

Sauces

TRADITIONAL GRAVY

FLORENTINE

a classic sauce of spinach, cheese and cream [V] [GF]

AU POIVRE

a rich sauce with green peppercorns, brandy stock and cream [GF]

TRUFFLED MUSHROOM

flavoured with porcini, button mushrooms, wine, stock, tomato and truffle oil [DF] [GF]

ITALIAN TOMATO

flavoured with basil, garlic and a hint of chilli [V] [DF] [GF]

CUMBERLAND

subtly sweet red-currant and port wine [GF]

WHITE WINE AND GARLIC CREAM

champagne cream reduction with fresh garlic [GF]

ALABAMA WHITE BBQ SAUCE

tangy and creamy yoghurt mayonnaise [GF] [served cold]

SOUTH CAROLINA MUSTARD SAUCE

yellow mustard & Worcestershire blend [GF] [served cold]

BLACKBERRY CHIPOTLE

spicy and sweet [GF] [served cold]

Mains

Choose one of the dishes below and then a sauce to compliment it.

MSA PORTERHOUSE STEAK (280G) [GF]

60 DAYS DRY-AGED with shallot butter and hand cut chips \$28.90

CRISPY SHANGHAI STYLE PORK BELLY

twice-cooked in cider & Asian spices, served with spring onion & coconut rice \$22.50

CONFIT HONEY DUCK [KANGAROO ISLAND] [GF]

with sweet ginger carrot purée, baby beetroot & fresh kale \$25.00

WINTER QUINOA & KALE SALAD [V] [GF]

colourful medley of roasted brussel sprouts crumbled with King Island blue cheese

with wild rice and shallots \$16.50

add pan-fried chicken breast \$4.50

HANDMADE PIE OF THE DAY

with hand cut chips \$19.50

WILD MUSHROOMS [GF]

Shiitake, Oyster, King, Porcini & field mushrooms lightly fried with garlic butter

with sweet potato risotto, green peas and a poached free-range egg \$18.00

YELLOW FIN TUNA GLAZED WITH UMESHU KIUCHI

with roasted baby turnips & fennel, white beans & miso broth, sprinkled with microherbs [GF]. . \$24.90

CHICKEN SCHNITZEL

served with salad and chips \$18.90

BEEF SCHNITZEL

served with salad and chips \$18.90

JOIN US FOR LUNCH!

Pub Classics

THE GOV'S STEAK SANDWICH

200gm dry age porterhouse on a lightly toasted ciabatta with tomato, rocket, mozzarella cheese, hand made mayo and a zesty tamarind chutney served with chips \$16.50

FISH AND CHIPS

'Big Shed' brewery battered fish served with golden fries and garden salad \$18.00

LEMON PEPPER SQUID [GF]

served with a deconstructed greek salad with olive tapenade, cherry tomatoes, cucumber and Danish fetta \$18.00

SCHNITZEL: CHICKEN OR BEEF \$21.90

- Parmigiana - Napolitana sauce & mozzarella cheese
- Vine ripened tomato - fresh tomato, bocconcini & basil pesto
- Grilled eggplant - with mozzarella cheese

Pizza

MARGHERITA [V]

napolitana sauce base with roasted tomatoes, fresh basil and buffalo mozzarella \$13.00

SPANISH MEAT LOVERS

napolitana base with Spanish salami, San Jose chorizo, smokey Lomo cured sausage, mozzarella cheese & mixed herbs \$16.00

BARBEQUE DUCK

BBQ sauce base with duck, jalapeño, red onion, kalamata olives, cherry tomato & mozzarella cheese \$16.50

BABY BEETS [V]

garlic and rosemary base with baby beets, goats cheese, figs, sprinkled with mozzarella cheese & micro herbs \$14.00

THREE LITTLE PIGS

napolitana base with pork belly, prosciutto, maple bacon & mozzarella cheese \$15.50

MANGO PRAWN

chilli and garlic base, prawns, mango, red onion, cherry tomatoes & mozzarella cheese, topped with rocket \$16.50

Sides

FRENCH FRIES served with tomato sauce [V] [DF] [GF]

\$7

WEDGES

served with sour cream and chilli sauce [V]

\$8.50

WOOD OVEN ROASTED VEGETABLES

with thyme & garlic [V] [DF] [GF]

\$8.50

GREEK SALAD [V] [GF]

\$7

MIXED LEAF SALAD [V] [DF] [GF]

\$6

HOT POTS

See our hot pot board.

\$12.50

[All served with rice]

Choose a
sauce to
compliment
your dessert.

HOT FUDGE SAUCE

SALTED CARAMEL SAUCE

MIXED BERRY COULIS

Desserts

CHOC CHIP COOKIE DOUGH SPRING ROLLS (3)
with raspberry compote \$9.00

DEEP-FRIED OREOS
served with mint Oreos ice cream \$9.00

S'MORES PEANUT BUTTER PARFAIT
with caramel popcorn, Oreos & marshmallows . . . \$9.00

NUTELLA & CHOCOLATE BROWNIE
served with vanilla ice cream \$9.00

MEALS ARE AVAILABLE
DURING THESE HOURS

Lunch 12 noon – 2pm
Wednesday to Friday

Dinner 6pm – 8.30pm
Monday to Thursday

6pm – 9pm
Friday

Food all day Saturday from 12pm
[No separate accounts]

Late night snacks are available at all other times at the front bar

THE
GOV
BEST LIVE

THE
GOV
BEST LIVE

Small plates to share

GARLIC BREAD [V]. \$6.00

MUSTARD BREAD [V]. \$7.00

ZATTAR FLAT BREAD
& NATURAL YOGURT [V]. \$10.50

PRAWN OR VEGETABLE GYOZA [V]
with soy & ginger dipping sauce \$12.90

PAN-FRIED VEGAN POTATO CAKES [V]
stuffed with wild mushrooms,
served with eggplant kasaundi \$11.00

SOUP OF THE DAY
Ask
your
friendly
waiter

VEGETARIAN [V]
DAIRY FREE [DF]
GLUTEN FREE [GF]
VEGAN UPON REQUEST
WE'VE GOT YOU
COVERED!

Check blackboards
for specials.