

# BISTRO MENU

## LIGHT MEALS

GARLIC & HERB BREAD (V) \$6

DIPS & BITS \$16  
Grilled Turkish bread & herb rubbed pizza Bianca, three specialty dips

ROMA TOMATO BRUSCHETTA \$12  
Roma tomatoes, feta, Spanish onion, basil, balsamic vinegar reduction, on grilled bread (V)

THE GATE TASTING PLATE \$29  
A selection of the chef's daily creations

FRESHLY SHUCKED NATURAL OYSTERS  
With fresh lemon and shallot vinaigrette (GF)  
½ doz \$14 | doz \$27

KILPATRICK OYSTERS  
With speck bacon and bbq sauce (GF)  
½ doz \$16 | doz \$30

WILD ROCKET SALAD \$19  
With roasted macadamia nuts, sun-dried tomatoes, straw mushrooms, and double brie with a white balsamic dressing (V) (GF)

CHILLI MUSSELS \$24  
Italian tomato sauce, fresh chilli and basil with fresh crusty bread (GF without bread)

CAESAR SALAD \$19  
Crisp Cos lettuce, bacon, shaved boiled egg, grated parmesan and a homemade Caesar dressing  
ADD GRILLED CHICKEN \$24  
ADD ATLANTIC SMOKED SALMON \$25

CRISPY LEMONGRASS SQUID \$19  
With pickled cucumber, coriander and aioli dipping sauce (GF)

ADD CHIPS AND SALAD \$22

V – Vegetarian | GF – Gluten Free

## MAINS

FISH & CHIPS \$21.5  
Beer battered fish, wrapped in paper with chips, salad and house tartare

CHICKEN PARMA SUCCESS \$26  
Crumbed chicken breast, napoli sauce, prosciutto, feta, cheddar cheese, chips, side salad

TODAY'S CURRY \$25  
Chef's daily special. With Jasmine rice and Roti bread

CREAMY FETTUCCINE \$21  
Capers, Spanish onion, zucchini ribbons, sun-dried cherry tomatoes, brandy cream sauce  
ADD CHICKEN \$24  
ADD SMOKED SALMON \$25

SEARED PRAWN AND PORK STIR-FRY \$28  
Slices of pork belly, banana prawns, seared Asian greens, udon noodles, sweet soy and mirin sauce

PIE OF THE DAY \$26  
Chef's daily special. With chips and salad

FISH OF THE DAY MP

## MAINS cont.

PUMPKIN AND FETA RAVIOLI Spinach, tomato, pine nuts, basil pesto cream sauce (V)	\$24
GRILLED NEW ZEALAND SALMON STEAK Served Medium Rare, braised leek, olive tapenade, Roma tomato and white wine cream sauce (GF)	\$32
AMELIA PARK LAMB SHANKS Slow cooked in a winter vegetable ragout, creamy mash, rocket and snow pea tendril salad (GF)	\$29
CHICKEN CACCIATORE Kiev breast slow cooked in Italian tomato, olive and basil sauce, creamy mash, side Greek salad (GF)	\$28
SLOW ROASTED PORK BELLY Stuffed with braised leek, nuts and dried fruit, mushroom and confit garlic risotto, red wine jus, kumara crisps	\$29
CHAR-GRILLED 300G ANGUS RUMP STEAK On creamy mash, roasted tomato, broccolini, shiraz jus (GF)	\$32
SURF & TURF Scotch fillet steak with Exmouth banana prawns and creamy garlic sauce. With salad and chips (GF without garlic sauce)	\$36

## SIDES

### FOR ONE

Chips	\$4
Mesculin salad with French dressing	\$4
Creamy Mash	\$4
Crusty Italian Bread (3)	\$5
Steamed Jasmine Rice	\$3
Greek salad with balsamic reduction	\$6
Extra sauce: Creamy Mushroom, Garlic, Red Wine Jus, Aioli, Tomato, Sour Cream, Sweet Chilli or Tartare	\$2

### TO SHARE

Chips, tomato sauce & aioli	\$7
Wedges, sour cream & sweet chilli	\$8
Creamy mash	\$8
Stir-fry Asian greens with sweet soy and mirin sauce	\$8
Mesculin salad with French dressing	\$8
Mushroom and confit garlic risotto	\$7

\*Gluten free bread available upon request

## KIDS\* MENU

\$12

Crumbed chicken fillets, chips, tomato sauce
Mini whiting pieces, chips, tomato sauce
Mini steak, chips, salad, tomato sauce
Pasta with Napolitano sauce & cheese (V)
Pasta with Napolitano sauce & meatballs

\*Available for kids under 12

Includes small soft drink & Paddle pop ice cream