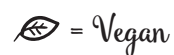








“LOVE food,  
love THE GOV”



# LET'S GET STARTED



<b>GARLIC AND HERB BREAD</b> 	6.5
house-minced garlic and flat leaf parsley on an individual ciabatta loaf	
<b>GRILLED HALLOUMI</b>  	15.5
on fresh greens with truffle aioli and lemon	
<b>VEGAN BHAJI</b>  	e (3) 13   m (6) 17
sweet potato, zucchini and corn in a lightly spiced besan flour batter with coriander, salad greens, and garlic aioli	
<b>SHARE PLATTER FOR TWO</b>	27
seasonal house-pickled vegetables, hommus, local olives, grilled sourdough, local smallgoods and dukkah	
* vegan / vegetarian and gluten aware on request	
<b>CHEESE PLATTER</b> 	20
selection of cheddar and brie with fruit paste and crackers	
* gluten aware on request	

# ON THE SIDE...

<b>GREENS</b> 	10
broccolini, bok choy and beans with blistered cherry tomatoes and dukkah salt	
* gluten aware on request	
<b>MIXED GREEN LEAF GARDEN SALAD</b> 	8
<b>SALT AND PEPPER TOFU</b>  	11
<b>ROASTED KIPFLER POTATOES</b> 	9
with rosemary and sea salt	
<b>WEDGES</b>	9
with sour cream and sweet chilli sauce	
<b>CHIPS</b> with aioli	8

\* vegan and gluten aware on request

# THE MAIN EVENT

<b>TWICE-COOKED PORK BELLY</b> 	24.5
on cauliflower puree, fennel and apple salad, topped with vincotto	
<b>MARKET FISH-OF-THE-DAY</b>  	POA
on roasted kipfler potato, broccolini with a salsa of grilled capsicum, tomato, basil and capers	
<b>SIRLOIN STEAK (300gm)</b>	34.5
flame-grilled, cooked to your liking, served with chips, salad and sauce of your choice: gravy, mushroom, pepper, diane.	
* add caramelised onion, bacon and thyme jus	3.5
* gluten aware on request	
<b>CHICKEN CAESAR SALAD</b>	24
chicken tenderloins, cos lettuce, bacon, croutons, anchovy fillets, poached egg and shaved parmesan with house-made Caesar dressing	
* (dressing contains anchovies)	
* gluten aware on request	
<b>THE GOV HOUSE SALAD</b> 	18.5
house-roasted beetroot and grilled vegetables, tossed with quinoa, mixed greens, heirloom cherry tomatoes, toasted pepitas, chermoula dressing and goats curd	
* add salt and pepper tofu, grilled halloumi, grilled / southern fried chicken	6
* vegan on request	
<b>GOV BEEF BURGER</b>	24
double beef patty, bacon, provolone cheese, tomato and mixed leaf lettuce with spiced burger sauce, served with chips	
* gluten aware on request	
<b>VEGAN BURGER</b> 	24
lentil patty with vegan cheese, mixed leaf lettuce, fresh tomato and vegan mayo, served with chips	
* gluten aware on request	
<b>STEAK SANDWICH (150gm)</b>	19.5
seasoned grilled steak, in-house caramelised onion, provolone cheese, mixed leaf lettuce, fresh tomato, smokey bbq sauce on panini served with chips	
* gluten aware on request	

**SOUTHERN-FRIED CHICKEN BURGER** 21  
 crispy chicken tenderloins, mustard slaw, mixed leaf lettuce  
 and chipotle aioli on a brioche bun served with chips

\* gluten aware on request

**FISH AND CHIPS** 25  
 Coopers pale ale battered Australian Garfish served with chips,  
 tartare sauce and salad

\* gluten aware on request

\* crumbed or grilled on request

**SEA SALT AND LEMON PEPPER SQUID** 24  
 served with chips, salad and aioli

\* gluten aware on request

## SCHNITTIES

All sauces  
 are vegetarian  
 + gluten free!



house-crumbed chicken or beef 23  
 with salad and fries

house-crumbed plant-based schnitzel  23  
 with salad, fries and vegan aioli

Add a sauce to complement your meal!

\* DIANE

\* TRADITIONAL GRAVY

\* PEPPER

\* MUSHROOM

Add one  
 of our



**TOPS!**

## Schnitty Toppings

PARMI  4  
 traditional tomato sugo and mozzarella  
 \* vegan cheese on request

CARAMELISED ONION 3.5  
 bacon, and thyme jus

Please advise our friendly staff of any food allergies!



