

# 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 AND GARLIC  
[V] [DF] [GF]  
\$8.50

GREEK SALAD [V] [GF]  
\$7

MIXED LEAF SALAD  
[V] [DF] [GF]  
\$6

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

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

## 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]

*Choose a sauce to compliment your dessert.*

HOT TOFFEE SAUCE

BRANDY

SPICED CUSTARD

STRAWBERRY COULIS

WARM DARK CHOCOLATE SAUCE

## Mains

*All meals on this menu \$19.*

*Check blackboards for specials.*

CRISPY SHANGHAI STYLE PORK BELLY  
twice-cooked in cider & Asian spices, served with spring onion & coconut rice

WINTER QUINOA & KALE SALAD [V] [GF]  
colourful medley of roasted brussel sprouts crumbled with King Island blue cheese, with wild rice and shallots, add pan-fried chicken breast

LEMON PEPPER SQUID [GF]  
served with a deconstructed greek salad with olive tapenade, cherry tomatoes, cucumber and Danish fetta

CHICKEN & BEEF SCHNITZEL  
served with salad and chip

CHICKEN TIKKA MASALA  
with rice and naan bread

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

## 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