

# GATEWAY

WANGARATTA

## STARTER

Mozzarella, herb and confit garlic focaccia	\$9.5
Salt and pepper squid, dill aioli, fresh herbs	\$10.5
Tempura prawns, chilli jam mayonnaise, fresh coriander	\$10.5

## ENTRÉE

Soup	\$11.5
Slow cooked pork, crispy prawn, mixed Asian herbs, chilli oil, coconut tomyum sauce, crispy shallots	\$17
Confit duck pastillas, apricot chutney, wild roquette, candied King Valley walnuts, cinnamon dust, herb oil	\$18
Lemon zest and black cracked pepper gnocchi, burnt butter, black olive and pine nut dukkha, Tolpuddle goat curd	\$17
Sous vide crocodile tail fillet, tomato and black olive tapenade, beetroot relish, pickled red onion, lemon myrtle macadamia praline*	\$18
Oysters Natural, citrus vinaigrette*	\$4 ea
Oysters Kilpatrick*	\$4.5 ea
Half shell scallop, garlic butter*	\$5.5 ea

## MAIN

Semi dried tomato pesto chicken breast, creamy polenta, winter greens, pine nut dust, crispy basil, truffle balsamic glaze*	\$36
Prawn ravioli, creamy seafood chowder, herb oil, wild roquette, Milawa cooper blue cheese pangratatto	\$39
Twelve hour braised lamb shoulder, ricotta butter bean mash, heirloom carrots, broccolini, muhammara, zhoug*	\$38
Vegan yam cake, shiitake XO sauce, jackfruit chutney, baby corn, water chestnuts, fresh herbs, sticky soy^	\$33
Fish	<b>\$Market Price</b>

## FROM THE GRILL

Pork sirloin 300g*	\$38
Grass fed Angus porterhouse 300g*	\$45
Grass fed Angus scotch 300g*	\$46
Grass fed Angus eye fillet 250g*	\$47
All served with caramelized onion crushed potatoes, balsamic beetroot puree, winter greens	
Your choice of red wine jus, three pepper chutney, creamy mushroom sauce or Milawa seeded mustard butter	

## SIDE

Winter greens, romesco, toasted almond, balsamic syrup*	\$10
Roasted wedge pumpkin, chimichurri, local honey pepita*	\$10
Sea salt crispy chips, aioli	\$9.5
Sweet potato wedges, chive sour cream	\$9.5

## DESSERT

Warm caramel custard pots, seasonal poached pear, macadamia brittle, ginger snap fingers, rose petals	\$18
Dark chocolate avocado tart, walnut raisin crust, goji berries, avocado ice cream, crunchy King Valley walnuts	\$19
Chai spiced apple cream bun, salted caramel, dried apple, sable crumb, vanilla cremeaux	\$18
Warm orange, cardamom and almond cake, citrus syrup, almond crumb, vanilla bean ice cream, orange crisps*	\$18
Chefs' selection of three local cheeses, quince paste, smoked almonds, fruit chutney, muscatels, lavosh	\$25

## SWEET TREAT

Vegan choc orange tart^	\$8
Mini kiwi and lime cheesecake*	\$8
Blood orange and mascarpone panna cotta*	\$8

\*Denotes Gluten Free

^Denotes Vegan