

THE
GOVERNORS
TABLE
- EST. 1788 -



private dining



Welcome to The Governors Table on the site of Australia's first Government House at the Museum of Sydney. Experience contemporary dining by day and night above the foundations that define our city. Blending cookery techniques of the era with modern day culinary interpretations, The Governors Table serves delicious modern Australian food which extends the history of this site to the plate. The warm and inviting interiors of the dining room feature cosy banquettes, an impressive 16 seat Governors Table, and The Governors Room together with an al fresco colonnade for outdoor dining.

Our dining spaces at The Governors Table are ideal for small gatherings of 8-16 guests. The spaces are perfect for a small breakfast, lunch or dinner. Guests can enjoy the extensive a la carte menu or choose one of the banquet menus for groups of 8 or more:

THE GOVERNORS ROOM

The Governors Room is a semi private dining space for small groups of 8-10 guests. The space features mood lighting, copper and bronze mirrors.

THE GOVERNORS TABLE

The Governors Table, is a semi private dining space with a bespoke reclaimed French Oak table seating up to 16 guests.

EXCLUSIVE HIRE OF THE VENUE IS ALSO AVAILABLE FOR BREAKFAST MONDAY TO FRIDAY, AND MONDAY AND SUNDAY EVENINGS FOR DINNER.

private dining prices



BREAKFAST

available monday to friday for exclusive hire
minimum of 50 guests

BREAKFAST MENU \$25 per guest

orange juice, main course and tea and coffee
add pastries \$5 per guest
add a fruit platter \$7.50 per guest
add \$4 for extra coffee or tea per guest

CANAPES From \$4 - \$8 per canape
minimum of 20 for each canape

LUNCH AND DINNER BANQUET MENUS

minimum of 8 guests
lunch available monday to sunday
dinner available tuesday to saturday
available for exclusive hire sunday and monday nights

THE AIDES - DE - CAMP MENU \$55 per guest
two course and salad

THE LIEUTENANT GOVERNORS MENU \$65 per guest
two course and a selection of sides

THE GOVERNORS MENU \$85 per guest
three course, a selection of sides, tea/coffee and petit fours

*dessert can be added to the aides-de-camp and
the lieutenant governors menus for extra \$12 per guest

A LA CARTE MENU

lunch available monday to sunday
dinner available tuesday to saturday
for groups under 8 guest
(Prices vary)

BEVERAGES

a sample wine list is available
(Prices vary)

beverage packages are available for exclusive hire
(Prices on application)

ADDITIONAL SERVICES

the governors table can also organise birthday cakes for your special occasion. our resident florist, andrew birley can add a beautiful and professional touch to your private dining experience. if you have an interest in wine, we can also organise our resident sommelier samantha payne.
(Prices on request)

- All prices are correct at the time of printing
- All prices are inclusive of GST

breakfast sample menus

BREAKFAST MENU \$25 per guest

Freshly squeezed orange juice

Free range eggs, Bacon, Thyme mushrooms, grilled sourdough

or

Avocado, grilled sourdough, cherry tomatoes, Lemon, pecorino (v)

plus choice of coffee or tea:

The Little Marionette Coffee Artisan Local coffee roaster, Sydney

Tippity Tea Black: English breakfast, Earl Grey, Peppermint, Gunpowder

Add pastries \$5 per guest

Add a fruit platter \$7.50 per guest

Add \$4 for extra coffee or tea per guest

Breakfast minimum numbers 50 guests

Available Monday-Friday

For exclusive hire



canape sample menu

COLD CANAPES

smoked salmon on toasted brioche, tomato & coriander salsa
spencer gulf prawn on white polenta & spicy jam
tuna tartare on spiced potato crisps & wasabi aioli
aged beef gravalax, caper remoulade on potato chips
beef tartare on chive omelette, olive soil
cheddar and apple popovers with bacon crumbs and chipotle ketchup
crispy pork salad on wonton with sesame shoyu
peking bbq duck pancakes, hoi sin sauce

