

“LOVE food,
love THE GOV”

LET'S GET STARTED...

GARLIC FLAT BREAD

TOPPED *with* BLACK GARLIC *AND* MOZZARELLA

\$6.00

DIPS PADDLE

A SELECTION OF HOUSE-MADE DIPS *served with* HOUSE-MADE
FLAT BREAD

\$16.50



Please advise our friendly food staff of any food allergies



= Vegetarian



= Minimal Gluten



= Dairy Free



= Vegan

MAINS

HALOUMI + GRAINS WARM SALAD

SLICES OF FRIED HALOUMI, BROCCOLI *AND* CAULIFLOWER RICE *served with*
QUINOA, MILLET, RISONI *AND* BURGHUL WHEAT \$18.00

CHICKEN SALAD

CHARGRILLED CHICKEN BREAST *served with* HEIRLOOM TOMATO, AVOCADO,
CUCUMBER *AND* MIXED LEAVES \$19.90

BERKSHIRE PORK BELLY

served with PARSNIP PUREE, A MUNTRIE VINCOTTO, PORK PUFFS, FRIED
CAULIFLOWER *AND* BRUSSEL SPROUTS \$25.90

BUTTER CHICKEN CURRY

with RICE, RAITA *AND* PAPADUM \$22.00

PUB FAVOURITES

SCHNITZELS

MONDAY
\$10.00
Schnitty
NIGHT

HOUSE-CRUMBED CHICKEN BREAST

with SALAD *AND* FRIES \$20.90

HOUSE-CRUMBED BEEF

with SALAD *AND* FRIES \$20.90

* HOUSE-CRUMBED EGGPLANT

with SALAD *AND* FRIES \$17.90

* HOUSE-CRUMBED TOFU

with SALAD *AND* FRIES \$18.90

* No chickens were harmed in the making of these schnitzels

* Specials not available Show Nights

**CAN YOU DO
ME A
FLAVOUR?**



*Add a sauce to
compliment your meal*

Add a sauce to compliment your meal

FLAVOUR UP A SCHNITTY, STEAK OR FRIES

BLUE CHEESE

SEEDED MUSTARD

TRADITIONAL
GRAVY

CREAM SAUCE

DIANE SAUCE

TRUFFLE

RED WINE JUS

MUSHROOM

GRAVY

PEPPER GRAVY

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SIDES

(All Vegetarian)

CHARGRILLED-CORN

TOPPED *with* A SPICY AIOLI

\$5.00

GARDEN SALAD

FRESH MIXED-LEAF *with* CHERRY TOMATO, CAPSICUM,
CUCUMBER, SPANISH ONION *AND* SPROUT MIX

\$5.90

WEDGES

served with SOUR CREAM *AND* SWEET CHILLI SAUCE

\$8.90

CHIPS*

CHUNKY CHIPS *served with* TOMATO SAUCE

\$7.90

* Chips Gluten Free  available on request

DESSERT *(For something sweet)*

WINTER FOOL

CRUSHED MERINGUE, POMEGRANATE, RIBERRY, VANILLA MASCARPONE
AND KAKADU PLUM

\$11.50

TIM TAM CHOCOLATE TART

MUNTIE FUDGE, MACADAMIA PRALINE *with* VANILLA BEAN ICE CREAM *AND*
DAVIDSON PLUM POWDER

\$12.00

BEETROOT PANNA COTTA

BEETROOT MARSHMALLOW *AND* CANNED BEETS TOPPED *with*
A FINGER LIME SYRUP

\$12.00

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THE
GOV

EAT
LOCAL
SOUTH AUSTRALIA

 SOUTH
AUSTRALIA