

GATEWAY

WANGARATTA

STARTER

Mozzarella, herb and confit garlic focaccia	\$7.90
Stracciatella, pickled green almond, fresh herbs, local extra virgin olive oil, saltbush salt, grilled ciabatta	\$8.90
Toasted cumin and chili salt squid, citrus aioli*	\$9.50

ENTRÉE

Slow cooked beef laksa soup, shiitake mushrooms, fresh herbs	\$10.50
Roasted char siu quail, silky onion cream, spring onion, toasted sesame, pressed cucumber, garlic oil	\$17.90
Crispy pork belly, crushed peanut, chilli caramel, pickled green mango, apple and coriander salad, burnt chilli oil	\$17.50
Lightly smoked trout fillet, miso cream, tobiko, radish, baby shiso, pickled Asian mushroom, fresh wasabi, green tea snow*	\$17.90
Grilled local zucchini flowers, lemon and herb whipped ricotta, smoked almond, heritage tomato, pickled zucchini, balsamic glaze	\$16.90
Spice cured venison, grilled seasonal plum, juniper blueberry gel, Tolpuddle smoked goat's curd, wild rice and roquette salad*	\$16.50
Fresh oysters natural Japanese sesame and soy dressing*	\$3.00 each
Oysters smoked bacon Kilpatrick*	\$3.50 each

MAIN

Mexican spiced chicken breast, potato sour cream purée, broccolini, pickled red onion, slow roasted heirloom capsicum, salsa roja sauce*	\$33.50
Textures of corn: polenta corn cake, charred corn salsa, avocado mousse, salted popcorn, crispy kale, sweet corn purée, grilled heart of palm, crispy black beans, lime dressing* ^A	\$31.50
Char grilled pork sirloin, rhubarb compote, roasted purple yam, caramelized nectarine, roquette and radicchio salad, balsamic glaze*	\$33.90
Roasted pumpkin and grana padano ravioli, sage brown butter, baby spinach, caramelized onion, chili pepitas	\$31.50
Swordfish fillet, roasted potato, pickled fennel and roquette salad, marinated green olive salsa*	\$35.90

FROM THE GRILL

Local Murray Pure porterhouse 300g*	\$39.90
Local Murray Pure scotch 300g*	\$40.50
Local Murray Pure eye fillet 250g*	\$41.50
Four-point rack of lamb*	\$41.50
All served with roasted carrot purée, garlic confit oil crushed potato, summer greens	
Your choice of sautéed mushroom and thyme burnt butter*, caramelized pickled baby onion and sherry jus*, Bobbie Burns shiraz jus*, Milawa seeded mustard cream*	

SIDE

Pressed watermelon, local fig, fresh herb, fetta, roquette, radicchio salad, blood orange and beetroot dressing*	\$8.90
Summer greens, honey soy, toasted sesame seeds*	\$9.50
Roasted organic heirloom carrot, mint yoghurt, toasted king valley walnut*	\$9.50
Straight cut chips, rosemary salt, verde aioli	\$8.90

DESSERT

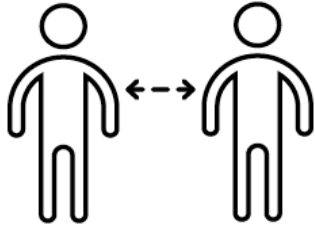
Tapioca coconut pudding, pineapple jam, hemp seeded dukkha, mint, grilled pineapple and dragon fruit salad* ^A	\$17.90
Cocoa cherry ripe semi freddo, dark cherry compote, raspberry gel, coconut sand, fresh berries*	\$17.90
White chocolate pav nest, lemon curd, whipped mascarpone, chocolate bite, soil, mixed baby herbs, preserved Peach*	\$17.50
Aloe vera raindrop, mango and lychee salad, raspberry granita, passionfruit and mint mocktail, baby mint* ^A	\$18.50
Selection of local cheese, quince paste, smoked almond, preserved figs, crackers	\$20.50
• The Peaks Artisan semi hard mountaineer, soft bon accord & Tolpuddle goat's curd alpine sunset	

SWEET TREAT

Baklava, Atrium Popsicle*, Cinnamon Sugar Churro ^A or Mixed Berry Tartlet	\$5.00
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*Denotes gluten free ^ADenotes Vegan

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 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