

GATEWAY

WANGARATTA

STARTER

Mozzarella, herb and confit garlic focaccia	\$8.90
Grilled flatbread, local olive oil, spice and local walnut dukkha [^]	\$8.90
Sea salt tempura prawns, sweet soy mayonnaise, pickled ginger, toasted sesame	\$9.90

ENTRÉE

Soup of the day	\$10.90
Gin and lemon cured king salmon, lemon gel, horseradish crème fraîche, baby beetroot, salmon roe, baby herbs, sea grapes*	\$17.90
Char siu pork neck, grilled naan bread, peanut satay sauce, pineapple and cucumber salsa, fresh coriander	\$16.90
Spinach and ricotta gnudi, crispy sage, parmesan snow, slow cooked heritage tomatoes, brown butter sauce, cracked black pepper*	\$16.50
Karaage crispy squid, pickled daikon and carrot namasu, Asian herb slaw, toasted sesame soy dressing	\$17.50
Fresh oysters natural, lemon vinaigrette dressing*	\$3.40each
Oysters, smoked bacon Kilpatrick*	\$3.90each

MAIN

Sage grilled chicken breast, whipped ricotta, kipfler potatoes, pepperonata, broccolini, crispy prosciutto*	\$33.50
Char grilled lamb cutlets, rhubarb yoghurt, burnt eggplant and chickpea tahini salad, green beans, beetroot jus*	\$42.50
Vegan fettuccini pasta, spring green peas, garlic pangrattato, baby spinach, mushrooms, creamy almond cauliflower Alfredo sauce* [^]	\$31.90
Braised beef cheek, miso soubise, crushed green pea potatoes, pickled spring vegetables, herb gremolata, jus*	\$33.90
Fish of the day	\$Market Price

FROM THE GRILL

Grass fed Angus T-bone 420g*	\$44.00
Grass fed Angus porterhouse 300g*	\$41.90
Grass fed Angus scotch 300g*	\$42.50
Grass fed Angus eye fillet 250g*	\$42.90
All served with carrot purée, caramelized leek crushed potato, spring greens*	
Your choice of garlic and sea salt butter*, Bobbie Burns shiraz jus*, creamy mushroom*, three peppercorn jus*	

SIDE

Balsamic beetroot, green apple, radish and wild rocket salad*	\$9.50
Warm green beans, spring herb and nut pesto, fetta*	\$9.50
Roasted potatoes, crispy bacon, seeded mustard yoghurt, pickled red onion, fresh herbs*	\$8.90
Straight cut chips, paprika sea salt, aioli	\$8.90

DESSERT

Atrium Snickers bar, chocolate soil, candied peanut, sticky caramel, peanut snow, dark chocolate crisps*	\$17.90
Pink lamington cream cake, raspberry jam, toasted coconut, whipped mascarpone, white chocolate cream cheese sauce	\$17.90
Rhubarb three ways (parfait, poached, granita) spiced walnut crumble, crème fraîche, rose petals, compressed balsamic strawberry*	\$17.90
Coconut pandan jelly cake, coconut water gel, shredded fresh coconut, palm sugar caramel, toasted sesame snow, mango sorbet* [^]	\$17.90
Warm blueberry pudding, berry compote, local honey and oat crumbs, vanilla bean ice cream, lemon curd sauce	\$17.50
Chefs' selection of three Milawa cheese, quince paste, smoked almonds, apple chutney, fruit and nut crackers	\$23.90

SWEET TREAT

Chocolate salted caramel tartlet, coffee panna cotta* or green tea custard and yuzu curd*	\$6.90ea
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*Denotes Gluten Free

[^]Denotes Vegan