

THE  
**GOVERNORS**  
**TABLE**

- EST. 1788 -



## PRIX FIXE MENU

AVAILABLE

MONDAY – FRIDAY LUNCH

TUESDAY – SATURDAY DINNER 5.30PM – 7.30PM

MAIN COURSE + GLASS OF WINE \$ 29

2 COURSES \$ 35

3 COURSES \$ 45

### - TO START -

cavolo nero arancini with gorgonzola,  
hazelnut & truffle honey [v]

grilled calamari with green beans,  
rocket, chilli & black garlic aioli\*

fried zucchini flowers & artichokes,  
mint, garlic & parmesan [v]



### - LARGE PLATES -

cumin & honey lamb ribs,  
roman bean & smoked almond salad\*

crispy pork belly with spätzli,  
dandelion leaves & mustard fruits [\$5 supplement]

fettuccine with pancetta,  
celeriac, cream, pangrattato & thyme

### - DESSERTS -

profiteroles with wattle seed  
custard & coffee caramel

chocolate fondant, malt choc arancini,  
mascarpone & cherries



\*Menu items can be presented gluten free / [v] vegetarian / For groups of 8 or less  
Menu is not available in conjunction with any other promotions or special offers.

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