

GATEWAY

WANGARATTA

STARTER

Vegetarian dumplings, chilli oil and soy sauce (6)		\$12.00
Toasted fennel seed and lemon salt squid with verde aioli *		\$9.50
Fresh oysters natural, Japanese sesame and soy dressing*	Half Doz \$19.00	Doz \$33.00
Oysters smoked bacon Kilpatrick*	Half Doz \$23.00	Doz \$39.00

MAIN

Beef tacos, smashed avocado, corn salsa (4)		\$19.50
Ash crumbed prawns, hoisin kewpie, mango gel, soy shiitake, Asian herb salad, chilli sugar salt		\$22.90
Meat lover and BBQ pizza		\$15.50
Smoked chicken, chickpea hummus, dill, green beans, pickled fennel, radish and mixed quinoa salad, pomegranate cinnamon dressing*		\$22.90
Salt and pepper crispy tofu, Asian herbs salad, crispy shallot, lime chili jam dressing*		\$20.90
Roasted pumpkin and grana padano ravioli, sage brown butter, baby spinach, caramelized onion, chili pepitas		\$31.50
Atlantic salmon fillet, warm sundried tomato and green bean niçoise salad, apple balsamic*		\$32.90

SIDES

Straight cut chips, sea salt, parmesan aioli		\$8.90
Fried green beans, yoghurt labneh, garlic pangrattato, chilli oil		\$8.90

DESSERT

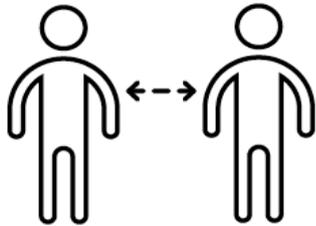
Warm dark chocolate pudding, chocolate ganache, sable, vanilla bean ice cream, fresh berries		\$15.90
Cinnamon sugar churros, chocolate sauce, rock salt caramel ice cream, candied peanuts		\$15.90
Cheese plate: The Peaks Artisan semi hard mountaineer, Tolpuddle goat's curd alpine sunset and Milawa Blue		\$21.50

SWEET TREAT

Baklava, banana chocolate spring roll or chocolate mousse tartlet		\$5.50
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*Denotes gluten free

At the 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



PHYSICAL DISTANCING

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



CLEANING PROTOCOLS

High frequency cleaning is conducted across all areas of our complex with an emphasis on high contact surfaces and frequently used areas.



HAND HYGIENE

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



CONTACT REGISTER REQUIREMENT

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