

Steakhouse



Restaurant

The Western Gateway Motel offers customers:

✓ Gossip's Café & Coffee

Lunch ~ Mon to Friday

Saturday to Monday 4 pm for coffee

Public Holidays – Dinner Only

✓ Steakhouse & Stonegrill

Breakfast till – 9am Daily

Open to the Public – Continental & Hot Buffet ~ \$19.50

Steakhouse Al La Carte menu available Monday ~ Saturday

✓ Buffet Dinner

Monday to Saturday

3 Course Buffet – soup, roast, chef's daily creations,
vegetables, salad & desserts ~ \$32.95

Children aged 10 ~ 15yrs (inclusive) ~ \$16.50

✓ Stonegrill Menu featured in both Dining Areas

✓ Kitchen Brigade led by Head Chef ~ Roger Carter

Conference Facilities

Boardroom

15 people, Oval Table, Fully Equipped

CQ Function Room

Weddings, Conferences, Seminars, Private Functions,

Up to 100 people

Phone: 07 49 800 500

STARTERS

Garlic Bread	7.0
Lamb Pizza Bread ~/topped with fresh lamb, tomato & fetta	9.5

ENTRÉE

Oyster Selection	
Oysters Natural served with Lemon	½ 19.9 Doz 33.0
Kilpatrick Oysters topped with bacon, marinated in a Worcestershire & Brandy sauce	½ 20.9 Doz 35.0
Mixed Dozen	34.5
Liver Pate home-made served with fresh triangle toasties, a garnish of greens & tomato chutney	14.9
Parmesan Crusted Squid marinated squid coated in fresh crumbs, parmesan & herbs served with greens and roast capsicum aioli	14.5
Prawn Skewers marinated in fresh corriander, garlic & sweet chilli served on a bed of jasmine rice	19.9

Amex or Diners card incur a 3% fee
One Bill per Table

MAINS

Chicken Fettuccini	20.9
chicken pieces tossed w/- roast pumpkin, pine nuts, capsicum & baby spinach in a creamy garlic sauce	
North Qld Barramundi	32.9
steamed w/- ginger, fresh coriander, soy & chilli served w/- Jasmine rice and Asian greens	
Crispy Skinned Salmon	32.9
served with char grilled eggplant, zucchini & capsicum finished with broccolini and Hollandaise sauce	
Green Thai Vegetable Curry	29.9
onion, capsicum, zucchini, eggplant & carrot served on steamed rice with natural yoghurt and poppadom	
Grilled Marinated Chicken Breast	34.0
served on sweet potato mash w/-steamed greens, drizzled with a caramelised onion glaze	
Lamb Souvlaki	33.9
marinated lamb fillet grilled and served w/- Greek salad, pita bread and home-made Tzatziki	
Eye Fillet	41.9
w/- potato gratin, steamed vegetables and your choice of sauce on the side	
Selection of Sauces: Creamy Mushroom, Traditional Dianne, Green Peppercorn, Creamy Garlic or Beef Jus	
Prawn & Calamari creamy garlic sauce	11.5

All the above are Complete Meals

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STONE GRILL

Stonegrill Dining is an exciting interactive dining experience that presents your meal cooking at the table on a natural volcanic stone heated to 400 degrees.

The result is a freshly grilled, healthy & nutritious meal w/ - a sensational taste, unique to Stonegrill

Signature Steak – 8 day old Dry Aged OP Rib		47.5
Prime Aged Rump	med 300g	33.0
aged rump - grain fed	large 500g	40.5
Eye Fillet of Beef		38.5
prime aged & grain fed		
Wagyu Sirloin		43.9
250g enjoy a marble rating of 5+		
Chicken Breast		32.5
marinated in garlic & fresh herbs		
Rib Fillet Steak		35.5
300g Rib Fillet		
Nth Qld Barramundi		35.5
fresh fillet with lemon		
Meal Toppers		
Large King Prawns		11.5

All meals served with Chef's Potato and Vege or Salad and Chips

Selection of Sauces: Creamy Mushroom, Traditional Dianne,
Green Peppercorn, Creamy Garlic or Beef Jus

Compliment with Additional Sides

Side of Garden Salad	6.9
Side of Steamed Vegies	6.9
Steak Battered Chips	5.9
Mashed Potato	5.9
Hollandaise Sauce	4.0

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CHILDREN'S MENU ~ \$15.00

Children 12 years & under

Chicken Schnitzel ~ garnish of salad, steak fries & gravy

Crumbed Fish 'n Chips ~ garnish of salad & steak fries

Rib Fillet Steak 125g ~ garnish of salad, steak fries & tomato sauce

Ham & Pineapple Pizza ~ steak fries & a garnish of salad

Buffet – charge per year of age for those under 10 yrs
\$16.50 for those 10-15 years of age

Complimentary Ice-cream

Please ask one of the friendly Wait-staff to assist w/- the selection of various flavours from the Ice-cream Bar

DESSERTS

Ask our Friendly Staff for today's Daily Specials
We pride ourselves on making all our Dessert's here in our kitchen.....

**We serve
Merlo Coffee**

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One Bill per Table

PORT

	By Glass	Bottle
Penfold's Grandfather	13.00	145.00
Galway Pipe	7.00	55.00
McWilliams Hanwood Grand Tawny	5.00	35.00
De Bortoli 8yo Port	4.50	30.00
Grant Burge 6yo Aged Tawny	4.00	25.00

COFFEE & TEA

(Merlo Coffee)

Espresso/Short Black	4.75
Long black	4.75

Cup ~ 5.00 Mug ~ 6.00

Flat White- espresso shot, steamed milk

Cappuccino- espresso, steamed milk, dense foam, chocolate sprinkle

Caffe Latte- an espresso shot topped with steamed milk with a small amount of foam served in a glass – add caramel, chocolate or Chai syrup for something different

Liqueur Coffee – nip of liqueur or spirit, espresso shot, topped with whipped cream 11.95

Refreshing Pot of Tea

Earl Grey, English Breakfast, Afternoon, Lemon or Green Tea.

Tea for one ~ 4.50 Tea for two ~ 6.50

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