HOT CANAPES

braised lamb meatballs with rosemary parmesan fur
chairsui chicken brochette with pickled ginger relish
confit duck cabbage roll with spiced plum jam
crispy pork pancake, kimchee puree and peanut caramel
herbed chicken schnitzel slider, with bacon crumbs & bitey cheddar
oregano lamb slider, minted yoghurt & tomato-cumin relish
sticky asian spiced lamb on crispy wonton
vietnamese pork banh mi with carrot, coriander & kewpie mayonnaise
cancun fish tacos with guacamole & spicy garlic sauce
corn chip crusted crab cakes with citrus aioli

SUBSTANTIAL CANAPES

sticky short pork chilli blackbean ribs
stir fried kimchi cabbage, udon noodle, snow pea & ponzu (GF)
pomello, green mango & candied coconut salad (V)
chilli salt squid and french fries in noodle boxes
momofuku style pork buns with salted cucumbers & pickled radish
spiced duck & asparagus sambal taco, wasabi mayonnaise

DESSERT CANAPES

limoncello meringue pies
frangipane tart with salted green apple caramel
mini nice cream dark chocolate ice cream balls
mini peppermint choc chip cheesecake
seasonal fruit tarts with passionfruit curd

(Minimum of 20 pieces per canape from \$4-\$8 per canape)



a la carte sample menu

NIBBLES & BITS

freshly shucked blackmans bay pacific oysters*
salt caramel popcorn, kombu & chilli*
fennel pollen cured pork scratchings*
citrus cured ligurian & manzanilla olives*
sticky pork, xo crackers, pickled cucumbers*

TO START

salt cod croquettes, lemon crème fraiche, caviar*
fried chicken wings, hot sauce, maple ranch*
chicken liver parfait, apple butter, radish, grilled bread*
salt baked beets, smoked ricotta, rhubarb, burnt cucumber dressing*
bbo lamb ribs, quince, goji sauce, spicy salt*
cured hiramasa kingfish, three flavours, trout roe, purple basil*
charcuterie plate* (for 2)

LARGE PLATES

smoked trout salad, preserved lemon, red tip cos, asparagus & spelt
pumpkin gnocchi, buratta, peas, mint, walnut butter
orrechiette, crab, guanciale, zucchini flowers, chilli, parsley
crisp golden chicken, bread sauce, crimson grapes, cima di rapa
slow cooked beef short rib, white onions, watercress, anchovy*
kurobuta pork belly, baked potato puree, buttermilk, chicharrón*
wood grilled t-bone (500g) chimichurri*

SIDES

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

DESSERTS

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

Our a la carte menus and banquet menus change regularly.
View the current menus at www.thegovernorstable.com.au



sample banquet menu

THE AIDES - DE - CAMP MENU \$55 per guest

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*
dessert additional \$12 per person

THE LIEUTENANT GOVERNORS MENU \$65 per guest

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 seabago potatoes, salt & vinegar, aioli*
dessert additional \$12 per person

THE GOVERNORS MENU \$85 per guest

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 seabago 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

*Menu items can be presented gluten free



CHAMPAGNE

NV Duval Leroy Epernay, France	142
2008 Larmandier Bernier 1er cru 'terre de vertus' vertus, France	230

SPARKLING

NV The Lane 'Lois' blanc de blanc Adelaide Hills, SA	57
2011 Belamere 'cuvée' Tamar Valley, TAS	90

WHITE

Frankland Estate 'isolation ridge' 2013 riesling Frankland River, WA	84
Pikes 'Merle' 2009 riesling Clare Valley, SA	124
Nick O'Leary 2014 riesling Canberra District, NSW	62
Mac Forbes 'RS16' 2014 riesling Strathbogie, VIC	77
Ten Minutes by Tractor '10x' 2013 pinot gris Mornington Peninsula, VIC	72
Lethbridge 2014 pinot gris Geelong, VIC	68
Under and Over 2015 pinot gris King Valley, VIC	43
La Prova 2014 pinot grigio Adelaide Hills, SA	57
The Islander Estate 2013 semillon viognier Kangaroo Island, SA	48
De Lullis 'aged release' 2007 semillon Hunter Valley, NSW	70
Ross Hill 'Family Series' 2014 sauvignon blanc Orange NSW	54
Unico Zelo 2014 sauvignon blanc Adelaide Hills, SA	62
Little Wine Company 2013 vermentino Hunter Valley, NSW	53
Oliver's Taranga 2013 Fiano McLaren Vale, SA	74
Adelina 2013 Arneis Adelaide Hills, SA	73
David Hook 'de novo' 2012 pinot gris, chardonnay, semillon & riesling Hunter Valley, NSW	76
Spinifex 'Lola' 2014 ugni blanc, viognier, semillon, vermentino Barossa, SA	63
Taturry 'Mossellini Vineyard' 2012 chardonnay Mornington Peninsula, VIC	88
Stefano Lubiana 'Primavera' 2013 chardonnay Derwent Valley, TAS	70
Eden Road 2013 chardonnay Tumbarumba, NSW	88
Mount Mary 2012 chardonnay Yarra Valley, VIC	177
Harewood Estate 'Reserve' 2013 chardonnay Great Southern, WA	73

