

GATEWAY

WANGARATTA

STARTER

Mozzarella, herb and confit garlic focaccia	\$8.90
Grilled olive and caramelised onion sourdough, tapenade, local olive oil and balsamic glaze	\$8.90
Toasted fennel seed and lemon salt squid with verde aioli*	\$9.50

ENTRÉE

Soup of the day	\$10.90
Half shell scallops, miso butter, daikon radish, pickled Asian mushrooms, edamame, seaweed salad*	\$17.90
Wagyu beef bresaola, grilled artichoke, roquette, Atrium pickles, parmesan, local lemon infused olive oil*	\$17.50
Sticky pork crispy open wonton, hoisin kewpie, mango gel, soy shiitake, Asian herb salad, chilli sugar salt	\$16.50
Forest mushroom ragu tartlet, Tolpuddle smoked goat curd, roasted pine nuts, truffle oil, baby herbs, black olive soil, pecorino snow	\$16.50
Grilled octopus, chorizo crumbs, kipfler potatoes, roquette, paprika oil, fetta, lemon and oregano dressing*	\$17.50
Fresh oysters natural, Japanese sesame and soy dressing*	\$ 3.30 each
Oysters, smoked bacon Kilpatrick*	\$ 3.80 each

MAIN

Aromatic roasted duck ravioli, confit chestnuts, white wine broth, slow roasted balsamic tomatoes, caramelised onion, wild roquette, King Valley walnuts	\$34.90
Ras el hanout roasted chicken breast, chickpea hummus, dill, green beans, pickled fennel, radish and mixed quinoa salad, pomegranate cinnamon dressing*	\$33.50
Char grilled lamb cutlets, preserved lemon labneh, mint, apricot and baby cous cous salad, pickled red onion, grilled broccolini, lemon cumin dressing	\$42.50
Middle Eastern vegan plate: zucchini kofta, harissa yoghurt, beetroot hummus, sumac lentils, Za'atar roasted heirloom carrots, chermoula dressing**^	\$31.90
Fish of the day	market price

FROM THE GRILL

Local Murray Pure porterhouse 300g*	\$41.50
Local Murray Pure scotch 300g*	\$41.90
Local Murray Pure eye fillet 250g*	\$42.90
Local pork cutlet 300g*	\$35.50
All served with pea and spinach purée, herb crushed potatoes, Autumn greens	
Your choice of confit garlic and burnt butter sauce, creamy pepper sauce, sauteed mushrooms and truffle oil, Bobbie Burns shiraz jus*	

SIDE

Braised cabbage, crumbed goats cheese, fresh parsley, chimichurri*	\$8.90
Sumac roasted pumpkin, mixed grain and seed salad, tahini yoghurt, pomegranate dressing*	\$8.90
Fried green beans, yoghurt labneh, garlic pangrattato, chilli oil	\$9.50
Straight cut chips, sea salt, parmesan aioli	\$8.90

DESSERT

Orange ricotta fritter, star anise sugar, blackberry and sloe gin sauce, choc soil, orange and chocolate ice cream	\$17.90
Hemp milk panna cotta, hemp seed dukkha, caramelised fig, baby lemon balm, seasonal berries**^	\$17.90
Hot chocolate pudding, milk foam, torched marshmallow, vanilla bean ice cream, cacao dust	\$17.90
Spiced pumpkin mousse, caramelised pumpkin, pepita brittle, pecan crumble, whipped crème fraiche	\$17.90
Selection of local cheese, quince paste, smoked almonds, carrot jam, fruit and nut crackers	\$21.50
<ul style="list-style-type: none">• The Peaks Artisan semi hard mountaineer• Tolpuddle goat's curd alpine sunset• Milawa Blue	

SWEET TREAT

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