



GATEWAY TAVERN

Bistro Menu



Starters

- Garlic Bread.....\$4.50
Cobb Loaf.....\$6.50
Served warm with bush dukkah, local olive oil and Murray River Pink Salt
- Soup Of The Day.....\$5.50
Spicy Battered Wedges.....\$8.50
Topped with sour cream, bacon, onion and a side of sweet chilli
- Sweet and Sour Spring Rolls.....\$9.50
With hoisin dipping sauce
- Salt and Pepper Squid.....\$12.00
Pineapple cut marinated squid coated in Murray River pink salt and cracked pepper, crispy fried and served with salad greens and sweet chilli sauce
- Garlic Prawns (GF).....\$14.50
King prawn tails sautéed in garlic and bound in a sauce of white wine and cream, served with a rice timbale
- Crumbed Chicken Tenders.....\$9.50
With mango and native mint chutney
- Oysters Natural (GF).....\$12.50/\$22.50
Oysters Kilpatrick (GF).....\$14.50/\$24.50
Fresh Tasmanian oysters grilled with diced bacon and Worcestershire sauce
- Crumbed Camembert.....\$9.50
Served with wild rosella and cranberry chutney

Pasta

- Choose your favourite pasta cooked fresh and top it with our chef's own home made sauces
- Pastas.....Entrée \$12.00 Main \$18.00

Spaghetti, Tortellini and Penne

Pasta Sauces

- Pollo Fungi (GF)
A rich sauce of chicken, mushrooms, tomato puree, sun dried tomato & cream
- Bolognaise (GF)
Freshly ground mince & Italian tomato sauce
- Marinara (GF)
The ocean's finest king prawn tails, calamari & scallops bound in a tomato garlic sauce
- Carbonara (GF)
Everyone's favourite: bacon, onion & cream sauce finished with egg & fresh parmesan
- Lasagne
Prepared fresh by our chefs

Risottos

- Risotto Pollo (GF).....\$22.00
Chicken, mushrooms, semi dried tomato and baby spinach bound together in a traditional creamy risotto, finished with parmesan
- Risotto Marinara (GF).....\$22.00
A seafood speciality of plump king prawn tails, scallops & calamari, finished with diced tomato & parmesan



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From The Gateway Grill

- Prime Yearling Scotch Fillet Steak
300 grams (GF).....\$25.50
- T-Bone 350grams (GF).....\$23.50
- Porterhouse Steak (grain fed) 300grams (GF).\$23.00
- Lamb Rump (GF).....\$26.00
Oven roasted lamb rump coated in lemon myrtle chilli coconut served on a bed of sweet potato mash
- Bushman's Banquet (GF).....\$23.00
Steak, lamb loin chop, sausage, rissole, bacon, tomato and egg
- Pork Sirloin Steak (GF).....\$23.00
With hot apple chutney
- Lambs Fry and Bacon (GF)..... \$15.00
A generous serving of lambs fry topped with gravy and middle bacon served with mashed potato
- Porterhouse Kilpatrick (GF).....\$26.50
Grain fed Porterhouse steak topped with pan fried marinated bacon and gratinated swiss cheese
- Gateway Reef & Beef (GF).....\$32.00
Grilled Yearling Scotch fillet topped with a serve of creamy garlic prawns

Chose from mushroom, Dianne, pepper sauce or gravy to accompany any steak or schnitzel choice

Seafood Selections

- Ocean Catch.....\$18.50
A combination of battered fish, crumbed prawns, calamari & scallops, served abreast a mountain of chips
- Seaside Grill (GF).....\$22.50
Barramundi fillet oven baked and topped with king prawn tails and hollandaise sauce
- Fish Of The Day.....P.O.A

Seafood Selections (continued)

- Salt and Pepper Squid.....\$22.00
Pineapple cut marinated squid coated in Murray River pink salt and cracked pepper, crispy fried and served with salad greens and sweet chilli sauce
- Avocado Prawn Salad (GF).....\$20.50
A selection of gourmet lettuces, tomato, orange, Spanish onion, fresh king prawn tails and avocado
- Garlic Prawns (GF).....\$24.50
King prawns sautéed in garlic and bound in a sauce of white wine and cream, served with a rice timbale

Schnitzels

- Chicken Breast Schnitzel.....\$16.00
- Chicken Parmagiana.....\$17.00
Breast schnitzel topped with tomato concasse and grilled cheese
- Veal Schnitzel.....\$16.00
- Veal Parmagiana.....\$17.00
Veal schnitzel topped with tomato concasse & grilled cheese



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Chicken Choices

Chicken Kiev.....\$19.50
Garlic butter encased in a breast fillet, crumbed and deep fried

Chicken and Mushroom Crepe.....\$19.50
Tender breast fillet bound in a creamy sauce with tomato and mushrooms

Chicken Calder (GF).....\$19.50
Grilled breast fillet bound in a sauce of wine, cream mushrooms, capsicum, king prawn tails, plump scallops & finished with a hint of parmesan cheese

Chicken Fromage (GF).....\$19.50
Supreme of chicken filled with Camembert cheese, semi dried tomatoes, baby spinach, wrapped in prosciutto, oven roasted and topped with hollandaise sauce

Chicken Avocado Mornay (GF).....\$19.50
Tender breast fillet grilled to perfection smothered with a cheesy garlic mornay sauce and diced avocado pieces

Swiss Chicken (GF).....\$19.50
Grilled breast topped with bacon, tomato concasse and gratinated Swiss cheese

Entree / Main

Sweet and Sour Chicken Stir Fry (GF).\$12.00/\$18.00

Senior Menu

(Smaller serves)

Lasagne.....\$10.50
Grilled Chicken Breast Fillet (GF).....\$10.50
Crumbed Calamari (6 rings).....\$10.50
Corned Silverside with cheese sauce (GF).....\$12.00
Seafood Combo.....\$10.50
Battered Fish, prawns and calamari
Porterhouse Steak grain fed 250gm (GF).....\$18.00
Tempura Battered fish and chips. 1 piece.....\$8.50
Tempura Battered fish and chips. 2 piece.....\$10.50
Crumbed Prawn Cutlets 6 prawns.....\$10.50

Vegetarian

Vegetarian Crepe.....\$13.50
House made crepe filled with seasonal vegetables bound in a creamy sauce

Mushroom & Spinach Omelette (GF).....\$16.50
Fresh mushrooms, tomato, baby spinach and onion

Vegetarian Parmagiana.....\$16.50
Vegetable patties grilled and topped with concasse and grilled parmesan cheese

Plate Of Vegetables.....\$7.50

Salad Bar.....\$7.50

Potato Wedges Availableextra \$1.00

Children's Menu

(12 years and under)

Chicken Parmagiana.....\$6.00

Baby Bushman (GF).....\$6.00

Rissole, sausage and Bacon

Chicken Nuggets.....\$6.00

Penne Bolognese.....\$6.00

Chicken Schnitzel.....\$6.00

Crumbed Calamari.....\$6.00

Battered Fish.....\$6.00

Cheeseburger with chips.....\$6.00

Bowl Of Chips.....\$2.50

All meals available with a choice of Oven Baked Potato, Chips or Mashed Potato.

Gluten Free meals available (GF)

Bistro Trading Hours

Lunch: 12pm to 2pm

Dinner: 6pm to 9pm