ROSE

Oliver's Taranga 'chica' 2014 rose McLaren Vale, SA	75
Jamsheed 'Jose the Rose' 2013 rose Central Ranges, VIC	49
Kalleske 'Rosina' 2013 rose Barossa, SA	54

sample beverage list

RED

mt macleod 2014 pinot noir gippsland, vic	54
athletes of wine 'vino atletico' 2004 pinot noir macedon ranges, vic	88
the wanderer 2012 pinot noir yarra valley, vic	90
holm oak 2014 pinot noir tamar valley tas	67
chalmers 2011 sangiovese heathcote, vic	79
fruits of the vine 2011 grenache mouvedre barossa, sa	65
bremerton 2011 malbec langhorne creek, sa	62
sc pannell 2013 grenache, shiraz mataro, touriga mclaren vale, sa	63
under and over 2012 shiraz heathcote vic	43
clonakilla 'hilltops' 2013 shiraz murrumbateman, nsw	81
xabregas 2013 shiraz mt barker, wa	61
thomas wines 'sweetwater' 2011 shiraz hunter valley, nsw	90
chapel hill 'the vicar' 2011 shiraz mclaren vale, sa	163
oakridge 'local vineyard series' 2012 cabernet sauvignon yarra valley, vic	84
optimiste 'marquis' 2011 cabernet sauvignon, merlot, petit verdot mudgee, nsw	47
voyager estate 2012 cabernet merlot margaret river, wa	56
geoff merrill 'reserve' 1993 cabernet sauvignon mclaren vale, sa	189

DESSERT WINE

greenock by elderton 375ml golden semillon barossa, sa	57
josef chromy 375ml botrytis riesling tamar valley, tas	66

COCKTAILS, BEERS AND SOFT DRINKS ALSO AVAILABLE

Prices are correct at time of printing





ZELKA PIERCE
Restaurant Manager

zelka pierce has a huge interest in wine and travels to french wine regions each year to extend her knowledge. zelka joined the governors table in 2014 to help launch the restaurant and is passionate about creating the best dining experiences.

zelka began her hospitality career in canada before moving to london where she was involved in opening four new restaurants with the gaucho group before returning to sydney where she has worked as a restaurant manager at wildfire, the bridge room and sake restaurants.

MARCO ADLER
Executive Chef

marco, is passionate about contemporary australian gastronomy. he draws inspiration from the history of the site to create a modern menu which showcases the best local and seasonal produce.

marco has had an extensive career working in award winning restaurants in london and singapore as well as iconic australian establishments including rockpool, bayswater brasserie and the grand national in paddington.

SAMANTHA PAYNE
Sommelier

samantha payne has been working in the wine industry for just shy of a decade. her love and understanding of wine grew over many years before deciding she wanted to fully immerse herself in the industry so she could one day write about wine.

