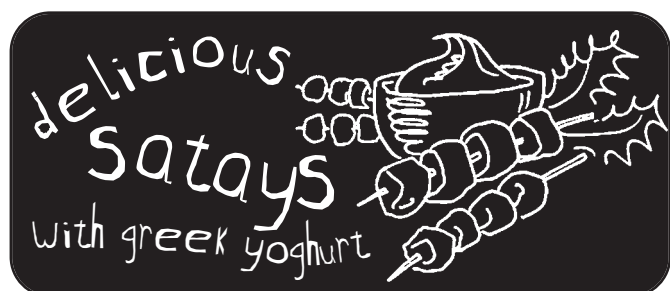


THE GOV

PLATTERS MENU*

* Allow one platter per 8-10 guests for nibbles



ANTIPASTO

Sundried tomato, olives, cheese's, selection of meats, crisp veggies and assorted delicacies \$42

DIP PLATE

Tasty selection of three dips served with wood oven flat bread \$33

POTATO WEDGES

Served with sour cream and sweet chilli sauce \$30

TRADITIONAL PUB FAVOURITES

Spring rolls, samosas, party pies and sausage rolls served with tomato sauce and sweet chilli sauce \$39

GOURMET BAGUETTES

A succulent selection chosen from our restaurant menu \$45

MINI HOT DOGS AND HAMBURGERS

\$38

PIZZA

Selection of delicious gourmet pizzas from our wood oven, chosen from our restaurant menu \$35

FOR THE MORE ADVENTUROUS...

A selection of gourmet pizzas with prosciutto, roast capsicum, garlic, prawns and chilli \$42

SEAFOOD

Calamari, octopus, fish, Kilpatrick oysters and crumbed prawns served with wedges of lemon and tartare sauce \$70

TANDOORI CHICKEN WINGS

Tasty Indian style chicken wings \$35

VEGETARIAN PLATTER

Frittata with spinach, herbs, potato and cheese \$32

SATAY PLATTER

Succulent marinated chicken, beef and lamb skewers with Greek style yoghurt \$42

FRUIT PLATTER

Fresh seasonal fruit pieces \$35

GOURMET H'ORS DEUVES

Smoked salmon on rye with horseradish cream, rare beef, roast capsicum, sour cream on garlic croutons, filo prawns and mini quiche \$65

GRILL PLATTER

Marinated skewered beef, greek-style garlic and lemon lamb cutlets, chevapchichis, parmesan meat balls and honey sesame pork balls \$60

DESSERT PLATTER

Assorted pastries \$38

SALADS

Garden salad \$15

Caesar salad \$25

CHEESE AND GREENS

Brie, blue and cheddar with rocket and grapes \$45