= Vegetarian



= Gluten Aware



= Dairy Free






= Vegan

# From the WOOD FIRE OVEN

## PIZZA

*Our house-made pizza bases topped with the finest of seasonal ingredients.*



<b>MARGHERITA</b> 	16.5
a traditional mix of buffalo mozzarella, roma tomato, fresh basil and extra virgin olive oil	
<b>VEGETARIAN</b> 	17.5
tomato, red onion, artichoke hearts, grilled mushroom, spinach and mozzarella	
<b>GARLIC &amp; POTATO</b> 	18.5
thinly sliced kipfler potato, grilled mushroom, garlic, thyme and goats curd	
<b>HAWAIIAN</b>	18.5
shaved leg ham, pineapple and mozzarella	
<b>CAPRICCIOSA</b>	18.5
salami, grilled mushroom, marinated artichoke, anchovies, kalamata olives, tomato and mozzarella	
<b>3 LITTLE PIGS</b>	18.5
a delectable trio of pork belly, chorizo and bacon topped with mozzarella and a bbq sauce	
<b>TONY PEPPERONI</b>	19
pepperoni, chilli and mozzarella	
<b>DOUBLE BACON CHEESEBURGER</b>	19.5
beef patty, bacon, pickles, cheddar cheese, more bacon and burger sauce	

gluten-free base ADD 2.5  
vegan cheese ADD 4

## KID'S MENU

\* 12 years and under

<b>BATTERED OR GRILLED FISH</b>	9.9
served with chips and salad * gluten aware on request	
<b>CHICKEN NUGGETS</b>	9.9
served with tomato sauce	

<b>VEGAN BHAJI</b>  <span style="border: 1px solid black; padding: 2px;">GA</span>	9.9
served on a bed of garden salad	
<b>HAWAIIAN</b>	9.9
ham, pineapple and mozzarella	
<b>MARGHERITA</b> 	9.9
a traditional mix of buffalo mozzarella, roma tomato, fresh basil and extra virgin olive oil	



# DESSERT

*Spoil yourself or share with a friend*

**STICKY DATE PUDDING**  12

served with caramel butterscotch sauce  
and vanilla bean ice-cream


**FLOURLESS CHOCOLATE CAKE**   13

with vanilla bean ice-cream and rich chocolate sauce

\* contains nuts

**VANILLA, RUM & HONEY PANACOTTA** 13

with orange and strawberry compote

**CHEESE PLATTER**  20

selection of cheddar and brie with  
fruit paste and crackers

\* gluten aware on request

**AFFOGATO**  20

vanilla bean ice-cream, coffee shot, and  
your choice of liquer: baileys, frangelico, kahlua

\* vegan aware on request

*how sweet it is to be loved by food...*



## DID YOU KNOW THE GOV HAS A SOCIAL CLUB?

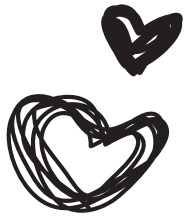
Joining The Polo Club means you're sure to be in great company.

\$15 lifetime membership

On your birthday, enjoy your first drink on us. And every Thursday - with your secret gesture - receive a free beer or house wine!

Join the raffle every Friday to win a \$50 meat tray.

# love to PARTY? love the FOOD? LOVE THE GOV!



WE HAVE SO MANY GREAT EVENT SPACES  
THERE'S ONE JUST PERFECT  
FOR YOUR WORK OR SOCIAL OCCASION!  
EMAIL NAT - FUNCTIONS@THEGOV.COM.AU



## THE FRONT

### Bar

COOL & CASUAL

COCKTAIL  
OR SEATED

Our Front Bar has an open fireplace and live music most nights, so its ready for you to get your party on!

The casual atmosphere is perfect for a birthday gathering or a serious night out on the town!

## FIREPLACE

### Room

STYLISH & COSY

COCKTAIL  
OR SEATED

If laidback and comfy is the vision for your function then The Gov's cosy Fireplace Room is right for you. The space can be transformed into whatever takes your fancy, from a seated corporate luncheon to a stylish birthday party with our delicious platters.

Oh yes, and it has a fireplace...

## THE GOV

### Balcony

SMALL & INTIMATE

COCKTAIL  
OR SEATED

Our private Balcony Bar is a versatile space... From casual meeting area to funky party venue.

Room hire includes: your own personal bartender, iPod connection, amplifier and speakers.

## THE Venue

BIG & BEAUTIFUL

Imagine having one of the most iconic music venues in Australia, with one of the best sound systems, hosting your event.

Sounds pretty special, right?

This venue could be whatever you want it to be!  
Imagine the possibilities...

GIG GUIDE AND

TICKETS ONLINE

[www.thegov.com.au](http://www.thegov.com.au)

OR AT THE FRONT BAR

Every day \$6.5  
Coopers Special

\$4 Bubbles every  
Friday for Happy Hour  
between  
5 - 7pm

