
Add a SAUCE OF
YOUR CHOICE

- * TRADITIONAL GRAVY
- * SEEDED MUSTARD CREAM SAUCE
- * TRUFFLE MUSHROOM GRAVY
- * DIANNE SAUCE
- * PEPPER GRAVY
- * HOLLANDAISE
- * RED WINE JUS
- * BLUE CHEESE
- * CHIMICHURRI

SIDES (All Vegetarian)

BOWL OF FRENCH FRIES DF	\$7.90
with TOMATO SAUCE	
BOWL OF WEDGES with SWEET CHILLI SAUCE <i>and</i> SOUR CREAM	\$8.90
ROSEMARY <i>and</i> SEA SALT ROAST POTATOES DF GF	\$7.90
BUTTERED SAUTEED GREENS GF	\$8.50
GREEK SALAD GF	\$7.90
GARDEN SALAD DF GF	\$5.90

OUR SCHNITZELS
ARE MADE
IN-HOUSE FROM SCRATCH
WITH REAL FRESH
INGREDIENTS



THE
GOV

DESSERT

FIVE SPICED CRÈME
BRULEE \$9.90
with CINNAMON SPICED
SUGAR *and* SWEET
SMOKED ALMOND
SHORTBREAD

CHOCOLATE SALTED
CARMEL TART \$10.90
SERVED with DOUBLE
CREAM, POACHED
RAISINS *and* A BLACK
SPANISH SHERRY
SYRUP *and* VANILLA
ICECREAM

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

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

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



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