

GATEWAY

WANGARATTA

STARTER

Mozzarella, herb and confit garlic focaccia	\$8.90
Grilled olive and caramelised onion sourdough, butterbean mash, muhammara, local olive oil ^	\$8.90
Toasted coriander seed and lemon zest salted squid with citrus aioli*	\$9.50

ENTRÉE

Soup of the day	\$10.90
Braised pork cheek, coconut tom yum sauce, Asian herb salad, toasted coconut*	\$16.50
Sweet and sticky slow cooked beef short rib, smoked heirloom beans, chimichurri	\$17.50
Teriyaki butterflied quail, edamame, pickled daikon, warm Japanese mushroom salad, toasted sesame*	\$17.50
Mexican flavoured king prawns, grilled corn salsa, fresh coriander, paprika lime dressing*	\$18.50
Fresh oysters natural, Japanese sesame and soy dressing*	\$3.40 each
Oysters, smoked bacon Kilpatrick*	\$3.90 each

MAIN

Portuguese spiced grilled chicken breast, arroz de tomate, crumbed feta, slow cooked tomatoes, winter greens, salsa roja*	\$33.50
Vegan daikon radish cake, soy shiitake, pickled ginger, coriander, jack fruit, spring onion cream, chili soy caramel ^	\$31.90
Maple glazed confit duck leg, white bean puree, balsamic beetroot, greens, coffee bean infused jus*	\$34.90
Slow cooked goat ragu, potato ricotta gnocchi, garlic pangrattato, parmesan, roquette	\$34.50
Fish of the day	\$Market Price

FROM THE GRILL

Local Murray Pure porterhouse 300g*	\$41.90
Local Murray Pure scotch 300g*	\$42.50
Local Murray Pure eye fillet 250g*	\$42.90
Local lamb backstrap 300g*	\$42.50
All served with roasted cauliflower purée, confit garlic crushed sweet potatoes, seasonal greens	
Your choice of green peppercorn sauce, creamy mushroom sauce, Bobbie Burns shiraz jus or Dijon mustard cream*	

SIDE

Herb baked ricotta, slow cooked tomato, fresh basil, local olive oil*	\$9.50
White corn polenta fingers, parmesan mayonnaise, roquette, balsamic glaze	\$8.90
Seasonal greens, blood orange dressing*	\$9.50
Cacio e pepe crispy chips	\$8.90

DESSERT

Strawberry and rose mess; mascarpone cream, rose water meringue, pomegranate roasted strawberry compote, raspberry sorbet, rose petals*	\$17.90
Baked chocolate ganache, hazelnut spiced dukkah, crème fraîche, orange oil, sea salt*	\$17.90
Apple crumble cream cake, salted caramel, whipped cheesecake cream, pecan dukkah	\$17.90
Middle Eastern dessert plate: pistachio baklava, halva ice cream, date chutney, orange and cardamon crème caramel	\$18.50
Selection of local cheese, quince paste, smoked almonds, beetroot dip, fruit and nut crackers	\$21.90
<ul style="list-style-type: none"> • The Peaks Artisan semi hard mountaineer • Tolpuddle goat's curd alpine sunset • The Peaks Artisan Monolith 	

SWEET TREAT

Warm milk pudding and caramel*, mini lemon cheesecake tartlet or liquorice ice cream*	\$6.00
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*Denotes Gluten Free

^Denotes Vegan