

GOLDEN GATE HOTEL

SMALL PLATES

CHEESEY BEER FONDUE jalapeno Monterey Jack cheese and beer with toasted rye bread	14
TEMPURA MUSHROOMS (V,CVG) shitake and button mushrooms with wasabi mayonnaise	12
SALT AND PEPPER CALAMARI (CGF) with aioli & lemon	12
HALLOUMI CHIPS (V,GF) spiced yoghurt dip, pomegranate & mint	14
OCTOPUS AND KIMCHI TACO (GF, DF) grilled octopus, kimchi, coriander mayo in a corn tortilla	16
HOUSE MADE TERRINE served with chutney and toasted brioche – Please ask server for weekly choice	14
DUCK BAO BUNS (2) (DF) succulent shredded duck, cucumber, spring onion & hoisin sauce	15

PIZZA

Gluten free pizza bases available +4
Vegan cheese available +3

GARLIC PIZZA (V) garlic butter base topped with mozzarella	14
MARGHERITA PIZZA (V) Napoli base, smoked mozzarella cheese & fresh basil	14
PUMPKIN AND MUSHROOM PIZZA (V) pumpkin puree base, roasted pumpkin, mushroom, feta, mozzarella	18
LAMB PIZZA green harissa base, braised lamb, red onion, smoked labneh, mozzarella cheese	20
SALAMI CALZONE Napoli sauce, salami, olives, mozzarella cheese & brushed with garlic butter	21
CAPRICCIOSA shaved ham, Napoli, mushrooms, olives, artichoke & mozzarella cheese	20

A 0.7% surcharge will be applied to all purchases made with American Express, Mastercard and Visa.

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LARGE PLATES

OCEAN TROUT (GF) house smoked ocean trout, leek and potato fondue, turmeric turnip and black pudding purée	28
BEEF SHORT RIBS (GF) slow braised beef short rib on cheesy polenta & topped with pickles	27
250G GREAT SOUTHERN PORTERHOUSE (GF, DF) your choice of side & red wine jus	32
KANGAROO (GF) grilled kangaroo with sweet potato dauphinoise, braised red cabbage and a peppercorn jus	27
RICE BURGER (GF) chicken pattie, slaw and katsu sauce in a sesame rice bun served with salad	22
SWEET POTATO GLASS NOODLES (GF, DF, VG) with a sesame Asian style sauce, cucumbers and pickled carrots	22
BETROOT AND FETA SALAD (V,GF) mixed leaves, pepitas, cherry tomatoes and a balsamic	18
+ chicken or calamari to any salad	5

PUB CLASSICS

CHICKEN PARMA chicken schnitzel, Napoli sauce, ham & mozzarella, served with chips & salad	24
PETITE PARMA smaller sized parma, served with chips & salad	19
EGGPLANT PARMA (V, CVG) eggplant, mozzarella, served with chips & salad	22
FISH AND CHIPS beer battered hake, with chips, smashed peas, lemon wedge & tartar sauce	24
PIE OF THE DAY (see your server) served with crushed potatoes & peas	23
CHEESE BURGER beef pattie, cheese, lettuce, tomato, mustard mayo, served with chips	20
CHICKEN BURGER buttermilk fried chicken burger with lettuce, tomato, cheese, BBQ sauce, served with chips	22

SIDES

CREAMY COLESLAW SALAD (V)	10
SAUTEED BROCCOLINI (V) with garlic butter	10
CHIPS (V) with aioli	10
SWEET POTATO CHIPS (V) with whipped feta	11
CRUSHED BUTTERY POTATOES (V)	11

SWEET PLATES

CHOCOLATE TART with vanilla ice cream	12
BANOFFEE WAFFLE (V) banana, caramel with vanilla ice cream	12

WEEKLY SPECIALS

MONDAY

\$15 Pub Classics from 5pm

TUESDAY

Tuesday Tipples
50% off all bottles of house wine all day

THURSDAY

\$15 Chicken Parma from 5pm

MONDAY - THURSDAY

\$14 Lunches selected dishes

\$40 PIZZA & PROSECCO

2 hours of selected bottomless pizza & Prosecco
Saturday | 12pm & 1pm

HAPPY HOUR

\$5 Drinks 4 - 6pm daily



PHOTOS, INGREDIENT DEFINITIONS, DIETARY FILTERING, AND LANGUAGE TRANSLATIONS

Head to
WWW.MRYUM.COM.AU/GOLDENGATE
or scan the QR code with your iPhone Camera or Google Lens on Android. No QR app required

V - vegetarian GF - gluten free CGF - can be gluten free VG - Vegan CVG - can be vegan