

# GATEWAY

WANGARATTA

## STARTER

Parmesan, rosemary and roasted garlic aioli focaccia	\$7.90
Burrata, truffle oil, basil, orange balsamic, grilled ciabatta	\$8.90
Roasted fennel seed and sea salt squid, lemon aioli*	\$9.50

## ENTRÉE

Soup of the day	\$10.50
Smoked mussels escabeche, broccoli cream, nduja crumb, paprika oil, pickled fennel, black caviar*	\$17.50
Kuro prawns, miso kewpie, crushed edamame, pickled daikon, sesame wasabi tobiko, ponzu dressing	\$17.50
Stracciatella, local heirloom tomatoes, young basil, blood orange, black garlic chili dressing, gnocco fritto	\$16.50
Duck prosciutto, orange segment, smoked almond, pickled heirloom carrot, fig, Tolpuddle goat's cheese and roquette salad*	\$16.90
Fresh oysters natural, gin, cucumber and lemon dressing*	\$2.90 each
Oysters Kaiserfleisch Kilpatrick*	\$3.40 each

## MAIN

Native pepper spice rubbed grilled chicken breast, tahini yoghurt, beetroot quinoa, baby radish, flaxseed crisps, finger lime dressing*	\$33.50
Berbere spiced carrots, cauliflower cous cous, date labneh, almonds, pickled shallot, green harissa, herb salad*	\$31.50
Twice cooked pressed pork shoulder, kumara ginger mash, broccolini, apple chutney, caramelized witlof puff, Milawa mustard dressing	\$33.90
Grilled lamb loin, salt-baked baby carrot, heirloom beetroot, preserved lemon, mint and pea salad, garlic lemon purée, beetroot jus*	\$36.90
Fish of the day	\$Market Price

## FROM THE GRILL

Local grass fed Angus porterhouse 300g*	\$39.90
Grass fed Angus scotch 300g*	\$40.50
Grass fed Angus eye fillet 250g*	\$41.50
All served with salt baked celeriac purée, roasted chat potatoes, spring greens	
Your choice of Milawa shiraz jus, porcini mushroom sauce, Diane peppercorn sauce, smoked confit garlic butter	

## SIDE

Mixed greens, parmesan crumb, black truffle balsamic glaze*	\$9.50
Bitter leaf, fresh orange, roquette and pickled fennel salad, green goddess dressing*	\$8.90
Roasted cauliflower, tahini labneh, King Valley walnut dukkha, fresh parsley*	\$8.90
Straight cut chips, smoked sea salt, chipotle mayonnaise	\$8.90

## DESSERT

Maple roasted strawberry, white chocolate and chili semi freddo, ginger crumb, kaffir lime gel, lychee mint salad	\$17.90
Chocolate aero bar parfait, dark chocolate aero bite, whiskey jelly, blood orange yuzu marshmallow, baby mint*	\$17.50
Smoked chai soy panna cotta, strawberry conserve, coral tuille, coconut cardamom meringue, fresh berries*	\$17.50
Cinnamon sugar churros, dark chocolate ganache, candied peanuts, apple hemisphere, vanilla bean ice cream	\$16.50

Selection of local organic cheeses, quince paste, smoked almonds, preserved fig, wafer cracker, semolina crisp	\$20.50
• The Peaks Artisan soft bon accord	
• The Peaks Artisan semi hard mountaineer	
• The Peaks Artisan soft ash monolith	

## SWEET TREAT

Banoffee cheesecake tartlet, chocolate mousse garden or vanilla custard cannoli	\$4.90
---------------------------------------------------------------------------------	--------

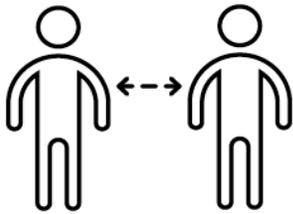
\*Denotes gluten free

At Quality Hotel Wangaratta Gateway, the health and safety of our employees and patrons is our priority. That's why over the last few months we have been working hard behind the scenes to implement a range of measures which are in place, aimed at reducing the risk of spread of COVID-19



#### MASKS

Face coverings must be worn in this venue. You can take your face covering off when eating or drinking once you are seated at a table.



#### PHYSICAL DISTANCING

Guests and employees will be required to comply with physical distancing measures while on property, all of which are in accordance with government mandate requirements.



#### CLEANING PROTOCOLS

High frequency cleaning will be implemented across all areas of our complex with an emphasis on high contact surfaces and frequently used areas



#### HAND HYGIENE

Frequent hand sanitisation will be encouraged, with hand sanitisation units placed across the property for use by guests. Employees will be required to wash their hands or use hand sanitiser at frequent intervals



#### CONTACT REGISTER

##### REQUIREMENT

In line with government requirements, guests of Atrium Restaurant dining areas will be asked to provide contact details for more effective contact tracing if required by health authorities