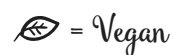




“LOVE food,  
love THE GOV”



# LET'S GET STARTED

**GARLIC AND HERB BREAD**  7.50  
fresh garlic and flat leaf parsley on an individual ciabatta loaf

**GRILLED HALLOUMI**   17.50  
on fresh greens with truffle aioli and lemon

**VEGAN BHAJI**   e (3) 14.50 | m (6) 21  
sweet potato, zucchini and corn in a lightly spiced besan flour batter with coriander, salad, and garlic aioli

**SHARE PLATTER FOR TWO** 30  
seasonal house-pickled vegetables, hommus, local olives, grilled sourdough, local smallgoods and dukkah

\* vegan / vegetarian and gluten aware on request

**CHEESE PLATTER**  23  
selection of cheddar and brie with fruit paste and crackers

\* gluten aware on request

## ON THE SIDE...

**SEASONAL VEGETABLES**   11  
with blistered cherry tomatoes and dukka salt

**SALT AND PEPPER TOFU**  12.5  
with salad leaf and lemon






**ROASTED KIPFLER POTATOES**   10.5  
with rosemary and sea salt

**WEDGES**  10.5  
with sour cream and sweet chilli sauce

**CHIPS**  9.5  
with aioli

\* vegan and gluten aware on request

# THE MAIN EVENT

<b>TWICE-COOKED PORK BELLY</b> 	30
on cauliflower puree, fennel and apple salad, topped with vincotto	
<b>GRILLED GARFISH</b>  	31
on roasted kipfler potato, broccolini with a salsa of grilled capsicum, tomato, basil and capers	
<b>SIRLOIN STEAK (300gm)</b>	40
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	4.5
* gluten aware on request	
<b>CHILLI PRAWN PASTA</b>	31
linguini with sauteed prawns, chilli, garlic, parsley, zucchini, tomato and sprinkled with parmesan	
* vegetarian on request	
<b>LEBANESE STYLE MAGHMOUR</b> 	29
baked eggplant, filled with lightly spiced chickpeas, roasted capsicum, and spinach served on hummus, with pomegranate molasses	
<b>THE GOV HOUSE-SALAD</b>	22
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	6.5
* vegan on request	
<b>THE GOV'S PIE OF THE DAY</b>	POA
served with mashed potato and salad	
<b>THE GOV'S CURRY OF THE DAY</b>	POA
served with rice	
<b>GOV BEEF BURGER</b>	28
double beef patty, smoked bacon, cheddar cheese, lettuce and pickles with burger sauce, served with chips	
* gluten aware on request	
<b>VEGAN BURGER</b> 	27.5
lentil patty with vegan cheese, fresh tomato and vegan mayo, served with chips	
* gluten aware on request	
<b>STEAK SANDWICH (150gm)</b>	26
seasoned grilled steak, in-house caramelised onion, cheese, fresh tomato, smokey bbq sauce on panini served with chips	
* gluten aware on request	

**SOUTHERN-FRIED CHICKEN BURGER** 26  
 crispy chicken tenderloins, mustard slaw,  
 and chipotle aioli on a brioche bun served with chips

\* gluten aware on request

**FISH AND CHIPS** 29.5  
 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** 28.5  
 served with chips, salad and aioli


\* gluten aware on request

## SCHNITTIES

All sauces  
 are vegetarian  
 + gluten free!



house-crumbed chicken or beef 27.5  
 with salad and fries

house-crumbed plant-based schnitzel  26  
 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  4.5  
 traditional tomato sugo and mozzarella  
 \* vegan cheese on request

CARAMELISED ONION 4.5  
 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> 	<b>20</b>
a traditional mix of buffalo mozzarella, roma tomato, fresh basil and extra virgin olive oil	
<b>PUMPKIN &amp; FETA</b> 	<b>22</b>
roasted pumpkin, spinach, rosemary, and feta with pepitas on a garlic base	
<b>TANDOORI CHICKEN</b>	<b>23</b>
tandoori spiced chicken pieces, roasted capsicum, red onion, labneh, topped with fresh coriander and lemon	
<b>HAWAIIAN</b>	<b>22</b>
shaved leg ham, pineapple and mozzarella	
<b>CAPRICCIOSA</b>	<b>22</b>
salami, grilled mushroom, marinated artichoke, anchovies, kalamata olives, tomato and mozzarella	
<b>3 LITTLE PIGS</b>	<b>22</b>
a delectable trio of pork belly, chorizo and bacon topped with mozzarella topped with bbq sauce	
<b>TONY PEPPERONI</b>	<b>22</b>
pepperoni, chilli and mozzarella	
<b>LAMB YIROS</b>	<b>22</b>
marinated lamb, mint, labneh, garlic oil parsley & lemon zest	

gluten-free base	ADD 3
vegan cheese	ADD 4

## KID'S MENU

\* 12 years and under

**BATTERED OR GRILLED FISH** 12  
served with chips and salad

\* gluten aware on request

**VEGAN BHAJI**   12  
served on a bed of garden salad

**CHICKEN NUGGETS** 12  
served with tomato sauce

**HAWAIIAN** 12  
ham, pineapple and mozzarella

**MARGHERITA**  12  
a traditional mix of buffalo mozzarella, and roma tomato



# DESSERT

*Spoil yourself or share with a friend*

STICKY DATE PUDDING  13.5

served with caramel butterscotch sauce  
and vanilla bean ice-cream

FLOURLESS CHOCOLATE CAKE  GA 14.5

with vanilla bean ice-cream and rich chocolate sauce

\* contains nuts

RUM N RAISIN CREME BRULEE 14.5

classic brulee with rum soaked raisins

CHEESE PLATTER  23

selection of cheddar and brie with  
fruit paste and crackers

\* gluten aware on request

AFFOGATO  23

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

\* vegan on request

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



# HOT STUFF

HOT CHOCOLATE 5

POT OF TEA 5

english breakfast, chai, earl grey, peppermint, sencha,  
lemongrass & ginger, chamomile

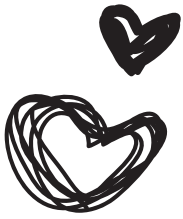
COFFEE 5

long black, short black, macchiato, flat white, cappucino,  
latte, mocha

*soy milk available on request \$1*



# 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

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

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

Cap 40-90

## FIREPLACE

### Room

STYLISH & COSY

If laidback and comfy is the vision for your function then The Gov's cosy Fireplace Room is right for you. The space is designed for semi-private functions with our saloon bar nearby.

Combine this space with our gallery, to transform the room into whatever takes your fancy.

Cap 30-100

## THE GOV

### Balcony

CLASSIC & INTIMATE

Our private Balcony Bar is a funky party space, perfect for cocktail parties celebrating all occasions.

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

Cap 40-90

## 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!

love live music?

GIG GUIDE AND  
TICKETS ONLINE

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

