

GOLDEN GATE HOTEL

www.goldengatehotel.com.au

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HAVING A FUNCTION?

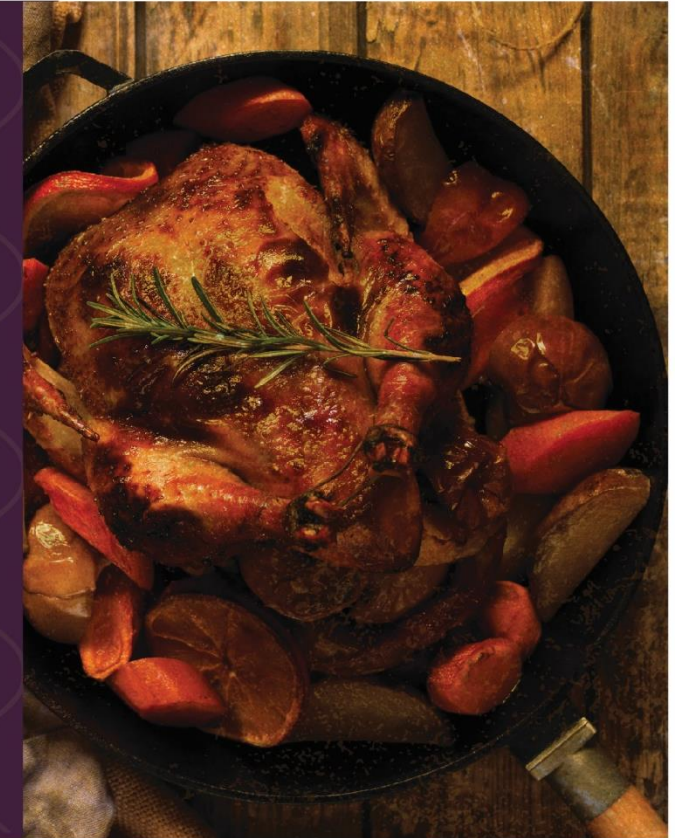
Offering a choice of semi-private and private function spaces, the Golden Gate Hotel is the ultimate function venue in South Melbourne for your next event or party.

Whether you're celebrating a birthday, hosting a cocktail party or organising a corporate event, our friendly and professional function team can help you create the perfect occasion to suit your theme, budget and food and beverage requirements.

To arrange your next function or party with us, please ask our staff or email info@goldengatehotel.com.au

\$20 SUNDAY ROAST & WINE

ROAST SERVED WITH ALL THE TRIMMINGS
AND COMPLIMENTARY GLASS OF WINE
OR POT OF HAWTHORN



TRIVIA NIGHT

EVERY WEDNESDAY 7:30PM

New teams receive a
complimentary jug of beer

\$10 STEAKS ALL NIGHT



GOLDEN GATE HOTEL

SHARE PLATES

FISH PIE CROQUETTES with egg yolk puree		14
TANDOORI FRIED CHICKEN BITES with coriander yoghurt	(S)	12
TRIO OF DIPS with toasted flatbread	(V)	12
SALT AND PEPPER CALAMARI with mayo	(CGF)	12
CHEESE BURGER DIM SIMS topped with big mac sauce & pickle		14
WONTON NACHOS crispy fried wonton wrappers topped with chilli pork, melted cheese, spring onions and smoked labne		14
MINI OKONOMIYAKI fried Japanese style vegetable pancakes with sweet and sour sauce	(CGF, VG)	10

SIDES AND SALADS

ROCKET AND PARMESAN SALAD	(GF, V)	8
SAUTEED BROCCOLI WITH TOASTED ALMONDS	(GF, V)	9
CHUNKY CHIPS with mayo	(V)	9
CHEESY GARLIC BREAD	(V)	10
SWEET POTATO CHIPS with whipped feta	(V)	10
ONION RINGS with a cream cheese and onion dip	(V)	9

LARGE PLATES

SALT AND PEPPER CALAMARI with chips, salad and mayo	(CGF)	20
CHICKEN PARMA Virginia ham, Napoli sauce, cheddar cheese, chips and garden salad		24
PETITE PARMA a smaller sized parma for those who want a lighter meal		19
EGGPLANT PARMAGIANA with chips and salad	(V)	18
PAN FRIED GNOCCHI house made pan fried gnocchi, in a spinach sauce with sautéed leeks and mushrooms, topped with fetta	(V, CBVG)	22
BUTTER CHICKEN KIEV kiev with a curry butter centre served with coriander yoghurt, cauliflower rice, raisins and pepita seeds topped with spring onions		23
BANGERS N MASH Italian pork sausages served with mash potato peas and pepper gravy		23
BEER BATTERED FISH AND POTATO CAKES Fish of the day battered with Furphy Refreshing Ale served with potato cakes, salad and tartare sauce		23
PAN FRIED SALMON FILLET with almond puree, tomato salsa an elderflower vinaigrette and olive crumb	(GF)	26
36 HOUR BRAISED STEAK creamy mash potato and peas in a mushroom gravy	(GF)	25
GRASS FED PORTERHOUSE (250GM) confit tomato, sautéed mushrooms and leek and red wine jus	(GF)	29
THAI GLASS NOODLE SALAD rice noodles with shredded carrot, cabbage, cucumber, crispy shallots and a zingy dressing	(GF, VG)	18
add chicken		5
add calamari		5

BURGERS & SANDWICHES

CHICKEN WAFFLE waffle topped with slaw, fried chicken, jalapeño mayo and cheese		18
BEEF BURGER beef pattie, lettuce, tomato, bacon, smoky BBQ aioli and cheese, served with chips		22
BEEF BRISKET SANDWICH slow cooked coffee rubbed beef brisket, cheese Sauerkraut, pickle and red eye sauce, served with chips		20
CRUMBED MUSHROOM BURGER blue cheese, lettuce, tomato, miso ketchup served with chips	(V)	20

PIZZA

Gluten free pizza bases available - \$4 extra

MARGARITA tomato, mozzarella cheese, oregano on a Napoli base	(V)	14
CHICKEN, CHILLI AND BROCCOLI on a Napoli base with mozzarella cheese		18
LAMB PIZZA braised lamb, red onion, and smoked labne on a green harissa base topped with mozzarella cheese		20
HAWAIIAN ham and pineapple on a Napoli base topped with mozzarella cheese		15
BRUSCHETTA PIZZA avocado puree base topped with tomato salsa, mozzarella cheese and fetta	(V)	16

SWEET PLATES

CRÈME BRÛLÉE		10
CHOCOLATE AND GUINNESS CAKE served with vanilla ice cream		10
TRIO OF CHEESE served with crackers and quince paste		25
BLACK FOREST PIZZA Nutella base with black cherries and cream		14

V – vegetarian GF – gluten free CGF – can be gluten free VG – vegan S – spicy