

GATEWAY

WANGARATTA

STARTER

Mozzarella, herb and confit garlic focaccia	\$9.5
Grilled caramelised onion and olive sourdough, chickpea hummus, spice and pepita dukkha^	\$9.5
Sea salt and black pepper squid, preserved lemon aioli	\$10.5

ENTRÉE

Soup	\$11.5
Mexican wagyu beef neck, chipotle corn and black bean salsa, lime, fresh coriander, smoked black chilli flakes*	\$18
Tofu and coriander dumplings, tomato shakshuka, herb oil, wild roquette, salted egg yolk snow*	\$18
Teriyaki butterflied quail, ginger sushi rice, pickled lotus root, furikake, spicy spring onion salad	\$19
Fermented pickled octopus, almond tarator, spiced white bean paste, roquette oil, roasted citrus relish*	\$19
Fresh oysters natural, blood orange vinaigrette*	\$4 each
Oysters, kaiserfleisch bacon Kilpatrick*	\$4.5 each

MAIN

Grilled chicken breast, butternut squash, slow cooked tomatoes, broccolini, lime yoghurt, cashew and spice granola*	\$36
Miso maple glazed duck breast, taro velvet, green beans, cucumber kimchi, fresh coriander, umeboshi plum vinegar dressing	\$39.5
Grilled garlic and chilli whole king prawns, linguine, slow cooked heirloom tomatoes, pickled fennel, roquette, baby capers, prawn oil, chilli pecorino crumbs	\$39.5
Vegan chickpea bahji, masala potatoes, mint yoghurt, okra, red onion salsa, curry oil, date and mango chutney*^	\$33
Fish	\$Market Price

FROM THE GRILL

Pork sirloin 300g*	\$37
Grass fed Angus porterhouse 300g*	\$44
Grass fed Angus scotch 300g*	\$45
Grass fed Angus eye fillet 250g*	\$46
All served with roasted sweet corn purée, duck fat crushed potatoes, Autumn greens*	
Your choice of creamy seeded mustard*, Bobbie Burns shiraz jus*, mushroom white wine sauce*, black garlic butter*	

SIDE

Roasted seasonal root vegetables, seeded mustard dressing, spiced dukkha*	\$11
Autumn greens, lavender vinaigrette dressing*	\$10
Balsamic pickled beetroot, roquette, walnut crumble, Milawa Cooper blue cheese salad*	\$10
Straight cut chips, sea salt, confit aioli	\$9.5

DESSERT

Passionfruit mousse, aquafaba meringue, coconut biscuit, lemon balm, mint syrup, rose petal*^	\$18
Mandarin jelly, blueberry compote, shaved dark chocolate, ginger crumb, whipped vanilla cream, orange curd*	\$18
Coconut sticky rice arancini, coconut caramel, mango jam, black sesame yoghurt sorbet, coconut jelly	\$18
Dark chocolate tahini cheesecake, pistachio sesame crumble, ginger lemon honey syrup, chocolate snow, pistachio ice cream	\$19
Chefs' selection of three local cheeses, quince paste, smoked almonds, seasonal fruit chutney, muscatels, fruit and nut crackers	\$25

SWEET TREAT

Tiramisu	\$8
Mini pecan maple tarts	\$8
Vanilla custard, strawberry and rhubarb compote*	\$8

*Denotes Gluten Free

^Denotes Vegan

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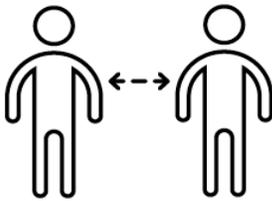
WANGARATTA

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. All staff and guests must be double vaccinated.



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 are required to comply with physical distancing measures while on the property, all of which are in accordance with government mandate 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, guests of Atrium Restaurant dining areas will be asked to provide contact details for more effective contact tracing if required by health authorities.