

**Best Western Southgate Motel  
Gates Restaurant Menu**

*Starters*

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

*Entree*

<b>Swiss Mushrooms</b> 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.	<b>10</b>
<b>Lamb Salad</b> Fresh salad of mixed herbs, cherry tomatoes, Spanish onion, brushed spiced lamb fillet with a poppy seed and yoghurt dressing.	<b>14</b>
<b>Mussels</b> Fresh Port Lincoln Kinkawooka mussels, steamed in a lager beer broth finished with fresh aromatic herbs.	<b>14</b>
<b>Oysters Natural</b> With a lemon infused olive oil	<b>1/2 Doz 14 Doz 28</b>
<b>Oysters Kilpatrick</b> Topped with crispy bacon and a kilpatrick sauce	<b>1/2 Doz 14 Doz 28</b>

\*\*Menu items are subject to seasonal availability\*\*

## *Mains*

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

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

## *Sides*

<b>Fries</b>	<b>5</b>
<b>Salad</b>	<b>5</b>
<b>Seasonal Veg</b>	<b>5</b>
<b>Wedges</b>	<b>5</b>

## *Dessert*

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

## *Beverages*

<b>Cappuccino</b>	<b>4</b>
<b>Cafe Latte</b>	<b>4</b>
<b>Hot Chocolate</b>	<b>4</b>
<b>Short or Long Black</b>	<b>3</b>
<b>Flat White</b>	<b>3</b>
<b>Decaf</b>	<b>3</b>
<b>Tea</b>	<b>3</b>