

Western Gateway Restaurant

Dinner Menu

Starters

Oval Turkish Bread with garlic and parmesan, house made pesto and balsamic drizzle
\$14.50

Soup of the Day with toasted naan bread \$12.00

Tasmanian Oysters served either natural with a Japanese dressing, ginger and wakami
or Kilpatrick with bacon, Worcestershire, bbq, tomato and tabasco \$4.90 each (GF)

Honey roast pumpkin and Pomegranate salad. Goats cheese, toasted walnuts, kale,
cranberry dressing \$17.50 (GF, V)

Satay chicken skewers with peanut sauce, salsa, and lime \$17.50 (GF)

Salmon Fillet Tartare. Avocado salsa, crème fraiche, parmesan crisps \$21.50 (GF)

Mains

Chicken Breast Supreme – pocketed with chorizo, baby spinach and buffalo mozzarella
accompanied with a wild mushroom risotto, garden vegetables and a red wine
reduction...\$39.00 (GF)

Pan Seared Queensland Coral Trout. Served with lemon roasted potatoes, pan fried
greens topped with grilled prawns, sauce bearnaise, fried capers and lemon ...\$55.00
(GF)

Tasmanian Salmon fillet – Crispy skinned with seared scallops and fragrant coconut
steamed rice, greens and a honey soy sesame glaze with candied lime...\$49.00

Braised Lamb Shanks – in a rich vegetable, tomato, and red wine sauce with
creamy potato mash, roasted red onion, a hint of pesto, rocket and
parmesan...\$39.00.

Vegetarian lasagne – a selection of roasted vegetables tossed in a rich Napoli baked
with lasagne, parmesan, buffalo mozzarella and basil. Garlic toast and rocket.
...\$30.00. (V)

Rump Steak – 300gm Yardstick, cooked to your liking and served with your choice
of garden salad and nectar potato wedges or creamy potato mash and vegetables
with your choice of sauce...\$44.00 (GF)

Seafood Pappardelle – a fresh selection of coral trout, prawns, scallops, calamari
and mussels tossed with thick pappardelle pasta in a rich Napolitana sauce served
with garlic toasted Turkish bread...\$39.00

Available also as Gluten Free, please ask.

Sides

- Garden salad with balsamic vinaigrette...\$8.50
- Pan seared garden vegetables...\$9.50
- Nectar potato wedges with sea salt and aioli...\$8.50
- Sweet potato wedges with sour cream and sweet chilli...\$9.50

StoneGrill Dining

Choose your preferred steak cut, followed by your choice of sides and sauce

\$4.00 cooking charge is added if you prefer for the steak to be cooked from the kitchen. This may not be available during busy services. Please ask.

Steak options:

- Eye Fillet 250gm, Yardstick Marble Score 2..... \$55.00
- Wagyu Rump 300gm, Marble Score 5.... \$55.00
- Scotch Fillet 300gm, Yardstick marble Score 2 \$49.00
- NY Striploin 300gm, Yardstick Marble Score 2..... \$49.00
- Wagyu Rump 350gm, Marble Score 8 \$69.00
- Stonegrill Tasting Plate:
Wagyu rump 150gm, Coral Trout, Scallops and Prawns \$55.00

Our famous Stonegrill meals can be combined with any two of the following sides

Nectar potato wedges, creamy potato mash, sautéed vegetables and garden salad.

Sauce choices. All sauces are gluten free.

Mushroom, Pepper, Dianne, Red Wine, Bearnaise, Garlic cream.

Steak Toppers.

- Cajun calamari, gluten free \$10.00
- Garlic cream prawns, gluten free \$12.00