

# GOLDEN GATE HOTEL

## SMALL PLATES

### GRILLED BREAD & DIP (V) 14

Green hummus, smoked labneh, crispy chickpeas, evoo

### CHIPS & MAYO (V, CBV) 10

### S&P CALAMARI (CGF) 12

Crispy Salt and Pepper spiced, mayo, lemon

### BUTTERMILK FRIED CHICKEN 16

Crispy buttermilk chicken tenders, Frank's Hot Sauce, mayo

### HALLOUMI CHIPS (V, GF) 14

Spiced yoghurt dip, pomegranate, mint

### MUSSEL POT (CBG) 16

Local Mussels, tomato, paprika, parsley, chili, toasted sourdough

### LITTLE CORN DOGS (VG, GF) 14

Chickpea sausage, corn battered & fried, curry spiked mayo

### DUCK BAO BUNS (2) (DF) 15

Our shredded duck, cucumber, spring onion, hoisin sauce

## PIZZA

### GARLIC PIZZA (V) 14

Garlic oil, mozzarella cheese, herbs, sea salt

### MARGHERITA PIZZA (V) 14

Classic tomato, smoked mozzarella cheese, fresh basil

### THE BAY 24

Tomato, Aussie prawns, calamari, scallops, mussels, chili

### CAULIFLOWER & CHEESE (V, CBV) 20

Very cheesy Cauliflower, blue cheese, rocket, herb oil

### LAMB PIZZA 20

Green harissa base, braised lamb, red onion, smoked labneh, mozzarella cheese

### CAPRICCIOSA 20

Shaved ham, Napoli, mushrooms, olives, artichoke, mozzarella cheese

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

V - vegetarian GF - gluten free CGF - can be gluten free VG - Vegan CVG - can be vegan  
10% surcharge will be applied on public holidays

# THE CLASSICS

## **CHICKEN PARMA Large 24/Small 19**

Chicken schnitzel, slow cooked tomato, ham, mozzarella, chips, salad

## **EGGPLANT PARMA (V, CVG) 22**

Crispy crumbed eggplant steak, slow cooked tomato, mozzarella, basil, chips, salad

## **FISH AND CHIPS 26**

Larger battered baby Barramundi, smashed peas, tartare, chips, lemon

## **GG's CHICKEN CAESAR 26**

Chicken schnitzel, gem lettuce, soft egg, bacon, Caesar dressing, loads of parmesan

## **CHEESE BURGER 20**

Angus Beef, cheddar, lettuce, tomato, mustard mayo, pickles, chips

# LARGE PLATES

## **MARKET FISH (GF) 35**

House smoked mackerel, little peas grilled gem lettuce, butter emulsion

## **BEEF SHORT RIBS (GF) 27**

Slow braised Victorian beef rib, cheesy polenta, house pickles, braising liquor

## **PORTERHOUSE STEAK (GF, DF) 32**

250G Great Southern (TAS), grain fed, chips, salad, red wine jus

## **PORK RIBEYE (GF) 35**

Local pork cutlet, pork crackle, Tuscan kale, Aperol poached pear, cider jus

# SIDES & SALADS

## **CHIPS (V) 10** aioli

## **WATERMELON SALAD (V, GF) 10/18**

Mint, feta, vinegar dressing, cracked pepper

## **TOMATO & BASIL SALAD (V, GF) 10/18**

Yara Valley Tomato, basil, soft feta, rocket, pickled red onions, balsamic

## **RED RICE SALAD (VG, GF) 10/18**

Sweet mandarin, bitter radicchio, cucumber, basil, Champagne vinaigrette

## **HALF BAKED CAULIFLOWER (CVG, GF) 10**

Blackened cauliflower, Moroccan spices, smoked labneh, herbs, pomegranate

# SWEET PLATES

## **CARROT CAKE (V) 12**

Chef's deconstructed carrot cake, cream cheese, candy pepita seeds

## **BANOFFEE WAFFLE (V) 12**

banana, caramel, vanilla ice cream