

GOLDEN GATE HOTEL

www.goldengatehotel.com.au

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HAVING A FUNCTION?

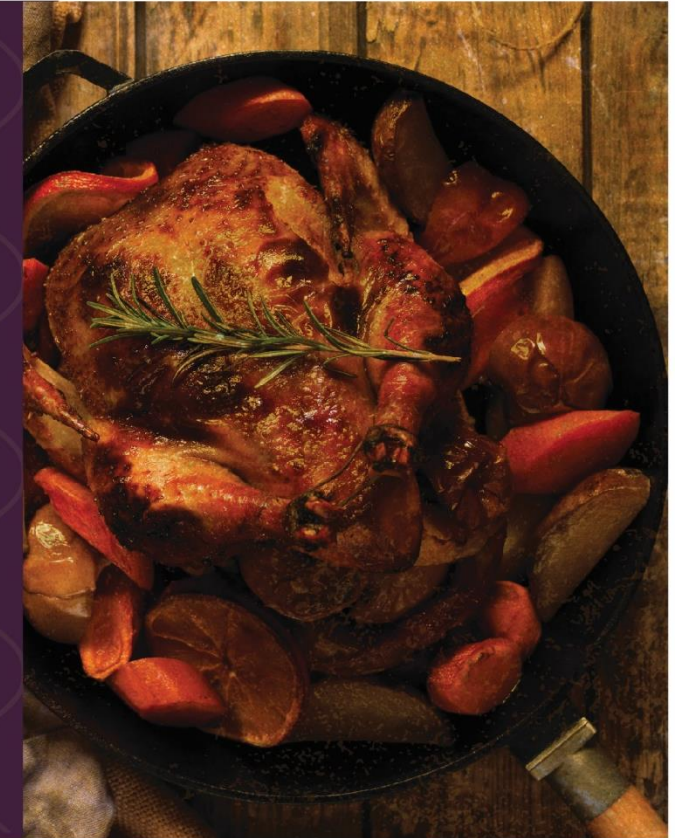
Offering a choice of semi-private and private function spaces, the Golden Gate Hotel is the ultimate function venue in South Melbourne for your next event or party.

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

MUSHROOM AND GRUYERE CROQUETTES	(V)	12
TANDOORI FRIED CHICKEN BITES	(S)	12
with coriander yoghurt		
TRIO OF DIPS	(V)	12
with toasted flatbread		
SALT AND PEPPER CALAMARI	(CGF)	12
with mayo		
MAC AND CHEESE SLIDERS (2)	(V)	12
fried mac and cheese with truffled slaw and maple sriracha bacon		
VEGEMITE AND CHEESE SAUSAGE ROLLS	(V)	12
FRIED PARMA BALLS		14
POLENTA CRUMBED FRIED GREEN TOMATOES	(VG)	10
With habanero and ginger dipping sauce		

SIDES AND SALADS

ROCKET, AND PARMESAN SALAD	(GF, V)	8
SEASONAL ROASTED VEGETABLES	(GF, V)	9
CHUNKY CHIPS	(V)	9
with aioli		
CHEESY GARLIC BREAD	(V)	10
SWEET POTATO CHIPS	(V)	10
with whipped feta		
ONION RINGS	(V)	9
with a cream cheese and onion dip		

LARGE PLATES

SALT AND PEPPER CALAMARI	(CGF)	20
with chips, salad and mayo		
CHICKEN PARMA		24
Virginia ham, Napoli sauce, cheddar cheese, chips and garden salad		
PETITE PARMA		19
a smaller sized parma for those who want a lighter meal		
EGGPLANT PARMAGIANA	(V)	18
with chips and salad		
CAULIFLOWER GNOCCHI	(V, CBV)	22
pan fried gnocchi, cauliflower puree and roasted vegetables, topped with parmesan cheese		
ROASTED HALF CHICKEN		26
with walnut pesto, sautéed kale and rosemary jus		
SLOW ROASTED HAM HOCK		25
Brined in beer, served with cider braised cabbage, bacon and creamy mash		
FISH AND CHIPS		23
Blue Grenadier battered with Furphy Refreshing Ale served with potato cakes, salad and tartare sauce		
CONFIT SALMON FILLET	(GF)	28
pea puree and clam broth		
36 HOUR BRAISED STEAK	(GF)	25
creamy mash potato and peas in a mushroom sauce		
GRASS FED PORTERHOUSE (250GM)	(GF)	29
roasted seasonal vegetables, and red wine jus		
QUINOA AND LENTIL SALAD	(GF, VG)	18
Quinoa and lentils with a pomegranate molasses, grilled zucchini, pickled squash and a pistachio and pomegranate crumb		
add chicken		5
add calamari		5

BURGERS & SANDWICHES

SPICY CAJUN CHICKEN BURGER		22
with slaw, chilli aioli, Swiss cheese and jalapenos		
BEEF BURGER		22
beef pattie, lettuce, tomato, bacon, smoky BBQ aioli and cheese, served with chips		
REUBEN SANDWICH		18
corned beef, sauerkraut, Dijon mustard, Swiss cheese, aioli, gherkin served on a rye sourdough bread with chips		
CRUMBED MUSHROOM BURGER	(V)	20
blue cheese, lettuce, tomato, miso ketchup served with chips		

PIZZA

Gluten free pizza bases available - \$4 extra

MARGARITA	(V)	14
tomato, mozzarella cheese, oregano on a Napoli base		
CHICKEN, CHILLI AND BROCCOLI		18
on a Napoli base with mozzarella cheese		
LAMB PIZZA		20
braised lamb, red onion, and smoked labne on a green harissa base topped with mozzarella cheese		
HAWAIIAN		15
ham and pineapple on a Napoli base topped with mozzarella cheese		
CAULIFLOWER AND BLUE CHEESE	(V)	16
roasted cauliflower and blue cheese on a cauliflower puree base topped with mozzarella cheese		

SWEET PLATES

CRÈME BRÛLÉE		10
CHOCOLATE AND GUINNESS CAKE		10
served with vanilla ice cream		
TRIO OF CHEESE		25
served with crackers and auince paste		

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