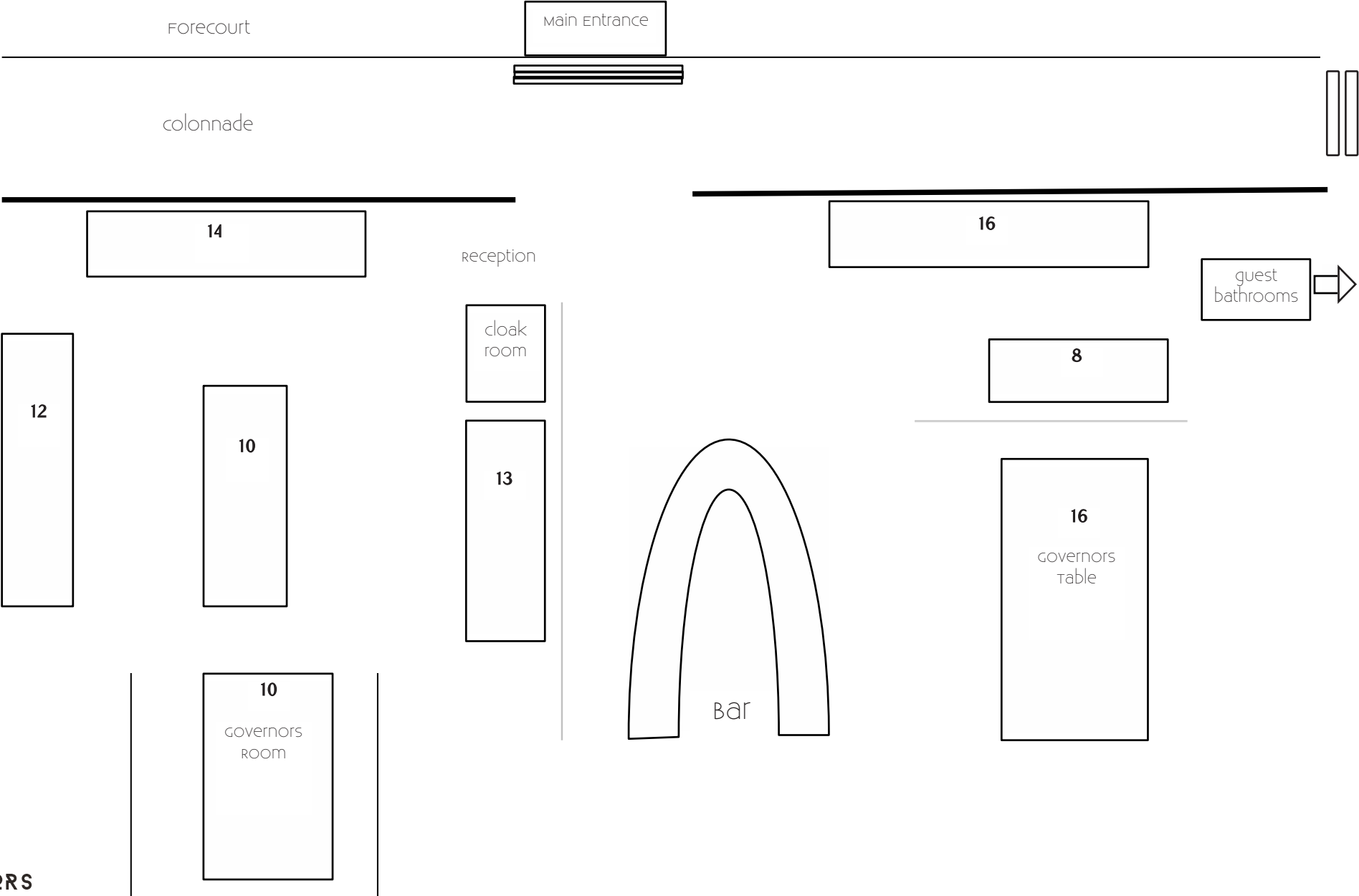
samantha has been the head sommelier of restaurants such as manly pavilion, 4fourteen and china lane and is now currently consulting on numerous lists in sydney. her philosophy with our list was to create something which showcases unique, handcrafted, australian wines.

BOOKINGS

Contact our Restaurant Manager, Zelka Pierce, who is happy to assist with your requirements.

Phone 9241 1788 or email:
reservations@thegovernorstable.com.au

For more information please visit our website: www.thegovernorstable.com.au



to enable us to provide you with a quotation, please complete the form below. This form is also available on our website www.thegovernorstable.com.au

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PROPOSED DATE OF EVENT: _____ APPROXIMATE START TIME: _____ APPROXIMATE FINISH TIME: _____

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ANY OTHER INFORMATION WE SHOULD KNOW? _____
