

On 26 January 1788 Governor Phillip landed at Farm Cove in Sydney to establish the colony of NSW. His crops of wheat and corn soon failed having been planted in the heat of summer and in the sandy salty soil of the cove. In April of that same year Governor Phillip rowed up what is now the Parramatta river and selected this site for his farms and his Government House.

The soil was good and the hard Australian Eucalypt trees grew naturally far enough apart so the First Fleeters did not have to cut too many trees down with their poor English axes.

The oldest part of Old Government House still standing is Governor Hunter's house which is the front of the two storied section in the middle part of the house. When Governor Macquarie arrived in 1809 after the rum rebellion he found the house almost uninhabitable and carried out renovations and extensions which were completed in November 1816. The house as you see it today is largely as completed by Governor Macquarie.

The restaurant is located in the Garrison building. The Garrison building was also completed circa 1816 and housed the officers of

• MENU •

the day. The Governors living quarters were located at the river end of the main house and the kitchen and servant areas at the opposite end. All the early Governors lived and worked here including Phillip, Hunter, King, Bligh, Macquarie, Brisbane, Darling, Bourke, Gipps and Fitzroy. Fitzroy was the last Governor to live here leaving the colony in 1855.

If you were arriving to visit the Governor back in 1815 you would most probably have rowed up the river if you were coming from Sydney Town. On arriving in Parramatta you would have walked the length of George street. This street runs in a straight line from the Governors front portico to the old river wharf. You most likely would have been shown into the Governors waiting room to await your interview with the Governor. One famous confrontation occurred on the front steps with the return of John Macarthur from England arriving to meet Captain and Governor Bligh (of Bounty fame). Macarthur was here to claim his rich Cowpasture land grant. Records of the time variously tell how the two nearly came to fisticuffs.

So when you sit here on the Garrison verandah, or by one of the officers fireplaces in winter enjoy the history that surrounds us and remember that you will also become a part of the history of Old Government House, of Parramatta and of Australia.....

Lachlan's, Old Government House

Appetisers

Herb Bread <i>with sun dried tomato (3 pieces)</i>	\$5.5
Garlic Bread (3 pieces)	\$5.5
Herbed Damper <i>for two</i>	\$8.9
Mixed Bruschetta <i>for two</i> <i>with vine ripened tomatoes, basil, black olives and fetta</i>	\$11.9

Entrée

Crab, Seafood and Polenta Cakes <i>with tomato and orange salsa</i>	\$17.9
Salt and Pepper Calamari <i>tossed in flour, sea salt and cracked pepper, lightly fried, served on rocket salad with balsamic vinaigrette</i>	\$15.9
Soup of the Day (C)	\$13.9
Tempura Chicken Tenderloins <i>tender chicken fillet wrapped in the lightest tempura batter, tossed in sweet chilli and served on mesclun</i>	\$16.9
Pan Fried Green Prawns (C) <i>on jasmine rice with a Galliano cream sauce and roasted pine nuts</i>	\$18.9
Zucchini and Bean Vegetable Fritters <i>served with red capsicum coulis and oven roasted tomato</i>	\$16.9



cosy dining
in winter

Roast Pumpkin and Ricotta Tart <i>on wild rocket lettuce with reduced balsamic vinegar dressing</i>	\$16.9
Caesar Salad (C without croutons) <i>classic style with anchovies and shaved parmesan</i>	\$15.9
with chicken	\$17.9

(C) = Wheat Free and suitable for Coeliac intolerance

Garrison Building and Verandah

Mains

Fish of the Day (C) \$market
prepared daily with sauce and greens

Lachlan's Fish and Chips \$29.9
in a light beer batter with salad, fresh lemon and tartare

Pan Fried Green Prawns (C) \$43.9
tossed in the pan, with a little garlic, roasted pine nuts, cream and Galliano then served with a Jasmine rice timbale and shallots

Chicken Breast (C with a different sauce) \$37.9
marinated then grilled and roasted, served on a sun dried tomato, mushroom and spring onion risotto with a rich port jus

Lean Pork Cutlet (C with a different sauce) \$36.9
grilled and served on kumera mash with a honey and mustard jus

Lamb Rack (C with a different sauce) \$42.9
four racks, marinated and served with steaming potato mash and wilted spinach with a mint and rosemary jus

Eye Fillet of Beef \$43.9
char grilled and served on potato rosti with a wild mushroom and spring onion ragout

Summer Vegetable Soufflé (C) \$35.9
a light savoury soufflé served in a large ramekin, kumera and greens on the side and a red pepper coulis

Curry of the Day (C) \$29.9
on Jasmine rice with pappadams

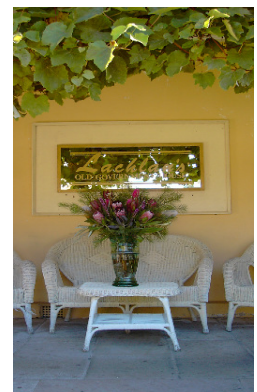
Kangaroo Tuckerbag \$39.9
kangaroo fillet braised in the pot, wrapped in a pastry tuckerbag, finished in the oven and served with a rich demi

Side Dishes

Tossed Garden Salad (C) \$7.9

Oven Roasted Vegetables (C) \$7.9
roasted in olive oil with fresh basil and herbs

Hot Potato Wedges or Hot Chips (C just the chips, not the wedges) \$6.9



long verandahs for outside dining in summer

Desserts

Affogato (C) \$14.9

rich vanilla ice cream with a strong espresso coffee and crisp almond tuille biscuits on the side. Pour the espresso over the ice cream and enjoy.



The espresso coffee is made from an Australian single origin Arabica bean harvested on the Atherton Tablelands in Far North Queensland. add a nip of Amaretto liqueur plus \$3.9

Lemon and Vodka Tart \$14.9

with citrus zest and marmalade

Banana and Sticky Date Pudding \$15.9

served hot with a warm butterscotch sauce, cream and ice cream

Black Forest Tartlet \$15.9

with sour cherries and rich crème custard

Milk and White Chocolate Mousse (C) \$15.9

layered milk and white chocolate in a clear glass with a berry coulis

Chilled Lemon Soufflé (C) \$15.9

dusted and served with a Cointreau anglaise

Quandong, Macadamia and Wattle Seed Ice Cream (C) \$13.9

a very Australian high quality icecream on a mocca anglaise

Brandy Alexander (C)

30ml brandy
30ml dark crème de cacao
60ml pouring cream
ground nutmeg for garnish

The Brandy Alexander is a luxurious, creamy cocktail that has been popular throughout the last century. This is the Brandy version of the gin-based Alexander cocktail, it's warmer and silkier and absolutely perfect as a luscious and delicious after dinner drink. \$14.9

Brandy Alexander

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