

**Best Western Southgate Motel
Gates Restaurant Menu**

Starters

Soup of the day	7
Served with a warm bread roll	
Garlic & chive bread	5
Served on thick cut panna de casa	
Sun Dried tomato tapenade	5
Home made sun dried tomato tapenade on fresh 'Van Leuven's' sour dough	
Brushetta	6
Fetta cheese, oregano, roma tomato on fresh 'Van Leuven's' sour dough	
Flat Bread	10
Chorizo sausage, spring onion, sundried tomato, boccinchini cheese on a rich Napoli sauce base.	

Entree

Swiss Mushrooms	10
Pan fried Swiss mushrooms served with a sun dried tomato tapenade sour dough crouton on a bed of baby spinach finished with a balsamic reduction.	
Lamb Salad	14
Fresh salad of mixed herbs, cherry tomatoes, Spanish onion, brushed spiced lamb fillet with a poppy seed and yoghurt dressing.	
Mussels	14
Fresh Port Lincoln Kinkawooka mussels, steamed in a lager beer broth finished with fresh aromatic herbs.	
Oysters Natural	1/2 Doz 14 Doz 28
With a lemon infused olive oil	
Oysters Kilpatrick	1/2 Doz 14 Doz 28
Topped with crispy bacon and a kilpatrick sauce	

Menu items are subject to seasonal availability

Mains

Duck Confit	28
Slow roasted duckling legs served with sautéed spinach and pine nuts on top of roast potatoes finished with a sweet plum sauce.	
Salt & Pepper Squid	E 12 M 22
Char grilled squid tubes coated in a salt and pepper mix served with a vegetable medley drizzled with a Pendleton Estate lemon olive oil.	
Beef or Chicken Parmigiana	22
Crumbed schnitzel steak topped with napoli sauce and parmesan cheese.	
King George Whiting	26
Cooked in a crispy beer batter with fries, salad and tartare sauce.	
Lamb Fillet	26
Local lamb fillet marinated in lemon zest, garlic and rosemary served on buttered roast potatoes with a cab sav glaze.	
Chicken, Beef or Prawn** Stir-Fry	E 14 M 22
Fresh seasonal vegetables wok tossed with hokkien noodles cooked in sweet soy and oyster sauce. Served with your choice of beef, chicken or prawn. **\$2 extra for Prawn Stir Fry	
Risotto	12
Sun dried tomatoes, crispy prosciutto, fresh peas and mushrooms in a creamy white wine risotto.	
Add Chicken	4
Add Prawn	6
Chicken Breast	24
Chicken breast rolled and stuffed with sage, leg ham, Swiss cheese & sun dried tomatoes topped with a champagne and saffron sauce.	
Scotch Fillet	28
Tender scotch fillet locally farmed in the famous terra rossa region, served atop a potato and parsnip mash, drizzled with your choice of red wine, mushroom, pepper, or creamy garlic prawn sauce. (<i>\$5 extra for prawns.</i>)	
Pan fried garlic Prawns	E 15 M 25
Tender prawns pan fried in a creamy garlic and white wine sauce, served with a rice stack.	
Smoked Chicken Fettucine	E 14 M 18
Smoked chicken breast, bacon, sun dried tomatoes and fresh basil pesto tossed in a light rose sauce, finished with freshly shaved parmesan.	
Specials	POA
Please ask your waiter/waitress about the latest specials we are offering.	

All main meals are served with your choice of a side.

Sides

Fries	5
Salad	5
Seasonal Veg	5
Wedges	5

Dessert

Apple & Mixed Berry Crumble	10
Stewed apple with a selection of mixed berries oven baked with a crisp crumble top, served with vanilla ice cream.	
Cheesecake	9
Please ask your waiter/waitress for our latest cheesecake selection.	
Lemon/lime poppy seed pudding	9
With a lemon syrup sauce	
Iced Soufflé	10
Cold set kahlua soufflé served with a rich chocolate sauce.	
Chocolate Crepes	10
Warm crepes filled with chocolate ice cream and topped with a rich ganache sauce.	
Cheese board - 2 ppl	15
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