

Lachlan's Old Government House

is an absolutely unique venue with superb food and service.... Our restaurant is open seven days a week for lunch, Friday and Saturday evenings. Other times we open exclusively for bookings of 10 or more guests. There are three private dining rooms seating 10 to 30 guests and a long outside verandah. Also a large silk lined garden marquee seating up to 240 guests

.....welcome to Lachlan's

This is our a la carte menu. On Saturday evenings we use a shorter table d' hote menu. There is also a range of other menus especially for private parties, weddings, Christmas and corporate events including seminars and conferences.

This is our Winter a la carte menu available every day and most Friday evenings. On Saturday evenings and some other evenings we use a popular Chef's Choice menu. These menus change from week to week and provide a choice of four entrée, four mains and four desserts.

OPEN
7 days a week for lunch
Friday and Saturday evenings
Other evenings for bookings of 10 or more guests in your own exclusive dining room

NOW BOOKING

Friday 12 September

**The Spectacular Vov Dylan
and his 13 piece orchestra,
singers and dancers..
Dinner and Handpicked Wines**
in the silk lined Old Government House
garden marquee

The best evening of the year...

see www.lachlans.com.au/vovdylan
or call t 9687 2662 (brochures inside)

Book for one or two or a table of eight
\$125 per person \$880 per table of 10



**Lachlan's Restaurant
Old Government House**

Enter the park from Pitt Street
Parramatta Park Parramatta NSW 2150
PO Box 3789 Parramatta NSW 2124

www.lachlans.com.au

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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 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 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

MENU

Winter

2008

www.lachlans.com.au

Appetisers

Herb Bread with sun dried tomato	\$4.9
Garlic Bread	\$4.9
Damper for two	\$7.9
Fresh Bread Roll	\$2.9
Mixed Bruschetta for two	\$10.9
<i>with vine ripened tomatoes, basil, black olives and fetta</i>	

Entrée

Soup of the Day	\$13
<i>served inside a hollowed crusty damper</i>	
Crab and Polenta Cakes	\$17
<i>with tomato and orange salsa</i>	
Fresh Cup Field Mushrooms	\$16
<i>filled with sun dried tomato, baby spinach and King Island blue cheese</i>	
Pan Fried Marinated Prawns	\$18
<i>Marinated in garlic, ginger, fresh chilli lemon, pepper, sesame and olive oil</i>	
Tempura Chicken Fillets	\$16
<i>tossed in sweet chilli and served on mesclun</i>	
Zucchini & Kumara Frittata	\$15
<i>with rocket</i>	
Chicken Satay	
<i>on skewers with a peanut satay sauce and jasmine rice</i>	



cosy dining in winter

Mains

Fish of the Day	\$market
<i>Prepared daily with sauce and greens</i>	
Lachlan's Fish and Chips	\$29
<i>in a light beer batter with fresh lemon and tartare</i>	
Pan Fried Marinated Prawns	\$40
<i>marinated in garlic, ginger, fresh chilli, lemon juice, ground white pepper, sesame and olive oil. Served with shallots</i>	
Tandoori Chicken Breast	\$36
<i>on Jasmine rice with raita and yogurt</i>	
Lamb Rump	\$42
<i>marinated in garlic and herbs with Chinese broccoli and an apricot jus</i>	
Lamb Shanks	\$36
<i>on potato mash with steamed greens</i>	
Eye Fillet of Beef	\$42
<i>char grilled and served with potato rosti and a rich shiraz jus</i>	
WINTER PIES	
Kangaroo Pie	\$29
<i>kangaroo fillet braised in the pot, served in a large ramekin with a light pastry top. Served with chips.</i>	
Steamed Vegetable and Parmesan Pie	\$25
<i>with a parmesan mash top. Served with chips.</i>	
Chicken, Mushroom Leek & Onion Pie	\$27
<i>served in a large ramekin with a light pastry top. Served with chips</i>	

Side Dishes

Tossed Green Salad	\$6.9
Oven Roasted Vegetables	\$6.9
<i>roasted in olive oil with herbs</i>	
Hot Potato Wedges or Hot Chips	\$6.9

Public Holidays 10% Surcharge

Dessert

Caramelized Pears	\$15
<i>cooked in orange and sugar syrup then served with orange praline and a little whipped cream</i>	
Lemon and Vodka Tart	\$15
<i>with citrus peel and marmalade</i>	
Australian Cheese Platter	\$16
<i>with King Island Roaring Forties Blue, South Cape Brie, cheddar and bush pepper cheddar</i>	
High Apple Pie	\$16
<i>baked in our Old Government House kitchen with cream or icecream or both</i>	
Sticky Date Pudding	\$15
<i>with a warm butterscotch sauce</i>	
Warm Chocolate and Semolina Pudding	\$16
<i>with cream or icecream or both</i>	

Dessert Wine, Liqueurs and Coffees

De Bortoli Noble One Semillon 375ml	\$58
Lachlan's House Dessert Wine by the glass	\$6.9
Baileys.... creamy and traditional	\$8.5
Iced Kaluah and milk in a tall glass	\$8.5
Port	
Hanwood 10 Year Old Tawny	\$7
Galway Pipe	\$9
Brandy	
Bisquit VSOP	\$16
Liqueur Coffee in a tall glass	\$9.5
<i>with cream on top and a pinch of cinnamon ...Kaluah, Baileys, Scotch, Rum</i>	



long verandahs for outside dining in summer