



- BREAKFAST -

 brickfields sourdough, preserves	7
granola, vanilla yoghurt, pomelo, fresh coconut	15
avocado, grilled sourdough, cherry tomatoes, lemon, pecorino	17
ricotta pancakes, honeycomb butter, fresh berries	17
new season fruit plate, greek yoghurt*	17
brioche bun, berkshire bacon, fried egg, smashed avocado, lemon mustard	19
organic eggs, bacon, thyme mushrooms, grilled sourdough	19
oak smoked salmon, poached eggs, brioche	22

- SMALL PLATES -

freshly shucked blackmans bay pacific oysters*	4ea
salt cod croquettes, lemon crème fraiche, caviar	14
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

- LARGE PLATES -

 dry aged rangers valley beef burger, tomato, lettuce, pickles	18
salad of konbu chicken, labneh, kale, freekeh, avocado, seeds	22
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
roast bonito, celeriac, braised courgette, garlic aioli, lemon	32

THE GOVERNORS TABLE

- EST. 1788 -



- WEEKEND BRUNCH -

YOU ARE STANDING ON THE FOUNDATIONS THAT DEFINE OUR CITY...

An invitation to local Australians and International Visitors:
 Welcoming you to an experiential tour of the senses and a meeting point of historical integrity and endeavour. Wining and dining on a site that holds secrets to the land's First Settlement. It is the stature of Governor Phillip and his successors, which remain a benchmark for this significant location. Welcoming all to embark on a journey to discover the relevance of this soil as well as accompanying us for a seat at The Governors Table.

OPEN 7 DAYS
 LUNCH - MONDAY TO FRIDAY
 DINNER - TUESDAY TO SATURDAY
 BREAKFAST / BRUNCH - SATURDAY TO SUNDAY

- 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



- CHILDREN'S MENU AVAILABLE -

10% surcharge Sunday and Public Holidays

- DESSERTS -

poached quince tart, hazelnut ice cream	15
torched meringue, lemon curd ice cream, shortbread	15
chocolate marquise, cointreau, crème fraiche	15
cheese plate* (for 2)	28



- BEVERAGES -

All our juices are made freshly. please ask our staff for today's selection and blends	8
cola, diet coke, sprite, lift	4
DAYLESFORD AND HEPBURN WATER	
sparkling water & still 300ml	4
sparkling water & still 750ml	8
lemon, pink grapefruit, blood orange	6
organic cola, organic ginger beer 300ml	6.5
COFFEE	
the little marionette - artisan coffee roasted in sydney	4
the little marionette, espresso coffee, hot chocolate, chai latte	
TEA	
tippity tea sydney nsw	4
HERBAL FRUIT - peppermint lemongrass & ginger mary mary chamomile	
GREEN WHITE - gunpowder sencha jasmine bai mu dan - white peony	
ROOIBOS - rooibos	
BLACK - english breakfast early grey elevenses masala chai lapsang souchong	
BLENDS - ceylon orange pekoe assam liquorice karhag	