

GATEWAY

WANGARATTA

Bar Snacks

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|---|-------------------|
| Straight cut chips with verde aioli | \$8.9 |
| Mozzarella, herb and confit garlic focaccia | \$7.9 |
| Fresh oysters natural – gin, Japanese sesame dressing* | each \$3.0 |
| Oysters bacon Kilpatrick* | each \$3.5 |
| Potato wedges, sweet chili sauce and sour cream | \$9.9 |
| Roasted fennel seed and sea salt squid, lemon aioli* | \$9.5 |
| Pumpkin arancini, chickpea hummus*^ | \$9.5 |
| Crisp shell beef taco, corn salsa, smashed avocado(3) | \$14.5 |
| Blow torched edamame, nori salt*^ | \$7.9 |
| Mezze Plate – chefs choice of dip(2), Atrium marinated olives, smoked almonds, pita points^ | \$22.9 |
| Share plate – kuro prawns, steamed dumplings, potato wedges, squid, stracciatella balsamic tartlets | \$36 |
| Cheese Plate – selection of local cheeses; semi hard mountaineer, soft bon accord, Tolpuddle goat's curd alpine sunset with quince paste, smoked almonds, preserved figs, crackers | \$20.5 |
| Sweet Treats: Cinnamon Churro^, Berry Tart, Atrium Popsicle | each \$5.0 |

*Denotes gluten free

^Denotes Vegan