

BREAKFAST

Miche Sourdough / 9 (v)
pepe saya butter

Gluten Free Granola / 16 (df, gf, v)
coconut yoghurt, berries, bee pollen

Ricotta Hot Cakes / 17 (v)
acai mascarpone, blush peach,
urban honey

Smashed Avocado / 16 (v)
ricotta, sourdough, seeds, Korean chilli
+ prosciutto +4

Eggs Your Way / 12 (v, df)
Holbrook free range eggs, sourdough
*+ avo, free range bacon, spinach,
mushrooms +4 each*

**Sweetcorn Fritters &
La Boqueria Chorizo / 18**
poached eggs, pica de gallo, coriander

Breaky Roll / 12 (df)
holbrook egg, bacon,
fermented chilli mayo
+ avocado +4

The Gov Breakfast / 19 (df)
Holbrook free range eggs, bacon,
hash brown, tomato, spinach,
mushroom, sourdough

THE
GOVERNORS
KITCHEN



LUNCH

Marrickville Burrata / 17 (gf, v)
black fig, fresh herbs, amaranth crisp

Organic Chicken Liver Pate / 17
Ximenez tipsy cherries, brioche

Glen's Pickles & Dips / 19 (v)
wood roast eggplant miso, fermented
vege truffle & goats curd, hummus,
grilled flat bread

Governors Super Bowl / 17 (v, gf)
activated grains, avocado,
edamame, beets
*+ poached Holbrook egg +3
+ raw tuna or smoked house trout +6*

**Blackened Sweet
Potato Salad / 17** (v, df, gf)
kale, organic red quinoa, miso ranch
*+ free range chicken
or smoked house trout + 6
+ poached holbrook egg +3*

**The Havana Classic
Cubano Sandwich / 16**
roast mojo pork w/ cheese &
dill pickles

Rangers Valley Brisket Burger / 16
tomato, little gem, café de paris mayo
*pimp my burger bacon & onion
rings +5*

Shoe String Fries with Old Bay Spiced Salt / 7
Leaf Salad, Merlot, Shallot & Thyme Dressing / 7
Green Beans, Chilli, Garlic, Lemon / 7
Kale, Miso Ranch, Bacon / 8

Suppliers

Holbrook Paddock true free-range eggs | Black Forest Free Range Bacon
Leo Parthenos & Son's | Andrews Meats | Demcos Seafood
Nicolson & Savile | La Boqueria | Pepe Saya | Vannella Cheese

**Rag Pasta with Slow Cooked
Gippsland Lamb / 28**
asparagus, snow pea, perilla gremolata

Skillet Potato Gnocchi / 26 (v)
Tasmanian shiitake, spigarello,
farmer's curds

**Organic Tempeh, Buck
Wheat Noodles / 25** (v, df, gf)
smoked peanut, brasicca,
chilli, spring onion

Port Stephens Calamari / 26 (df)
tomato, saffron, piment d'espelette

Blue Eye Trevalla / 32 (df, gf)
smoked mussels, kangkong, white soy

**Young Henry's Beer Battered
Market Fish / 28**
shoe string fries, malt vinegar spray

**Free Range Bannockburn
Brick Chicken / 29** (gf)
sobrassada peas, roast cos, artichoke

Cape Grim Sirloin 270g / 38 (df, gf)
sautéed italian greens,
black garlic mustard

KIDS

Scrambled Eggs / 12
Holbrook egg, toasted soldiers

Ricotta Hot Cakes / 12
cream & berries

Fish & Chips / 14
whiting fillets battered & crispy fried

Spag & Tomato Sauce / 12
spaghetti with roasted tomato sauce

CAKES

Speciality Cakes / 7
see display on counter

DRINKS

Campos Coffee
Artisan Local Coffee Roaster, Sydney

Espresso Coffee / 4
Affogatto / 7
Hot Chocolate, Chai Latte / 4
Iced Coffee / 4.5
Decaf, Soy, Almond, Extra Shot +.50

Tippity Tea
*Sydney Artisan Loose Leaf Tea
Company*

Herbal I Fruit / 4
*Peppermint, Lemon Grass & Ginger
Chamomile*

Green / 4
Gunpowder, Sencha, Jasmine

Black / 4
English Breakfast or Earl Grey

Blends / 4
Ceylon Orange Pekoe or Assam