

THE  
**GOVERNORS**  
**TABLE**

- EST. 1788 -



OPEN 7 DAYS

LUNCH	– MONDAY TO FRIDAY
DINNER	– TUESDAY TO SATURDAY
BREAKFAST / BRUNCH	– SATURDAY TO SUNDAY



\* Menu items are presented gluten free.  
10% surcharge on Sundays and Public Holidays

## - BITS & NIBBLES -

freshly shucked blackmans bay pacific oysters*	4 ea
citrus cured Ligurian & manzanilla olives*	10
salt caramel popcorn, kombu & chilli*	8
fennel pollen cured pork scratchings*	8
sticky pork, xo crackers, pickled cucumbers*	13



## - TO START -

salt cod croquettes, Lemon crème fraiche, caviar*	14
Fried chicken wings, hot sauce, maple ranch*	14
sweet corn soup, king prawn, espelette pepper*	18
chicken Liver parfait, Apple butter, radish, grilled bread*	19
salt baked beets, smoked ricotta, rhubarb, burnt cucumber dressing*	19
BBQ Lamb ribs, quince, goji sauce, spicy salt*	22
cured hiramasa kingfish, three flavours, trout roe, purple basil*	24
charcuterie plate* (for 2)	27

## - LARGE PLATES -

smoked trout salad, preserved lemon, red tip cos, asparagus & spelt	24
pumpkin gnocchi, buratta, peas, mint, walnut butter	27
orrechiette, crab, guanciale, zucchini flowers, chilli, parsley	29
crisp golden chicken, bread sauce, crimson grapes, cima di rapa	30
slow cooked beef short rib, white onions, watercress, anchovy*	31
roast bonito, celeriac, braised courgette, garlic aioli, lemon*	32
kurobuta pork belly, baked potato puree, buttermilk, chicharrón*	32
wood grilled T-bone (500g) chimichurri*	44

## - SIDES -

brickfields bread, pepe saya salted butter	6
seasonal vegetables, chilli, lemon oil*	10
fried sebago potatoes, salt & vinegar, aioli*	10
house mixed leaf salad, herb vinaigrette*	10
whole roast buttered cauliflower, almonds, golden raisins*	10

## - DESSERTS -

poached quince tart, hazelnut ice cream	15
torched meringue, Lemon curd ice cream, shortbread	15
chocolate marquise, cointreau, crème fraiche	15
strawberry, rhubarb crumble, tonka bean & coconut sorbet	15
cheese plate* (for 2)	28



## - DESSERT WINES -

	G	B
greenock by Elderton 375mL golden semillon, Barossa, SA	12	57
Joseph chromy 375mL botrytis riesling, Tamar valley, TAS	15	66

# BANQUET MENU

## - THE AIDES - DE - CAMP MENU -

**\$55 per person**

chicken Liver parfait, Apple butter,  
radish, grilled bread\*

cured hiramasa kingfish,  
three flavours, trout roe, purple basil\*

pumpkin gnocchi, buratta, peas,  
mint, walnut butter

roast bonito, celeriac,  
braised courgette, garlic aioli, Lemon\*

house mixed leaf salad,  
herb vinaigrette\*



// All menu items are served on platters and shared  
// Dessert or Cheese option can be added for either of the  
banquet menus for an additional \$12 per guest  
// For tables of 8+

# BANQUET MENU

## - THE LIEUTENANT GOVERNORS MENU -

\$65 per person

salt baked beets, smoked ricotta,  
rhubarb, burnt cucumber dressing\*

cured hiramasa kingfish,  
three flavours, trout roe, purple basil\*

pumpkin gnocchi, buratta,  
peas, mint, walnut butter

roast bonito, celeriac, braised courgette,  
garlic aioli, lemon\*

kurobuta pork belly,  
baked potato puree, buttermilk, chicharrón\*

seasonal vegetables, chilli, lemon oil\*

fried sebago potatoes, salt & vinegar, aioli\*



// All menu items are served on platters and shared  
// Dessert or Cheese Option can be added for either of the  
banquet menus for an additional \$12 per head

// For tables of 8+

# BANQUET MENU

## - THE GOVERNORS MENU -

\$85 per person



BBQ Lamb ribs, quince, goji sauce, spicy salt\*

salt baked beets, smoked ricotta, rhubarb,  
burnt cucumber dressing\*

cured hiramasa kingfish, three flavours,  
trout roe, purple basil\*

crisp golden chicken, bread sauce,  
crimson grapes, cima di rapa

roast bonito, celeriac, braised courgette,  
garlic aioli, lemon\*

wood grilled T-bone (500g) chimichurri\*

house mixed leaf salad, herb vinaigrette\*

seasonal vegetables, chilli, lemon oil\*

fried sebago potatoes, salt & vinegar, aioli\*

poached quince tart, hazelnut gelato

torched meringue, lemon curd ice cream, shortbread

chocolate marquise, cointreau, crème fraîche

tea or coffee with petit fours

// All menu items are served on platters and shared

// Cheese Option can be added for an additional \$12 per guest

// For tables of 8+