

Best Western Southgate Motel Gates Restaurant Menu

Starters

Garlic & Parmesan Bread	5
On thick cut panne de casa	
Tomato & Basil Brushetta	5
Diced roma tomato and Spanish onion with fresh basil and parmesan cheese on thick cut panne de casa	
Olive tapenade	5
Home made olive tapenade on freshly made van leavens sourdough	
Soup of the day	7
Served with a warm bread roll	
Oysters Natural	½ Doz 12 Doz 24
With a lemon and lime juice infused olive oil	
Oysters Kilpatrick	½ Doz 12 Doz 24
Topped with crispy bacon and a kilpatrick sauce	

Entree

Cayenne Lamb	14
Lightly marinated in cayenne pepper, with wilted baby bok choy and a red wine and garam masala reduction.	
Filo Triangles	12
Olives, spinach, sundried tomato, spanish onion and feta cheese encased in a light and crispy filo pastry.	
Field Mushroom	8
Large mushrooms and spinach sautéed in garlic butter and served on a chicken liver pate crouton with a balsamic dressing.	
Grilled haloumi salad	12
Haloumi cheese tossed through a salad of cos lettuce, cherry tomatoes, rocket, spanish onion, prosciutto and pine nuts with a lemon dressing.	
Fresh Garden Salad	7
Crisp salad mix with cherry tomato, spanish onion, red capsicum and cucumber.	
Add Chicken	4
Add Lamb	6

Menu items are subject to seasonal availability



Mains

Lamb Fillet	24
Tuscan marinated lamb fillet, char-grilled and served on a potato and herb mash with a mint glaze.	
Veal or Chicken Parmigiana	22
Crumbed veal steak topped with napoli sauce and parmesan cheese.	
Mixed Grill	24
A mix plate of steak, duck sausage, bacon, lamb patty, egg and grilled tomato.	
Coconut Crumbed Prawns	E 15 M 26
Fresh prawns in a coconut crumb served on a fresh salad with a chilli and ginger dipping sauce.	
Pan fried garlic Prawns	E 15 M 26
Garlic marinated prawns pan fried and served on a bed of aromatic jasmine rice with a creamy garlic sauce.	
Rib eye steak	34
Locally sourced Prime beef served on the bone with slow cooked roma tomatoes, rosemary, garlic, spinach and spanish onion, with a beef and red wine jus.	
Salt & Pepper Squid	E 12 M 21
Served with a sweet chilli and coriander aioli.	
Risotto	14
Flaked almonds, spinach, mushroom and sundried tomatoes topped with parmesan crisps.	
Add Chicken	4
Add Prawn	6
Chicken Rigatoni	18
Tender pieces of chicken, spring onion, cashews and spinach in a rosea sauce.	
Sicilian swordfish steak	25
Wild caught swordfish Pan seared with tomato, olives, parsley, oregano and capers served on a bed of fresh spinach.	
King George Whiting	26
Cooked in a crispy beer batter with fries and salad with a side of tartare sauce.	
Chicken Breast	24
Chicken breast rolled and stuffed with sundried tomatoes, pancetta, spinach and pecorino cheese, topped with a creamy garlic and champagne sauce.	
Chicken or Beef Stir-Fry	E 14 M 22
Beef or chicken strips wok tossed with garlic, seasonal vegetables hokkien noodles and a sweet soy sauce.	
Scotch Fillet	28
Tender scotch fillet locally farmed in the famous terra rossa region, served on roast chat potato with a red wine glaze, or your choice of mushroom or pepper sauce.	
Fries	5
Salad	5
Seasonal Veg	5
Wedges	5



Dessert

Individual Mini Cheesecake	9
Berry cheesecake on a chocolate chip base with a berry coulis sauce.	
Chocolate Crepes	9
Filled with chocolate ice cream and topped with a rich chocolate ganache sauce.	
Apricot & Apple Crumble	9
Stewed apricots and apples with a crumble top, served with vanilla ice cream.	
Mini Pavlova	9
Individual pavlova topped with fresh whipped cream strawberries and passionfruit pulp.	
Caramel & Banana Tart	9
Cold set caramel in a sweet crust tart topped with lady finger banana.	
Cheese board	14
A selection of fine cheeses both local and imported, with dried fruit and crackers.	

Beverages

Cappuccino	4
Cafe Latte	4
Hot Chocolate	4
Short or Long Black	3
Flat White	3
Decaf	3
Tea	3

